



CAFE HUNG VIET

VIETNAMESE CUISINE

101 Victoria Road, Devonport, Auckland

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MENU

Open Monday to Sunday

FROM 11AM – 10PM

NOODLE DISHES

(PHỞ) Beef/Chicken rice noodle soup w rare beef/
Poached Chicken w fresh herbs, bean
sprouts.....\$16.50

(PHỞ XÀO) Fried noodle Beef/ Chicken/ Prawn w
choysum, capsicum, mushroom, onion and fresh
bean sprouts & herbs with homemade
sauce.....\$17.50

(BÚN TRỘN) Vietnamese Rice Vermicelli w Grilled
lemongrass chicken/ Grilled pork with fresh salad,
homemade sauce & roasted peanuts..... \$17.50

BÚN BÒ NAM BỘ) Southern-style Rice Vermicelli
with Stir-fried beef served w fresh salad, pickles,
homemade sauce & roasted peanuts\$17.50

(BANH MY) VIETNAMESE BAGUETTE home-made
chicken pate, cucumber, pickles, chilli & coriander
stuffed w Grilled pork belly/ Grilled
chicken/Tofu.....\$12.50

(POKE BOWL) SALMON /TOFU POKE BOWL
served w organic purple rice, seaweed salad,
edamame, corn, avocado, braised potatoes w
homemade ginger sauce.....\$19.50

SHARE PLATES:

(NEM CUỐN) Fresh spring rolls of braised pork,
prawn, cucumber, pineapple, fresh herbs, home-
made peanut sauce (2 rolls).....\$12.00

(NEM RÁN) Traditional pan-fried spring rolls with
prawn,pork,egg,vermicelli & served with fresh salad
and nuoc mam (4 rolls).....\$15.50

(BAO BUN) Homemade steamed bun w Pork belly/
Crispy chicken served w savoy salad & homemade
sauce (2 buns of your choice).....\$15.50

(GÀ XIÊN) Chicken skewers w fresh lime leaves &
lemongrass and garlic served w fresh salad....\$17.50

(GÀ RANG MUỐI) Chicken bites w lime, lemongrass
and homemade sauce served w vietnamese fresh
salad.....\$19.50

(GÀ XÀO XẢ ÓT) Chicken thigh wok seared w
lemongrass, garlic, and mushroom, capsicum, chili
and onion.....\$19.50

RAGOUT Beef/ Chicken slow cooked stew with Beef
in red wine sauce/ Chicken in coconut sauce w
potatoes, carrots, beans, served with rice.....\$23.50

(THỊT KHO TÀU) Caramelised pork belly & egg
hotpot served w rice and savoy salad.....\$21.50

(THỊT QUAY) Crispy Pork Belly served w mashed
potatoes and dressing salad.....\$25.50

(SƯỜN CHUA NGỌT) Pork spare ribs slow cooked w
savoy salad and homemade tamarind and red tomato
sauce.....\$22.50

Roasted half duck marinated in soy sauce, galangal,
lemongrass & chilli served w dressing
salad.....\$27.50

Grilled lamb rack marinated in lemongrass, garlic
served w fresh salad & mashed potato.....\$28.50

Vegetarian/Gluten free option available on request Please be advised that any of our products may contain allergens, including peanuts. Please ask staff if further information is required.

SPECIAL DISHES:

(BÁNH XÈO) Crispy Savoury Pancake w prawns, pork belly & carrot, bean sprouts served w fresh salad.....\$19.50

(CHẢ CÁ) Seared market fish marinated in turmeric & green beans, peanuts served w rice noodle.....\$27.50

(BÚN CHẢ) Ha-Noi style Grilled Pork served w special homemade fish sauce and a spring roll & rice noodles, fresh herbs.....\$23.50

Crumbed battered rock oyster served w Vietnamese style fresh salad and Vietnamese soy sauce .½doz.....\$19.50.....1doz.....\$36.50

(TÔM CỐM NON) Tiger Prawn cutlet coated in young green rice served w Vietnamese styled salad and homemade sweet chili sauce.....\$22.50

(BÒ LÚC LẮC) Shaking Beef Eye fillet w homemade sauce, tomatoes, red onion & fresh watercress.....\$27.50

SALAD

(NỘM BÒ) Beef & mango salad w rare beef eye fillet, mango & onion, cucumber, lettuce & fresh herbs.....\$21.50

Chicken salad/ Tofu salad w cucumber, carrot, onion, bean sprouts, fresh herbs, chilli & peanuts.....\$17.50

Vietnamese style side salad w lettuce, cucumber, tomato, onion, fresh herb\$13.50

VEGETARIAN:

Cai lan Asian green veges steamed and tossed w garlic, chilli.....\$15.50

Mushroom & choysum sautéed with soy sauce, garlic &chili.....\$15.50

Crumbed tofu deep-fried served w fresh salad &chili sauce.....\$17.50

Chilli & lemongrass tofu stir-fried w garlic, capsicum, muchsoom, onion w homemade sauce.....\$17.50

SIDE DISHES

HOMEMADE FRIES w Olive Rosemary garlic.....\$9.00

SALT AND PEPPER DILL SQUID w homemade sauce.....\$10.00

SIDE STEAMED RICE/ RICE NOODLE (each).....\$3.00

Homemade dessert all \$12.50

Chocolate fondant w Kapiti vanilla ice cream

Creme brulee w homemade organic Raspberry ice cream.

Caramel cinnamon - Poached pear ice cream w chocolate sauce

Organic Raspberry ice cream w lemon and cinnamon

Vietnamese pandan coconut pudding w banana