

**CAFÉ
HUNG VIET**

101 Victoria Road, Devonport, Auckland

Phone: 09 446 3368

Email: hungvietcafez@gmail.com

www.cafehungviet.co.nz

Open from 12pm till late

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DINE IN OR TAKEAWAY

ALL POULTRY & PORK IS

FREE RANGE

Soups

(PhởBò) **Beef broth** w rare beef, fresh herbs & rice noodles\$15.50

(PhởGà) **Traditional Vietnamese chicken&noodle soup**.....\$13.50

BánhMì

Vietnamese breadroll stuffed w grilled pork belly, Brandy chicken pate,
pork ham, pickles, chilli& fresh herbs.....\$10.50

Shared Plates

(NemCuốn) **Fresh spring roll** of braised pork, shrimp, fresh herbs,
Peanuts & soya sauce (2 large rolls).....\$12.00

(NemRán) **Traditional pan-fried spring rolls** w prawns, crab meat,
minced pork, mushroom & fresh herbs.....\$15.50

Grilled mussels w fresh turmeric, tomato & fresh herbs.....\$15.50

(NộmGà) **Chicken salad** poached chicken, cucumber, carrot, onion, mungbeans,
fresh herbs, chili & crushed peanuts.....\$16.50

(NộmBòKhô) **Dried beef salad** w green paw paw, carrot, chili & herbs.....\$17.50

(NộmBò) **Beef & mango salad** w rare beef, fresh mango, onion & herbs.....\$19.50

(BánhXèo) **Crispy savory pancake** w prawns, pork and bean sprouts.....\$16.50

(CơmGàRán) **Skin on chicken thigh** roasted w pickled carrot and dikon
served w steamed rice.....\$16.50

(GàXiên) **Chickenskewers** w lime, lemongrass, chilli& ginger.....\$16.50

(Gà Rang Muôi) **Chicken bites** lime, chilli, herbs served w vietnamese
mint salad.....\$18.50

(Tôm Rang Me) **Grilled prawns** w tamarind, chilli& garlic.....\$19.50

(BúnChả) **Grilled pork**Hanoi-style w a spring roll, roasted pork mince
wnuoccham sauce, fragrant herbs & noodles.....\$19.50

(Sườn Chua Ngọt) **Pork spare ribs** twice cooked w five spice& tamarind....\$19.50

(Thịt Quay) **Crispy pork belly** roasted w pickled carrot and dikon.....\$20.50

(Thịt Kho Tàu) **Caramelised pork belly & egg hot pot** served w rice.....\$21.50

(BòLúcLắc) **Shaking beef** w soy, pepper, red onion & watercress.....\$25.50

(ChảCá) **Seared market fish** marinated in turmeric, ginger, galangal w green
beans, peanuts & rice noodles.....\$25.50

(Cáchiênxù) **Crumbedwhole tarakihi** deep fried w fresh herbs &
homemade tomato chili sauce.....\$23.50

Vegetarian

Cailan steamed & tossed w olive oil, garlic &chilli\$14.50

Mushroom &choy sumssautéed w soy, garlic &chilli.....\$14.50

Savoy & red cabbage salad w herb, chilli& palm sugar dressing\$13.50

Sautéed tofu w cailan, carrot, chilli and soy sauce\$15.50

Crumbed tofu deep fried w cucumber & tomato salad &chilli sauce.....\$15.50

Side salad w lettuce, cucumber, tomato, beansprouts, onion, chilli, herbs....\$9.00

Side steamed rice or rice noodleeach.....\$3.00

Special

Tempura batteredrock oysters wsoy sauce...½ doz...\$18.50.....1 doz....\$32.50

Sashimi (Viet's style) fresh snapper fillet w ginger, garlic, chilli,
carrot& celery\$18.50

Chicken thigh wok seared w lemongrass, chilli& onion.....\$18.50

Chilli& lemongrass tofupanfried w garlic & onion.....\$15.50

Tiger prawns cutlet coated in young green rice w a spicy chili sauce\$19.50

Grilled venison bistro fillet w kumara patty & venison gravy.....\$25.50

Eye fillet wok seared w capsicum, celery, onion, fresh herbs &chilli.....\$23.50

Chargrilled monk fish w lemon grass, dill, chilli& soya sauce.....\$20.50

Grilled lamb rackmarinated in lemongrass, chilli, garlic served w cucumber,
mung bean salad &homemade tomato sauce.....\$24.50

Roasted half duck w galangal, lemon grass &chilli served w duck jus.....\$25.50

Salt & pepper lamb shoulder served w mint, cucumber salad & chili
mayo.....\$18.50

Grilled squid w chili, ginger, fresh herbs & homemade chili sauce.....\$20.50