



FAMILY-RUN AUTHENTIC VIETNAMESE STREET FOOD



Signature Dishes



BÁNH MÌ

Authentic Vietnamese sandwich with Asian pickles, fresh cucumber, coriander and honey butter.

Choice of:

- Tofu & mushroom pâté (*vegetarian*)^{2,4,7,11,12} **9.00**
- BBQ pork belly, pâté^{2,4,5,7,8,11,12} **9.50**
- Grilled lemongrass beef balls & fried egg^{2,4,5,7,8,11,12} **10.50**
- Bánh Mì Surf 'n Turf **16.50**

Served sizzling with steak cubes, fried egg, prawn, pâté, salad mix and bánh mì bread^{2,4,7,8,11,12}

PHỞ LOVE

Slow-simmered traditional phở broth infused with five spices. Served with rice noodles, fresh ginger, bean sprouts, coriander, basil, onions, leeks and a traditional breadstick.²

Choice of:

- Tofu, seasonal vegetables & mushroom (*vegan*)¹² **13.50**
- Chicken **14.50**
- Beef brisket, medium-rare beef slices **15.90**

SALMON BOWL **14.90**

Grilled salmon on wok-tossed vegetables in a soy reduction with garlic. Served with jasmine rice, sesame seeds and kimchi.^{2,5,8,11,12}

MEKONG BOWL

Rice vermicelli served with cucumber, lettuce, pickled vegetables, roasted peanuts, coriander and mint.

Choice of:

- Sautéed tofu, mushrooms and vegetable spring rolls, served with peanut sauce (*vegan*)^{2,10,12} ... **13.50**
- BBQ pork, lemongrass pork meatball and spring roll, served with peanut sauce^{2,5,8,10,12} ... **14.50**

BÚN BÒ HUẾ^{3,5} **15.90**

A rich, aromatic, slow-simmered beef broth infused with lemongrass, ginger, chilli flakes, pineapple and dried shrimp. Served with rice vermicelli, fragrant basil, fresh coriander, crisp bean sprouts, onions, meatballs, rare beef, beef brisket and a traditional breadstick.²

PAKSE PAN

Sautéed courgette, mixed peppers, carrot and broccoli in a soy-oyster reduction. Served with phở noodles and roasted peanuts, refined with lemongrass and chilli.

Choice of:

- Tofu (*vegetarian*)^{2,10,11,12} **13.50**
- Beef strips^{2,5,8,10,12} **14.80**
- Crispy chicken steak^{2,5,8,10,12} **14.50**

OCEAN TRIO **14.90**

A comforting South Vietnamese savoury broth simmered with tomato, tamarind and chilli for a gentle sweet-and-sour balance. Served with prawns and fish spam, crispy fish, bean sprouts, rice vermicelli and fragrant Vietnamese herbs.^{3,5}

GOLDEN SEASON

Aromatic red curry simmered in coconut milk with sweet potato, carrots, potatoes, pumpkin, lemongrass and chilli. Served with jasmine rice, fresh salad and roasted peanuts.

Choice of:

- Tofu (*vegetarian*)^{10,12} **13.50**
- Crispy chicken steak^{2,5,10} **14.50**

PHỞ TASTIC FOR TWO **39.90**

A selection of side dishes served with rice, paired with a variety of sauces and dips, finished with a surprise dessert. Crispy chicken on red coconut curry sauce with braised vegetables²; crispy spring rolls with meat and fish-lime vinaigrette⁵; fresh summer rolls with herb salad, prawn and peanut-soy dip^{2,3,10}; mango salad with prawn, ginger-lime dressing and peanuts^{3,5,10}. All dishes can be prepared vegetarian, please speak to our service team.



STARTERS · DRINKS · SOMETHING SWEET

Extras / Toppings

Meat	5.50	Meatballs	5.00
Bread ²	1.90	Dip	0.50
Rice / Noodles	2.50	Vegetables	3.50
Curry sauce	3.00	Tofu ¹²	3.50
Fish / Prawns ^{3,5}	6.00	Egg ⁴	2.00
Kimchi	3.50		

Dessert of the Day

A daily changing selection of freshly prepared desserts and traditional Asian specialities. Please ask our team for today's selection.

Soft Drinks

Coca-Cola (330ml)	3.00
Coca-Cola Zero (330ml)	3.00
Still Water (330ml)	3.00
Sparkling Water (330ml)	3.00

THE 14 ALLERGENS

- | | |
|---------------|--------------------------------|
| 1 Celery | 8 Molluscs |
| 2 Gluten | 9 Mustard |
| 3 Crustaceans | 10 Peanuts |
| 4 Eggs | 11 Sesame seeds |
| 5 Fish | 12 Soybeans |
| 6 Lupin | 13 Sulphur dioxide / sulphites |
| 7 Milk | 14 Tree nuts |

Starters

MEKONG TREASURE 7.80

Fried dumplings with prawn and chives, served with a sesame-soy vinaigrette and pickles.^{2,3,11,12}

SUMMER ROLLS 5.90

Fresh rice paper rolls filled with crisp greens, coriander, mint, cucumber and rice vermicelli, served with a peanut dip.

Choice of:

Tofu (*vegan*)^{2,10,11,12}

Prawns^{2,3,10,11,12}

SPRING ROLLS 6.90

Golden-fried rolls filled with vegetables, morels, glass noodles and leeks.

Choice of:

Tofu, mung beans & sweet potato, served with a

ginger soy dip (*vegan*)^{2,11,12}

Minced pork, served with a lime fish sauce dressing⁵

AUTUMN GARDEN SALAD 7.50

Fresh mango with carrot, radish, cucumber, roasted peanuts, mint, coriander and crispy prawn crackers, served with a tangy lime fish sauce dressing.

Choice of:

Tofu (*vegan*)^{2,10,12}

Prawns^{3,5,10}

Cool & Traditional

All drinks 4.90

Red Berry Dream

Homemade drink with strawberry purée, fresh lime juice, mint, chia seeds and lychee.

Annam Morning

Green iced tea with fresh lime juice and elderflower syrup.

Sa Da

Lemongrass iced tea with fresh lime juice, cane sugar and mint.

Coconut Chia Refresh

Coconut water, fresh lime juice, chia seeds and mint.

Lychee Garden

Lychee drink with nata de coco, chia seeds, fresh lime juice and mint.

Chiaxotic

Refreshing aloe vera drink with chia seeds, fresh lime and mint.

Mui Ne

Mango smoothie with ripe mango and coconut milk.

Highland Refresher

Traditional Vietnamese iced coffee with rich, bold coffee and sweetened condensed milk.

Hot Tea

Winter Tea 3.90

Revitalising organic infusion with fresh ginger, lemongrass, lime, lime leaves and honey.

Autumn Leaves 3.90

Warming ginger tea with fresh orange slices, mint, kumquat honey and lime juice.

Pure Jasmine 3.90

Traditional green tea with delicate jasmine blossom notes.

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Open at 1 Dean Bank Lane, Edinburgh EH3 5BS

Mon–Thu 11am–9pm · Fri–Sat 11am–9:30pm · Sun 11:30am–9pm

We're now BYOB

Corkage: Beer £2 · Wine £5

Beer per bottle or can · Wine per 75cl bottle



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