PHO & ROLL

FAMILY-RUN AUTHENTIC VIETNAMESE STREET FOOD

Starters & Small Plates

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 dressing[3,5,11]

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]

HANOI'S PANCAKE — 7.50

Golden sweet potato pancakes, served with kimchi.

Choice of:

Seared prawns on top, served with lime-fish sauce[3,5,11]

Tofu on top, served with soy-lime dip *(vegan)*[11,12]

PEARL ON SPOON — 11.00

Three grilled scallops with caramelised soy reduction and wasabi cream, served with leek pesto and fresh coriander.[2,4,8,12]

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

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

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)*[2,12] — 13.50

Chicken — 14.50

Beef brisket, medium-rare beef slices — 15.90

MEKONG BOWL

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

Choice of:

Sautéed tofu, mushrooms and vegetable crispy spring rolls *(vegetarian)*[2,11,12] — 13.50

BBQ pork, lemongrass meatballs and crispy pork spring roll[5,8,10] — 14.50

BÚN BÒ HUẾ — 15.90

A rich, aromatic, slow-simmered beef broth infused with lemongrass, ginger, mild chilli, pineapple and dried shrimp. Served with rice vermicelli, fragrant basil, fresh coriander, crisp bean sprouts, onions, meatballs, rare beef, beef brisket, beef flank and a traditional breadstick.[2,3,5]

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)*[2,10,12] — 13.50

Crispy chicken steak[2,5,10] — 14.50

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[11]	5.90		

Dessert of the Day

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

All prices in £ · italic (vegetarian / vegan) marks meat-free options · superscript numbers show allergens · **Please tell our team about any allergies.**

PHO & ROLL

SOFT DRINKS · COCKTAILS · BEER · WINE

Soft Drinks

Glass Bottled Drinks

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

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.

Cool & Traditional Homemade Drinks

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.

Cocktails, Beer & Wine

Cocktails

APEROL SPRITZ ····· 9.00

Aperol, Prosecco, soda water, orange wedge.

HUGO SPRITZ ····· 9.00

Elderflower liqueur, Prosecco, soda water, lime juice, lime wedge.

MARGARITA ····· 10.00

Olmeca Altos Plata Tequila, triple sec, lime juice.

MOJITO ····· 10.50

Bacardi White Rum, fresh mint leaves, lime, sugar, soda water.

VIETNAMESE ESPRESSO MARTINI ····· 10.50

Absolut Vodka, MONIN Vanilla Syrup, Kahlúa, Vietnamese espresso.

PORNSTAR MARTINI ····· 11.00

Absolut Vodka, MONIN Vanilla Syrup, Passoã, passion fruit purée, Prosecco.

Draught Beer

Freshly poured from Pilot Beer, brewed in Leith

Half 3.25 · Pint 6.50

LEITH LAGER

4.1% · gluten free. Bright, clean and endlessly drinkable, with a crisp, dry malt finish.

VIENNA PALE

4.6% · gluten free. Biscuity Vienna malt with juicy tropical hops; smooth and moreish.

Wine

WHITE	175ml	250ml	Bottle
Languore Trebbiano Chardonnay *Italy · tropical fruit; smooth & full-bodied*	6.50	8.50	25.00
Lua Nova Vinho Verde *Portugal · zippy; white flowers & stone fruit*	7.00	9.00	26.00
Riscos Viognier Reserva *Chile · ripe peach & soft florals*	7.00	9.50	28.00
Kokako Sauvignon Blanc *New Zealand · gooseberry, grapefruit & passionfruit*	8.00	10.50	31.00
Henri Ehrhart Gewurztraminer *France · explosive lychee & rose; the ultimate Vietnamese food pairing*			38.00

RED	175ml	250ml	Bottle
Sospiro Rosso d'Italia *Italy · light & juicy; violet & blackcurrant*	6.50	8.50	25.00
Balade Romantique Pinot Noir *France · elegant raspberry, cherry & spice — ask for it served chilled!*			29.00

ROSÉ	175ml	250ml	Bottle
Hangloose White Zinfandel Rosé *Italy · ripe strawberry & cherry; off-dry*	6.50	8.50	25.00
Comte de Provence Rosé *France · wild strawberry, lavender & rosemary*			35.00

SPARKLING	125ml	Bottle
Languore Spumante *Italy · soft, creamy bubbles; citrus, peach & apple*	7.00	26.00
Apericena Prosecco *Italy · fine bubbles; fresh peach & pear*		28.00

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Open at 15–19 Jeffrey Street, Edinburgh

Mon–Sat 11am–10pm · Sun 11:30am–10pm · Kitchen closes 9:30pm daily

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