

HOME-STYLEVIETNAMESE
COOKING

Viet Grill

SHOREDITCH'SBEST VIETNAMESE
SINCE 2011

STARTERS

ROLLS

**SUMMER ROLLS** 🌿

Gỏi cuốn

Fresh soft rice paper rolls with herbs and a choice of:

Prawns 8

Tofu (v) 8

HANOI CRISPY CRAB PARCEL 10

Nem cua

Crab meat, pork neck, prawns, Asian mushroom and glass noodles

IMPERIAL SPRING ROLLS 9

Chả giò

Pork shoulder, prawn, kohlrabi, Asian mushrooms, glass noodles

VEGETABLE SPRING ROLLS (v) 9

Chả giò chay

Glass noodles, mung beans, kohlrabi, Asian mushrooms and taro root

SMALL EATS

**PRAWN CRACKERS** 4.5

Bánh phồng tôm

SWEET POTATO FRIES (v) 7

Khoai lang chiên

Topped with golden syrup and sesame seeds

BEEF WRAPPED IN BETEL LEAF 🌿 12

Bò lá lốt

Minced beef and pork, daikon, spring onion-infused oil, topped with roasted peanuts

PIGGY GRILLED AUBERGINE 🌿 10.5

Cà tím nướng

Aubergine with minced pork, roasted peanuts, shallot-infused oil

SMOKY GRILLED AUBERGINE (v) 🌿 10

Cà tím nướng chay

Topped with soy sauce, spring onion-infused oil and roasted peanuts

ANCHOVIED CHICKEN WINGS 10.5

Cánh gà chiên nước mắm

With caramelised fish sauce and sesame seeds

SALT 'N' PEPPER

Món rang muối

Squid 12.25

Prawns 12.25

Tofu (v) 10.25

SAIGON XEO PANCAKE

Bánh xèo

Crispy coconut rice pancake with a choice of:

Prawn 13.5

Tofu & mushroom (v) 11.75

SALAD

**GREEN PAPAYA SALAD** 🌿

Gỏi đu đủ

Dressed in our house vinaigrette and topped with roasted peanuts

Prawn 12

Tofu (v) 10.5

HOUSE SPECIALTY

BANH CUON

STEAMED RICE ROLLED CREPES

腸粉類 豬肉 或 雞肉

HANOI STYLE 11 / 17

Bánh Cuốn 河内式肠粉

Steamed rice rolls, Asian mushroom, pork fillings, shallot, pork floss

肠粉, 蘑菇, 鸡肉碎或猪肉碎, 炸葱, 猪肉松

Extra Toppings:

Cinnamon sausage 扎肉 5.5

Steamed egg 蒸蛋 4

SAIGON STYLE 14

Bánh Ướt 西贡式肠粉

Steamed rice sheets, shallot, cucumber, beansprouts, homemade Vietnamese ham

肠粉, 炸葱, 黄瓜, 豆芽, 扎肉

SAPA STYLE 16

Bánh Cuốn thịt nướng

萨帕式肠粉

Steamed rice sheets, grilled BBQ pork, aromatic fish sauce

肠粉, 烤肉

VIET GRILL PLATTER

Two to share

VIET GRILL PLATTER 21

Salt 'n' pepper squid, imperial spring rolls and chilli prawns

VEGETARIAN (v) 🌿 17

Salted 'n' pepper tofu, wok-fried aubergine and vegetable spring rolls

MAINS

WE RECOMMEND A SIDE OF RICE OR NOODLES TO COMPLEMENT YOUR DISH

MEAT



SAIGON PORK BELLY STEW 14.5
Thịt kho trứng
Slow-braised in coconut juice and caramelised fish sauce, with a double-cooked egg

CAMPFIRE STEAK 17
Bò quanh lửa hồng
Claypot cooked steak with onions and oyster sauce

VIETNAMESE BEEF STEW 17
Bò kho
Slow-cooked brisket, lemongrass, sweet shallots & cinnamon in a rich beef broth

SHAKING BEEF 18
Bò lúc lắc
Wok-tossed sirloin beef, sweet pepper, onion, Phu Quoc black pepper, garlic and oyster sauce

CHILLI & LEMONGRASS CHICKEN 14.5
Gà xào sả ớt
Stir-fried with coconut milk, sweet onion & turmeric

FISH & SEAFOOD



SIZZLING SEAFOOD 18
Thập cẩm hải sản
Prawns, squid, tofu and Asian greens

CRISPY FRIED SEA BREAM 19.5
Cá chiên mắm xoài
Served with green mango salad and mixed herbs

CLAYPOT MEKONG CATFISH 16
Cá kho tộ
In a light caramelised fish sauce

CURRY



KING PRAWN CURRY 17
Cà ri tôm
Hot curry with yoghurt, coconut milk, cashew nuts and coriander seeds

LAMB NECK CURRY 16.5
Cừu cà ri
A rich spicy curry with yoghurt, coconut milk, coriander seeds and cashew nuts

COCONUT CHICKEN CURRY 16
Gà cà ri
Yellow curry with potato, yoghurt, lemongrass and cashew nuts

VEGETABLES



SAUTEED AUBERGINE (v) 14
Cà tím xào
With perilla herbs and tofu

OKRA & AUBERGINE CURRY (v) 14
Cà ri chay
With tofu, coconut milk and yoghurt

STIR-FRIED MORNING GLORY (v) 11
Rau muống xào tỏi
With garlic and chilli

STEAMED VEGETABLES WITH CARAMELISED SHRIMP DIP 13
Kho quẹt
Water spinach, kohlrabi, broccoli, carrots, served with caramelised fish sauce, dried shrimp and pork scratchings

RICE/NOODLES

JASMINE RICE (v) 4.5

EGG & GARLIC FRIED RICE (v) 6.25

BUDDHA FRIED RICE (v) 10.25

WOK RAMEN WITH (v) 9.5
BEANSPROUTS

DESSERTS

BANANA FRITTER 8.5
Served with ice cream

ICE CREAM SCOOP 3.75
Ask staff for flavours

SET MENU

SHARING PLATTER

All dishes included

IMPERIAL SPRING ROLLS
SALT 'N' PEPPER SQUID
SUMMER ROLL WITH PRAWNS
BEEF WRAPPED IN BETEL LEAF
GREEN PAPAYA SALAD WITH PRAWNS

Vegetarian options
available

£34.5 per person
ideal for groups (minimum 2 people)

DESSERT

BANANA FRITTERS

MAIN

Choose 1 dish per person

CAMPFIRE STEAK
SAIGON PORK BELLY STEW
CLAYPOT MEKHONG CATFISH
COCONUT CHICKEN CURRY

Sides
Seasonal Asian greens
& jasmine rice

VERMICELLI BOWLS



Each bowl contains soft, room temperature vermicelli rice noodles. Topped with fresh herbs, crunchy carrot and mooli daikon. With crisp lettuce and a hot topping of your choice, garnished with roasted peanuts and fried shallots

HANOI BBQ PORK 17

Bún chả Hà Nội

Grilled lemongrass pork shoulder and belly, pork meatballs and crispy spring roll, served with warm fish sauce

SPRING BOWL 17

Bún nem

Served with crab parcel, imperial spring rolls and mixed Vietnamese herbs

BUDDHA SPRING BOWL (v) 16

Bún nem chay

Vegetable spring rolls, crispy tofu, mixed Vietnamese herbs

BUN SA

Lemongrass, beansprouts and chilli wok-fried:

Beef	16.5
Chicken	16
Prawns	16.5
Tofu (v)	16

WOK NOODLES



WOK FRIED PHO

Phở xào

Wok flat rice noodles with Asian greens and a choice of:

Beef	16.5
Chicken	16
Seafood	17
Tofu (v)	15

STIR-FRIED EGG NOODLE

Mì xào

Soft egg noodles with Asian greens and a choice of:

Beef	16.5
Chicken	16
Seafood	17
Tofu (v)	15

RICE PLATES



HONEY CRISPY CHICKEN 17.5

Cơm gà quay

Half chicken, crispy-fried and marinated in honey, five spice and soy sauce

SAIGON HAWKER RICE 17.5

Cơm sườn

Chargrilled pork chopped with five spice, steamed Vietnamese meatloaf and a fried egg

CHILLI PORK CHOP 16

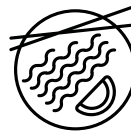
Cơm sườn rang muối

Crispy pork chop, lemongrass chilli soy sauce and jasmine rice

VIET SPECIAL FRIED RICE 13

Chinese sausage, Vietnamese ham, peas, shrimp and chilli oil, served with a fried egg

PHO!



VIET GRILL'S SPECIALTY

Phở was originally a simple beef and rice noodle soup that originated in northern Vietnam nearly a hundred years ago. Some speculate that it evolved from the 'pot au feu' introduced to Vietnam by French colonists. After the country was partitioned, phở in South Vietnam became a more elaborate dish, often served with many varieties of beef, and a side plate of herbs.

HAVE IT YOUR WAY!

Each serving of phở comes with a side plate of beansprouts, lemon and herbs. Add the herbs and lemons to the bowl of phở, to suit your taste. On your table there are two bottles: hot chilli and hoisin. In North Vietnam they only

use hot chilli sauce, but in the South people add hoisin as well. Our phở combines the deep sweetness from the marrow bone of the North version, with the fragrant star anise, cardamom and cinnamon of the South.

BEEF

The original Vietnamese noodle soup, with 24-hour beef marrow bone stock, served with a variety of beef cuts and a plate of herbs for garnish

ORIGINAL PHO Phở tái chín nạm 16

With rare steak and well-done brisket for varied flavour and texture. If you are new to phở, the Original is a great place to start

SAIGON PHO Phở tái nạm gầu 17

With rare steak, well-done brisket, fatty flank, skirt flank for a hearty, rich taste

HANOI GARLICKY PHO Phở tái lăn 17

Wok-seared steak with garlic

SPECIAL LARGE COMBO PHO Tô xe lửa 21.5

Rare steak, well-done brisket, meatballs, tendon and tripe for a traditional Vietnamese flavour

BUN BO HUE

A spicy take on phở from the imperial city of Hue, with a slow-cooked bone broth infused with lemongrass, shrimp paste and chilli oil. Served with your choice of toppings and fresh herbs

BEEF N PORK BUN BO HUE Bún bò giò heo 17

Beef, pork hock

CHICKEN BUN BO HUE Bún Huế gà 16

Chicken breast, spicy beef broth

TOFU BUN BO HUE Bún Huế chay 15.5

Crispy tofu, lemongrass, whole chilli, beef broth

PRAWN BUN BO HUE Bún Huế tôm 17.5

King prawns, spicy beef broth

CHICKEN

With a 24 hour delicately spiced chicken broth with onion, ginger and coriander.

CHICKEN BREAST PHO Phở gà xé 15.5

DRUMSTICK PHO Phở gà đùi 16.5

CHOP CHOP CHICKEN PHO Phở gà đặc biệt 18

With chicken breast, boneless thigh and drumstick

REGIONAL NOODLE SOUP

BEEF MEATBALL PHO Phở bò viên 16.5

From Saigon Chinatown, with beef meatballs, tendon, tripe and saw leaf

SAIGON SATE PHO Phở Sa tế 🍴 17

Poached beef in our signature spicy satay peanut infused broth, sawtooth coriander, cucumber and mango

SEAFOOD PHO Phở hải sản 17

King prawns, squid, vegetables and chives in chicken broth

ASSORTED MUSHROOM PHO Phở nấm 15.5

With shiitake, hon shimeji and button mushrooms with kai choy and tofu all served in a rich chicken broth

BEEF BRISKET STEW NOODLES Mi bò kho 17.5

Egg noodles with slow-cooked brisket in a rich beef broth, with lemongrass and cinnamon

WONTON NOODLES Mi vằn thắn 16

Egg noodles with shrimp and pork dumplings, char siu and chives in chicken broth

VIET GRILL SPECIAL

SAIGON DRY WONTON MEE 16

Mì vằn thắn khô

Egg noodles, char siu, minced pork, prawn and lettuce, served with sesame oil and house special sauce

EXTRA TOPPINGS

Elevate your phở with extra toppings!

EGG YOLK Trứng trần 3.5

STEAK BOWL Tái 7

BEEF MEATBALL Bò viên 6

CRUNCHY FLANK Gầu..... 5

CHICKEN BREAST Gà 4.5

EXTRA NOODLES Thêm bánh 4

EXTRA BROTH 4.5

CRISPY DOUGH STICK Quẩy 3.5

WI-FI

NETWORK: VG - Guest
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