

STARTERS

- Cay Me - Fresh Tofu Roll** 7
Organic tofu, lettuce, jicama, carrot, shredded coconut, roasted peanuts, Vietnamese herbs, Mệ's Sweet Soy Sauce. **VE, P**
- Gỏi Cuốn - Fresh Saigon Roll** 7
Choice of Prawn // Grilled Chicken with lettuce, rice vermicelli, Vietnamese herbs, Mệ's Artisan Peanut Sauce. **P**
- Bò Bía - Fresh Sausage Roll** 7
Vietnamese sausage, dried shrimp, egg, lettuce, jicama, carrot, roasted peanuts, basil, Mệ's Artisan Peanut Sauce. **P**
- Lụi Nướng - Grilled Skewer** 4
Choice of Shiitake Mushroom // Okra // Organic Tofu **VE, P**
Choice of Chicken // Beef // Beef in Betel Leaf // Beef in Lemongrass // Pork // Home-made Pork Sausage // Baby Squid // Whole Prawn **P** 5
- Chả Giò - Crispy Spring Rolls** 10
Choice of Pork & Veggies // Black Mushroom & Veggies **VE**
with jicama, carrot, taro, bean thread vermicelli. Served with lettuce, Vietnamese herbs, Mệ's Chilli Fish Sauce or Sweet Soy Sauce.
- Bánh Khot - Crispy Prawn Cakes** 18
Crispy turmeric cakes filled with prawns, coconut milk, green onions. Served with lettuce, Vietnamese herbs, Mệ's Chilli Fish Sauce. *(Dine-in only)*
- Cánh Gà - Chicken Wings** 14
Choice of Chilli Fish Sauce // Butter, Garlic, Green onion. Served with pickled daikon and carrots, black pepper and lime juice. **GF**
- Xíu Mại - Meatballs & French Baguette** 17
Handmade pork meatballs in a tomato reduction, fresh cilantro, bird's eye chilli, Maggi sauce, toasted French baguette.

SALADS

- Gỏi Bắp Chuối Cua Lột - Soft Shell Crab Salad** 18
Soft shell crab, fresh banana blossom, pickled daikon and carrots and red onions, roasted peanuts, Vietnamese mint, Mệ's Chilli Fish Sauce dressing. **P**
- Gỏi Xoài - Fresh Mango Salad** 17
Choice of Grilled Chicken // Whole Prawn // Organic Tofu **VE**
with fresh cut mango, pickled daikon and carrots, fried shallots, roasted peanuts, Vietnamese herbs, tamarind dressing. **P**
- Gỏi Rau Muống - Water Spinach Beef Salad** 18
Sautéed garlic beef sirloin, fresh water spinach, pickled red onions, fried shallots, roasted peanuts, Vietnamese mint, vinaigrette dressing. **GF, P**

RICE

- Cơm Gà Sườn - Number 37** 19
Choice of Lemongrass Chicken // Char-grilled Pork Chop // Chicken & Pork Chop +\$1
with jasmine rice, lettuce, tomato, cucumber, Mệ's Chilli Fish Sauce. **GF**
- Cơm Chiên - Wok Fried Rice** 17
Choice of Organic Tofu **VE** // Chicken // Prawn +\$2
Wok-fried jasmine rice, cilantro and a sunny side-up egg.
- Cơm Sườn Bò Nướng - Beef Short Ribs Rice** 19
Char-grilled beef short ribs, jasmine rice, lettuce, tomato, cucumber, Mệ's Chilli Fish Sauce.

NOODLES

- Phở Hoàng – Beef Noodle Soup** 15
Sliced beef sirloin, brisket, meatballs, rice noodles, onions, cilantro, 18-hour-simmered beef bone broth. **GF**
- Phở Gà Nướng Sả – Lemongrass Chicken Noodle Soup** 16
Fried lemongrass chicken thigh, glass noodles, Asian vegetables, onions, cilantro, chicken bone broth. **GF**
- Phở Chay – Veggie Noodle Soup** 15
Organic tofu, local Hannah Brook Farm vegetables, Asian vegetables, onions, cilantro, rice noodles, veggie broth. **VE, GF**
- Bún Bò Huế – Spicy Noodle Soup** 16
Sliced beef brisket, Vietnamese ham, pork hock, thick rice vermicelli noodles, onions, cilantro, purple cabbage, rich and spicy lemongrass broth. **GF**
- Bún Riêu Cua – Grandma’s Crab Tomato Noodle Soup** 19
Crab meat and roe soufflé, fried tofu, crab claw, fresh tomatoes, green onions, rice vermicelli noodles, pork bone broth, shrimp paste. Served with fresh bean sprouts, mixed greens, Vietnamese herbs, lime. **GF, P (Dine-in only)**
- Bún Chay – Om Bowl** 17
Grilled organic tofu, Shiitake mushroom, okra, crispy veggie spring rolls, pickled carrots and daikon, rice vermicelli noodles, lettuce, cabbage, Vietnamese herbs, Mệ’s Sweet Soy Sauce. **VE, P**
- Bún Thịt Nướng Chả Giò Tôm – Signature Vermicelli Bowl** 18
Choice of Grilled Chicken // Grilled Pork // Grilled Beef – served with grilled whole prawn, crispy pork spring rolls, pickled carrots and daikon, rice vermicelli noodles, lettuce, cabbage, Vietnamese herbs, Mệ’s Chilli Fish Sauce. **P**
- Hủ Tiếu Xào Chay – Wok Fried Noodles** 18
Organic tofu, Enoki, King Oyster mushroom, glass noodles, bean sprouts, leeks, celery, carrots, jicama, chilli, soy sauce. **VE**

BUCKET LIST

- Bò Né – Vietnamese Steak & Eggs** 22
Two fried eggs, sliced beef sirloin, liver pâté, handmade pork meatball, onions, black pepper butter on a sizzling plate. Served with a Vietnamese baguette, Maggi sauce, bird’s eye chilli. *(Dine-in only)*
- Chả Cá Thăng Long – Dill Pacific Cod** 27
Pacific cod, galangal, turmeric, fresh dill, green onions, cooked tableside, paired with rice vermicelli, toasted sesame cracker, whole roasted peanuts, Vietnamese herbs, cilantro, bird’s eye chilli, Hanoi-style shrimp sauce. **GF, P (Dine-in only)**
- Bánh Xèo – Turmeric Crêpe** 21
Choice of Prawn and Pork slices // Organic tofu and Shiitake mushroom **VE** with mung bean, bean sprouts folded into a crisp rice flour, coconut milk, turmeric crêpe. Served with lettuce, Vietnamese herbs, Mệ’s Chilli Fish or Sweet Soy Sauce. *(Dine-in only)*
- Bún Chả Hanoi – Hanoi’s Deconstructed Vermicelli** 26
Grilled pork, pork in betel leaf, handmade pork patties, pickled green papaya and carrots, warm Northern Vietnamese style fish sauce. Served with fresh lettuce, Vietnamese herbs, rice vermicelli noodles to assemble tableside.
- Khay Bánh Hủ Lụi Nướng – DIY Street-Side Platter** 23
Served to assemble tableside, with rice paper, fine rice vermicelli, fresh lettuce, pickled carrots and daikon, Vietnamese herbs, and your choice of: Grilled organic tofu, Shiitake mushroom, okra, eggplant, crispy veggie spring rolls and Mệ’s Sweet Soy Sauce **VE, P //** House-made pork sausage, beef in betel leaf, grilled chicken, grilled prawn, crispy pork spring rolls and Mệ’s Chilli Fish Sauce. **P +\$3**

FAMILY STYLE

Canh Chua Tôm - King Prawn Tamarind Soup	20
King prawns, fresh pineapple, tomato, okra, taro stem, bean sprouts, tamarind, halibut bone broth. Sprinkled with fresh Vietnamese herbs, bird's eye chilli, fried garlic oil. GF	
Hải Sản Đặc Biệt - Shellfish Feature	20
1 lb locally sourced mussels simmered with white wine, fresh tomatoes, Asian basil. GF // 1 lb live West Coast clams, coconut milk, lemongrass, Vietnamese mint, bird's eye chilli. GF	
Cá Chien - Pacific Snapper	21
Seared pacific snapper, fine mango salad, pickled red onions, chive oil, lime, bird's eye chilli, Mệ's Chilli Fish Sauce. GF	
Cà Tím Nướng - Whole Aubergine	15
Chargrilled whole aubergine, chive oil, roasted peanuts, with choice of Mệ's Chilli Fish Sauce. GF, P Or substitute with Mệ's Sweet Soy Sauce. VE, P	
Cai Xanh Xào Gừng - Market Vegetables	15
Stir-fried Asian organic greens, garlic, ginger root. GF, VE	
Đậu Que Xào Đậu Hũ - Tofu & Green Beans	14
Fried organic tofu, green beans, minced garlic stir fry, Mệ's Sweet Soy Sauce. VE	
Chú Tư - Trio of Grilled Meats	23
Trio of char-grilled lemongrass chicken, pork chop and beef short ribs.	
Cari - Yellow Lemongrass Curry	19
Light coconut curry with fried organic tofu and winter vegetables. Garnished with Thai basil & bird's eye chilli. GF, VE Or substitute with bone-in chicken, sweet potato, Asian basil, bird's eye chilli. GF +\$2	
Cơm - Rice	S 3 L 5
Jasmine Rice // Brown Grain Rice	
Add to any dish:	
Fried egg	3
Crispy spring roll	3.5
Blanched veggies	4

DESSERT

Homemade and local artisan delicacies are available and rotating daily. Some selections may take 15-20 minutes to prepare. Please ask your server for the dessert of the day.

GF = Gluten-friendly | VE = Vegan | P = Contains Peanuts

Menu substitutions may occur without notice to maintain fresh, local and sustainable ingredients. We take every care and attention to identify the allergens that are in our food and drinks. There is still a chance for cross contamination of trace allergens during the preparation and cooking processes. Please inform us of your dietary requirements.

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We will provide one meal to a youth in need through Mealshare

As a courtesy to all of our guests, a 2-hour seating limit will be applied during peak hours.

