# STREET FOOD \$45pp

Within what was once an ancient fortified city in the centre of Hanoi there is now a labyrinth of 36 streets. Considered the heart and soul of a proud and beautiful city Hanoi's Old Quarter assaults the senses with weird and wonderful sights, mouthwatering aromas and a cacophony of sounds that will leave you reeling. This menu represents some of the most well-known street food dishes within the old quarter.

#### Phở bố

Traditional Vietnamese beef noodle soup

#### Gải cuốn

Summer rolls of braised pork, shrimp, soft herbs & peanuts

### Gải gà

Spicy salad of master stock poached chicken w green papaya, garlic, chilli & crushed peanuts

### Bánh Xèo

Vietnamese pancake w pork & shrimp

#### Bún chả

Hanoi-style grilled pork w nuoc cham, rice noodles & fragrant herbs

#### Chả cá

Wok seared market fish marinated in turmeric, shrimp paste, ginger & galangal w round beans, peanuts & rice noodles

#### BÒ lúc lắc

Peppered soy *shaking beef* w red onion & watercress

#### Bánh trôi Tàu

Traditional warm Vietnamese dessert w sesame dumplings, peanuts & coconut cream

# **HOME COOKED \$55pp**

Our home cooked banquet is made of dishes which many tourists in Vietnam may not have tried before; they are unique to the family kitchen and more often than not cooked with love by the women of the household. This menu provides an insight into the dynamic of mealtimes in the Vietnamese home. We hope you enjoy the northern soul food selection that the team at Café Hanoi has put together for you.

## Canh dưa chuột nhồi thit

Clear soup of pork stuffed cucumber & carrot

### Nem hải sản

Panko crumbed seafood spring rolls w pink pepper mayonnaise

## Thịt gà rang gừng

Spicy whole chicken cooked in ginger sauce w sesame

## Thịt Bò xào dưa chua

Seared skirt beef w pickled mustard greens & pepper

# Thịt băm xào đậu phụ

Stir fried pork mince w soft tofu & spring onions

## Cá nướng Với sốt dưa chua

Whole baked kahawai w tomato, ginger & mustard greens

## Nộm rau muống

Wok fried water spinach w garlic & sesame

## Tào phớ

Traditional Vietnamese dessert w tofu jelly, fresh & toasted coconut in ginger syrup

Rice Included

# **MODERN VIETNAMESE \$65pp**

This menu is a modern representation of Vietnamese cuisine. Some you will find in Vietnam but most are creations unique to Café Hanoi created by our team, with love, for your enjoyment.

### Tôm boc cóm xanh

Tiger prawn cutlets coated in young green rice w house chilli sauce

### Thit xiên nướng

Cured pork skewers w romaine, pickled carrot & daikon cucumber & house chilli sauce

### Hoành thánh Café Hanoi

Pork wontons w chilled spanner crab & bisque

### Mưc xào dưa

Wok seared squid, tomato, leek, house-pickled mustard greens, ginger & dill

### Gà xào

Chicken thigh w kaffir lime, lemongrass, ginger & okra

# Cà ri chay

Yellow curry w baby carrots, kumara, kale & seasonal greens

#### Đô chua

Pickled carrot & daikon w kaffir lime & sesame

## Sườ n nướ ng

Pork spare ribs, twice cooked w five spice, ginger, sesame & grilled lime

#### Cá rán

Line caught whole baked market fish w herbs, chilli, garlic, spring onion, ginger & grilled lime

#### Bánh trân châu

Sago pudding in white chocolate & yoghurt cream w palm sugar caramel

Rice Included