

fish

<i>"viet grill" squid house dish of calamari sautéed with lemongrass, fresh vine tomatoes, viet celeriac, cucumber and dill</i>	6
<i>oven baked mackerel marinated with galangal and wrapped in banana leaves</i>	8
<i>basa fish pan seared incredible basa fish coated in turmeric and lemongrass, topped with a sprinkle of chilli</i>	6.5
<i>slow cooked mekong catfish in clay pot a traditional vietnamese cooking method of fresh water catfish, poached in caramelised fish sauce, finished with cracked black pepper and chopped fresh chilli</i>	6.5
<i>crispy seabass fillet with julienned mango in tangy sweet and sour fish sauce</i>	7.5
<i>braised citronella king prawns curry with saf-fron, sun dried chilli and shallot</i>	6
<i>sugpo prawn wok with cauliflower, ear mushroom and shiitake</i>	6.5
<i>flamed monk fish tail with shiitake, onions and arrowed scallions</i>	6.5
<i>sizzling seafood fresh scallops, king prawns and calamari, stir-fried with fresh vegetables in a rich garlic sauce</i>	7

rice and noodles

<i>jasmine rice</i>	2
<i>egg fried rice</i>	2.5
<i>special fried rice</i>	4.5
<i>plain noodles with bean-sprouts and onions</i>	3.5

set menus

<i>recession set meal choose a starter under a fiver, or a small size of soup, and a dish from one dish meal section</i>	9
<i>viet grill set meal perfect for special occasions and group orders, or for a lazy day, please ask as our menu changing seasonally</i>	16

catering services we also cater for cooperate events and home parties, with bespoke menus to meet any budgets, please ask for more information

one dish meal

<i>bbq pork loin with rice vermicelli of pork tender loin marinated in lemongrass, barbequed, served with fresh herbs and sweet and sour pickle</i>	6
<i>bun sa - lemongrass sautéed beef, chicken, king-prawns or tofu with rice vermicelli</i>	5.5
<i>spring bowl of imperial rolls, prawn spring rolls and grilled "la lot" rolls over rice vermicelli, with cucumber, salad, mint & cilantro</i>	6
<i>wok vietnamse "pho" or "egg" noodle in high flame, laden with daily vegetables, mushroom and</i>	6
<i>duck, chicken, pork, beef or tofu</i>	7
<i>chef's special or seafood</i>	
<i>cassava vermicelli stir fried with tiger prawn, crab meat and fragrant knotweed</i>	6.5
<i>house rice platter of assorted meat and vegetables, with chef's special sauce</i>	5.5
<i>scallops, king prawns and squid flash-fried with vegetables in rich ginger and garlic sauce, over jasmine rice</i>	7.5
<i>"tet" pork with tiger prawn, shiitake, cauliflower, wood ear mushroom and thai celery, over jasmine rice</i>	7
<i>stewed saigon pork belly in caramelised coconut juice, served with jasmine rice</i>	6
<i>sautéed chicken or duck curry over jasmine rice</i>	6
<i>chicken</i>	7
<i>duck</i>	
<i>bbq five spice pork fillet over jasmine rice, with cucumber and pickle</i>	6

dessert

<i>banana fritter with coconut ice cream</i>	3.5
<i>vietnamese durian tapioca cake</i>	2.5

due to rip off bank charge, it will be an extra of 50p for card payment under £10

free delivery for orders over £100

all prices inclusive of VAT
please advise us of any food allergies

Voted 'best valued restaurant 2007'

Terry Durack

The Independent on Sunday

Viet Grill

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**58 Kingsland Road
London E2 8DP**

To order, contact

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soup (starter and main course size)

<i>popular vietnamese hot and sour soup</i> a traditional light and refreshing soup, with choices of fish, king prawn, chicken or tofu	3.5
<i>seasonal choy sum greens soup</i> with prawns or tofu	3
<i>wonton noodle soup</i> ground prawn and meat dumplings, round lettuce, onions and chives in home made chicken broth	4/6
<i>roast duck noodles soup</i> with bokchoy, shallots, crispy garlic and choices of "pho" or "my" noodles	3.5/5.5
<i>vietnamese seafood rice noodles</i> combination of jumbo prawns, calamari, scallops and vegetables	4/6.5
<i>hanoi "pho"</i> the hanoi recipe of pho with wok-fried tenderloin beef, in a fragrant broth, served with fresh basil and bean-sprouts	4/6
<i>"pho"</i> the vintage vietnamese noodle in a fragrant broth, served with beef, shredded corn-fed chicken, or a combination of the two, with fresh herbs on the side	3.5/5.5
<i>vegetables and tofu "pho"</i> the veggie-tofu version of "pho", made with rice noodles, laden with fresh garden herbs and a combination of tomato, celery, leek and sautéed tofu	3.5/5.5
<i>saigon saté beef "pho" noodles</i> with tender beef, poached in a full bodied chilli broth, smothered in vietnamese sweet basil and smashed nuts	4/6
<i>bun bo hue</i> the imperial capital's spicier version of "pho", made with round white noodles, lemongrass and whole chillies	
<i>beef, chicken, king prawns</i>	4/6
<i>crab cake</i>	4.5/6.5

rolls

<i>crispy vietnamese spring rolls</i>	
<i>imperial spring rolls</i>	3.5
<i>prawn or vegetables</i>	3
<i>fresh soft summer rolls, king prawn or tofu</i>	3

starters

<i>prawn crackers</i>	1
<i>lotus stem salad</i> with pork, shrimps and viet herbs, bags of crunchy fresh lotus, limey zing and a jolt of sweet chilli sauce	5
<i>mango salad</i> of sun-dried squid, smashed nut, viet herb and julienned mango	6
<i>viet summer salad</i> of shaddock fruit, shrimps, steamed pork, tropical viet herbs and honey-lime dressing	6
<i>hanoi "pillow" crispy dumplings</i> of crabmeat, lightly spiced minced pork, onions, kohlrabi, dipped with tangy sweet and sour sauce	4
<i>beef vinh</i> a wonderful rolled chunk of five spice beef fillet, charcoal grilled, served with fermented soy dipping sauce	6.5
<i>piggy aubergine</i> with scallion pork, dressed with sweet chilli fish sauce	4.5
<i>wicked crispy frog tossed</i> with onions and cap-sicum	5.5
<i>chilli salted and peppered squid, prawn or tofu</i>	5.5
<i>soft shell crab</i>	4.5
<i>crispy vietnamese longfish</i> smothered in lemongrass	6
<i>crispy tofu</i> dressed with limed scallion soy	4.5
<i>bo la lot - grilled leafy meat parcels</i> wrapped in wild betel leaves	4.5
<i>indochine beef</i> wafer thin slices of beef tenderloin soaked in lemon juice and garden herbs, in a ceviche-style	6
<i>sake lamb skewers</i> bbq cubed lamb leg, with cumin and fennel, flavoured up with a touch of vietnamese sake	5
<i>"tung xeo" feudal roasted beef</i> a delicacy of the busiest restaurant in saigon, listed in "lonely planet", in the feudal ages, "tung xeo" was originally a method of torture for stripping human flesh to the sound of a beating drum and later stripping cow flesh, now the phrase is benign enough to translate as 'roasted beef'	7.5
<i>house platter to share</i>	5.5
(minimum order for 2)	6.9
<i>mixed or vegetarian seafood</i>	6.9

meat

<i>cognac "luc lac" shaking beef fillet mignon</i> with garlic, watercress and an organic red onion salad	6.5
<i>campfire sirloin steak</i> marinated with oyster sauce and sautéed in a clay pot, a vietnamese classic	6.5
<i>wok fried beef or chicken in black bean sauce</i>	5.5
<i>saigon beef brisket</i> a wicked way of cooking brisket, the beef soaks up herb oil which explodes in your mouth	6.5
<i>saigon torch roast pork belly</i> braised in caramelised "nuoc mam", really traditional and authentic, presented at every vietnamese meal	5.5
<i>vietnamese chicken curry</i> of chicken fillet braised in coconut "viet an" curry sauce.	5.5
<i>vietnamese chicken royale</i> free-range whole chicken marinated with cinnamon and herbs, roasted and dressed with a beautiful soy broth	6.5
<i>'cumin lamb'</i> of sliced lamb leg wokked with spring onion, chilli and oriental 5 spices	5.5
<i>"tet" pork</i> with tiger prawn, shiitake, cauliflower, wood ear mushroom and thai celery	6
<i>roast duck with seared asian greens and plum sauce</i>	6
<i>sitting duck curry</i> of northern farm duck simmered with coconut milk and whole lemongrass	6.5
<i>five spice pork fillet</i> , with caramel lacquer, "tieu" black pepper and house pickle	5.5
<i>special vietnamese quail curry</i> with stewed aubergine, crunchy okra, coconut and spicy "viet an" curry	6.5

vegetables

<i>monk wok tofu</i> of shiitake mushroom, beancurd skin and cauliflower, tossed in a flaming wok	5.5
<i>water spinach</i> tossed in flaming wok with garlic dressing	5
<i>green leaves</i> with oyster sauce or fried garlic	4.5
<i>wok bo xoi spinach</i> with crushed garlic and touch of rice wine	4.5