

SMALL EATS

Viet Grill Platter (for 2 to share)

Seafood 13

Meat 11

Wraps & Rolls 8.5

Vietnamese Tamarind Soup 4.5

Red Sea prawns, mung beansprouts, pineapple, okra & taro stem

Chilli, Salt & Pepper

King Prawns, Squid 7

Soft-shell Crab 5

Lobster 22

Cha La Lot 5.5/ minced spiced pork wrapped in wild betel leaves, topped with peanuts & crispy shallots

Hue Shrimp & Vegetable Pancake 5

served with lettuce leaves & Vietnamese herbs to wrap

Piggy Grilled Aubergine 5/ topped with ground pork & served with nuoc cham

Chef Vinh's Beef 8

charcoal beef fillet on skewers, with fermented soy dip, served with enryngo herbs

Summer Rolls

wrapped with Vietnamese herbs, served with yellow bean sauce & roasted peanuts.

Red Sea Prawn 3.5

Crab 4

Fried Tofu with Lemongrass (v) 6

with five spice, garlic & red chilli.

Crab Nem Royale Rolls 5

loosely wrapped crab in rice paper, with black mushroom & mung bean noodle.

Crispy Pork Spring Rolls 4.5

ground pork, ear mushroom, crab meat & nuoc cham.

Crispy Vegetarian Spring Rolls 3.5

with grated taro root, mung beans & black mushroom

MIXED SALADS

Squid & Green Mango Salad 6.5

sun-dried squid, roasted peanuts, perilla herb & Thai basil

Lobster & Pomelo Salad 9

with crabmeat, daikon, knotweed & crispy fried shallots

Lotus Stem Salad with Shrimps 6.5

with Thai basil, peanuts & citrus dressing. Served with prawn crackers

Vietnamese Beef Carpaccio 6.5

lemon-cured ceviche hanger steak beef, saw-leaf coriander & rice paddy herb

VEGETARIAN & GREENS

Chouchou Buddha Hand Melon 5

with crushed garlic & touch of rice wine

Chinese Broccoli 6

stir-fried with crushed garlic

Braised Four Mushroom Hotpot(v) 8

Asian mushrooms simmered in soya & sesame sauce

Okra & Aubergine Curry (v) 8

with coconut milk & cardamon

Cha Tofu Curry (v) 7

simmered with lemongrass, chilli, annatto seeds & sweet potato

Kim Chi 3

with ginger pickle

MEAT

Duck with Green Peppercorns 7.5

wok-fried with oyster gravy sauce & onions

Roast Whole Baby Chicken Royale 7

marinated with honey, five spice & dried Vietnamese herbs

Dong Du Lamb Curry 7/ the oldest dish from the biggest Indian mosque in Saigon.

Chicken with Lemongrass & Chilli 6.5

wok-fried with rice wine, shallots & oyster sauce

Saigon Stewed Pork Belly 6.5/ Tamworth

belly of pork in caramelised coconut juice

Cognac 'Luc Lac' Shaking Beef 8

wok-seared cubed rib-eye beef, whole garlic cloves, black pepper, with watercress salad

Ox Cheek au Vin 7

braised with cinnamon & black cardamon

FISH

Shetland Island Mussel Hot Pot 8

with Tamworth Pork Belly & bird's eye red chilli.

Banana Leaf Roast Whole Mackerel 8.5

marinated with saffron, galangal & lemongrass

Slow Cook Mekong Catfish 7

poached in caramelised fish sauce, simmered in a clay pot

Mahi Mahi Coconut Curry 7.5/ with dried

tamarind, coconut milk & Saigon red curry

Crispy Ginger Sea Bass 8/ with grated

lemongrass, shiitake mushroom & ginger fish sauce

Lemongrass Wok-Fried Squid 7/ with

tomato, Chinese celery, green chilli & dill

Coconut Red Sea prawns 7.5

Red Sea prawns simmered in coconut juice & fish sauce.

Red Sea Prawns with Chouchou 8

with oyster sauce & black pepper

Sizzling Seafood 8.5/ squid, scallops &

prawns wok-fried together with seasonal vegetables & rich garlic sauce

RICE & NOODLE

Jasmine Rice 2.5

Egg Fried Rice 3.5

Stir-fried Ramen Noodle 5.5/ with

bean-sprouts, oyster mushroom, onions

Special Fried Rice 5/ with smoky sausag-

es, pork loaf & red sea prawns

CATERING

With the very best of Vietnamese cuisine in a distinctive style, Viet Grill provides an unparalleled service within the outside catering industry. Catering for unlimited numbers in the venue of your choice, Viet Grill offers a truly unique and flexible service, with bespoke menus and beverage packages tailored for all budgets and requirements.

Whether an intimate occasion for friends and family, a wedding, celebration dinner or entertaining corporate guests, Cay Tre will provide the fine catering to make your special day truly unforgettable!

We offer free delivery for all orders over £100 within 2 mile radius . Please ask for more details.

VIET GRILL

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NOODLE BOWL & RICE PLATES

Bun Sa 7/ A salad of raw vegetables & rice vermicelli, with lemongrass sautéed beef, chicken, Red Sea prawns or tofu (with prawns, £8)

BBQ pork loin with bun 6.5
lemongrass marinated pork loin, served with crispy pork spring rolls & daikon

Spring Roll Bowl 7/ vegetable spring rolls, pork spring rolls, cha la lot with rice vermicelli & daikon salad

Tiu Bowl 7/ chicken, beef, charsiu pork & pho noodles with a tangy sour sauce

Vietnamese stir-fried Ramen Noodle 8.5
with squid, Red Sea prawns, choy sum & assorted mushrooms

Cassava Vermicelli 7/ stir-fried with Red Sea prawns, crab meat & knotweed

Crispy Chicken Royale 7
with daikon, on jasmine rice

Seafood on Rice 8.5
squid & kingprawns flash fried with seasonal vegetables

Com Grilled Pork Chop 7
with five-spice lacquer, nuoc mam & daikon, over steamed rice

Stewed Saigon Pork Belly 6.5
in caramelised coconut juice & jasmine rice

Pan Fried Aubergine with Perrilla 6.5
in an aromatic spicy sauce, on jasmine rice

PHO

Wonton Noodle 7.5/ prawns & meat dumplings, chives in chicken broth

Bun Bo Hue 7/ the spicy version of Pho from Hue, the old imperial city. Flavoured with lemongrass, whole chillies, served with either beef, chicken, Red Sea prawns & crab cake (with prawns or crab cake, £8)

Pho 6.5/ classic Vietnamese noodle soup, served with Vietnamese basil, saw-leaf & bean sprouts. Choose from either Corn-fed Chicken or Beef

Hanoi Pho 7/ modern version of Pho with flash-fried hanger steak & roasted garlic

Saigon Saté Pho 7/ with tender beef poached in a robust chilli broth, smothered in Viet basil & smashed nuts

Ox Cheek au Vin Pho 7/ braised beef brisket with lemongrass, enryngo herb & pho noodle

Seafood Pho 8.5
king prawns, squid, chives in chicken broth

Assorted Mushroom Pho 7
shiitake mushroom, oyster mushroom & chouchou in an aromatic broth

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FOOD TO GO

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