



VCAFÉ

DINNER

APPETIZERS

Chili Shrimp 12

(soft-shelled crabs, available seasonally)
with red & green peppers, scallions & spicy sauce

Grilled Shrimp Skewers 9

marinated with scallions and grilled on bamboo skewers

Chili Calamari 12

lightly floured, sautéed with red & green bell peppers,
cilantro & spicy sauce

Vegetarian Summer Rolls 8

carrots, tofu & taro wrapped in rice paper – served with a
side of vegetable-soy sauce

Lemongrass Beef Skewers 9

marinated in a lemongrass rub and grilled on skewers – with
a spicy peanut sauce

Chicken Satay 8

with peanut sauce

Crispy Spring Rolls *Cha Gio* 8

minced shrimp and pork, shiitake mushrooms & cilantro

Ha Noi “Pillow” Dumplings 8

crab, shrimp, pork, scallions & jicama root - served with a
tangy soy sauce

Grilled Eggplant *Ca Nuong* 7

with scallion oil, tomato puree, marinated tomato salad &
Thai basil

SOUPS

Vegetable Soup *Canh Chay* 10

with watercress, bean sprouts, bok choy, shiitake
mushrooms, tofu, cilantro & scallion

Herbed Beef Soup Nam Dinh Style 12

Pho Bo Nam Dinh
with banh pho noodles, slices of beef, clear herbed broth,
basil, cilantro, scallions & lime

Herbed Chicken Soup *Pho Ga* 10

with banh pho noodles, sliced chicken, cilantro,
scallions & lime

Shredded Chicken & Bean Thread Noodles 10

Mien Ga
with shiitake mushrooms, cilantro, scallions & lime

SALADS

Grilled Marinated Chicken & Cabbage Salad 8

Goi Ga
with Viet cilantro, lime-honey dressing & sesame

Watercress Salad *Salad Tron* 8

with bean sprouts, ginger-citrus dressing & topped with
fried shallots

Lotus Salad *Goi Sen* 10

with lotus shoots, poached shrimp, grilled pork, julienne
carrots, basil & honey-lime dressing

Chili Beef Salad 12

with lime & ginger (rare or medium rare)

Poached Shrimp Salad *Goi Tom* 9

with carrot, cucumber, celery, mint, cilantro, lime-honey
dressing & peanuts

Viet Summer Salad (choice of chicken or tofu) 8

with bean sprouts, watercress, romaine lettuce & sesame
seeds

LETTUCE WRAPPED ROLLS

mint, pickled carrots, cucumber & rice noodles

Shrimp Summer *Goi Cuon* 9

with peanut sauce

Lemongrass Chicken 8

with kaffir lime ginger sauce

Duck 10

with a tangy mild-chili sauce

Sesame-Marinated Beef 9

with basil-scented lime sauce

Grilled Garlic-Marinated Pork 8

with lime-garlic sauce

STEAMED RICE CREPE

with mint, pickled carrots, sliced cucumber – served with a lime-garlic sauce

Shrimp 11

Grilled Garlic-Marinated Pork 10

Sesame-Marinated Beef 11

Vegetarian 10

bok choy, tofu, crispy shallots & a sesame soy sauce

Executive Chef, Lan Tran Cao

We accept American Express, Discover Card, MasterCard & Visa. \$15 Credit Card minimum.
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SEAFOOD ENTREES

Fire-Pot Caramelized Salmon *Ca Kho* 23

slow simmered salmon steak in a ginger, soy, scallion & caramel glaze

Pan-Seared Red Snapper Filet 23

with cubed tofu, chopped pineapple in a cream of tomato sauce topped with cilantro and green scallion

Wok Sautéed King Prawns 26

with lime, garlic, soy & sweet Vietnamese wine

Monk Fish 24

cubed & seared with lemongrass, garlic and scallions – served with a toasted sesame rice cracker

Jumbo Shrimp Curry 25

potato, carrots, red & green bell peppers, coconut milk & curry paste

Curry (red snapper or sea bass) Seasonal

with bok choy, shitake mushrooms & coconut curry paste

Galangal Shrimp 24

sautéed with bok choy, carrots & onions

Chili Calamari 24

lightly floured, sautéed with red & green bell peppers, cilantro & spicy sauce

Chili Shrimp 24

(Chili Soft Shelled Crabs, seasonally available)
with red & green peppers, scallions & spicy sauce

Chili Lime (red snapper or sea bass) Seasonal

seared, dressed with a tamarind lime sauce & garnished with a crispy eggplant, watercress & julienned cabbage

Tamarind (red snapper or sea bass) Seasonal

seared, topped with bean thread noodles, tamarind sauce & garnished with cilantro & scallions

Baked (red snapper or sea bass) Seasonal

tomatoes, shitake mushrooms, mixed vegetables bathed in tangy soy sauce & wrapped in banana leaves

Shrimp Crispy Rice Noodles 18

with green & red peppers, eggs, bean sprouts & tamarind sauce

MEAT ENTREES

Roasted Sesame Beef *Bo Nuong Me* 22

with sweet & sour tamarind sauce, topped with basil & sesame seeds

Vietnamese Steak Frites *Thit Bo Khoai Tay* 22

with sweet onions, watercress & hand-cut fries

Roast Lacquered Duck 24

Vit Nuong Ngu Vi Huong

with five-spice lacquer, nuoc mam glaze & ginger sauce

Roasted Chicken Breast *Ga Roti* 18

with house marinade & citrus-ginger sauce

Crispy Rice Noodles (choice of chicken or beef) 18

with green & red peppers, eggs, bean sprouts & tamarind sauce

Grilled Pork Chops *Suon Nuong* 16

with shallots, garlic & Vietnamese herbed wine

Sautéed Lime-Lemongrass Chicken 20

with green & red peppers

Chicken Hot Pot 20

onions, eggplant, bok choy, carrot, shitake mushrooms, tomatoes in peanut sauce, scallions & cilantro

Ginger Chicken 20

simmered in a tangy ginger glaze

STEWES

Spicy Chicken Stew 20

carrots & potatoes in a kaffir lime leaf broth

Chicken Curry Stew *Ga Cary* 20

potato & carrots with coconut milk

Beef Stew 20

tender pieces of beef slowly cooked in a ginger & lemongrass broth

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VEGETARIAN ENTREES *Chay*

Steamed V Cafe Tofu 12

ginger, scallions, bean sauce & hot sesame oil

Vegetable Stew 18

with carrots, potatoes, tofu and squash in a mushroom broth

Vegetarian Plate 12

julienned carrots, shiitake mushrooms, taro, tofu, watercress, mixed with crispy noodles and a vegetable-soy dressing

Spicy Crispy Mushrooms 19.95

Shitake mushrooms halves tossed in 5-spice, diced carrots, celery and sweet onions – served with sweet and spicy sauce

Tofu Crispy Rice Noodles 18

with green & red peppers, eggs, bean sprouts & tamarind sauce

Crispy Tofu 12

with scallions & honey-lime dressing

Seared Tofu 14

with soy onions, watercress, pickled carrot

Caramelized Tofu 12

in a ginger-caramel glaze

Vegetable Hot Pot 20

bean curd skin, taro, tofu, bok choy, celery, carrot, shitake mushrooms, tomatoes in peanut sauce topped with scallions & cilantro

Vegetable Curry Stew 18

with hearty pieces of potato & carrots, tofu, taro root, squash & coconut milk

Chili Tofu 18

with red & green peppers, scallions & a spicy, tangy sauce

NOODLE BOWLS

Served with choice of steamed rice or rice noodles

Grilled Marinated Prawns *Tom Nuong* 12

with bean sprouts, pickled carrot, cucumber, cilantro, mint & peanuts

Grilled Pork *Cao Lau Hoi An* 9

with Banh Pho noodles, mixed greens, mint, pickled carrot & peanuts

Ha Noi Pork & Meatballs *Bun Cha Ha Noi* 15

with a “dipping” side of rice noodles, bean sprouts, pickled carrot, lettuce & mint

Vegetarian Tofu & Taro *Chay* 9

carrots, shitake mushrooms, shallots, peanuts, toasted rice powder & soy sauce

Spring Roll Bowl *Bun Cha Gio* 9

cucumbers, pickled carrot, bean sprouts, mint, cilantro & peanuts

Charred Marinated Beef *Bo Nuong* 10

with pickled carrot, bean sprouts, cucumber, cilantro, mint & peanuts

Grilled Chicken *Ga Nuong* 9

with cucumber, cilantro, mint, pickled carrot & toasted sesame seeds

FRIED RICE *Com Chien*

with eggs and scallions

Sweet Sausage Fried Rice 8

Beef Fried Rice 10

Vegetable Fried Rice 8

(no eggs)

Chicken Fried Rice 8

Shrimp Fried Rice 9

SIDES

Steamed Jasmine Rice 2

Bok Choy 6

Pickled Carrots 5

Crispy Tofu *Dau phu dim hanh* 8

dipped in a lime-scallion sauce

Shrimp Chips 2

Hand-Cut Fries 5

Pickled Cabbage 5

Steamed Tofu *Dau phu hap* 8

topped with ginger, scallion, sesame oil & soy sauce

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