

HOME STYLE

VIETNAMESE
COOKING

Viet Grill

STARTERS

SHOREDITCH

BEST VIETNAMESE
SINCE 2006

ROLLS



SUMMER ROLLS

Gỏi cuốn

fresh soft rice paper rolls with herbs and choice of either

Prawn 7.25

Tofu (v) 7.25

HANOI CRISPY CRAB PARCEL

Nem chua 9.25

crab meat, pork neck, prawns, asian mushroom & glass noodle

IMPERIAL SPRING ROLLS 8.5

Chả giò

pork shoulder, Asian mushrooms, glass noodle, prawn & kohlrabi

VEGETABLE SPRING ROLLS (v) 7.5

Chả giò chay

glass noodles, mung beans, kohlrabi, Asian mushrooms & taro root

SMALL EATS



PRAWN CRACKER 3.5

Phồng tôm

SALTED ALMOND 3.5

SWEET POTATO FRIES (v) 6.5

Khoai lang chiên

topped with golden syrup & sesame seeds.

BETEL LEAF DUMPLINGS 10.95

Chả lá lốt

minced beef & pork, daikon, spring onion infused oil, topped with roasted peanuts

PIGGY GRILLED AUBERGINE 9.5

Cà tím nướng

minced pork & peanuts, topped with crispy shallots

SMOKY GRILLED AUBERGINE (v) 8.95

Cà tím nướng chay

topped with spring onion infused oil & roasted peanuts

ANCHOVIED CHICKEN WINGS 9

Cánh gà chiên nước mắm

with caramelised fish sauce & sesame seeds

WAFFLE BATTER PRAWNS 9

Tôm chiên giòn

served with xi muoi sauce

SALT N PEPPER

Món rang muối

Squid 11.25

Prawns 11.5

Tofu (v) 10

SAIGON XEO PANCAKE

Bánh xèo

crispy coconut rice pancake with either a choice of

Prawn 12.5

Tofu & Mushroom (v) 11

SALAD



CHICKEN SALAD 10.5

Nộm gà xé

house vinaigrette, cabbage, chicken, peanuts

GREEN PAPAYA SALAD

Gỏi đu đủ

dressed in our house vinaigrette & topped with roasted peanuts.

Prawn 10.95

Tofu (v) 10

POMELO SALAD WITH PRAWNS 10.95

Nộm bưởi

pink pomelo, prawns, house vinaigrette, served with prawn crackers

MANGO SALAD WITH PRAWNS 10.95

Gỏi Xoài

dressed in our house vinaigrette, cucumber, mixed herbs and a roast peanut topping

HOUSE SPECIALTY

BANH CUON

STEAMED RICE ROLLED CREPES

腸粉類 豬肉 或 雞肉

SAIGON STYLE 13

Bánh Ướt

steamed rice sheets, shallot, cucumber, beansprouts, sausage, homemade Vietnamese ham

HANOI STYLE 10.5/15.75

Bánh cuốn nhân thịt

steamed rice rolls, Asian mushrooms, pork fillings, shallot, pork floss

Extra Topping:

Cinnamon sausage 4.5

Steamed egg 4

SAPA STYLE 15

Bánh cuốn thịt nướng
grilled bbq pork served on steamed rice sheets

VIET GRILL PLATTER

(for two to share)

VIET GRILL PLATTER 19.5

salt & pepper squid, imperial spring rolls and chilli prawns

VEGETARIAN PLATTER (v) 16.5

salted and pepper tofu, wok fried aubergine & vegetable spring rolls

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PLEASE NOTIFY A MEMBER OF STAFF IF YOU HAVE AN ALLERGY. NOT ALL INGREDIENTS MAY
BE LISTED. A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL.



peanuts - optional



peanuts - can't be removed

MAINS

WE RECOMMEND A SIDE OF RICE OR NOODLES TO COMPLEMENT YOUR DISH

MEAT



SAIGON PORK BELLY STEW 13

Thịt kho trứng
slow-braised in coconut juice and caramelised fish sauce, with a double-cooked egg

CAMPFIRE STEAK 15.5

Bò quanh lửa hồng
claypot cooked steak with onions and oyster sauce

VIETNAMESE BEEF STEW 14.5

Bò kho
slow cooked brisket, lemongrass, sweet shallots & cinnamon in a rich beef broth

SHAKING BEEF 16.5

Bò lúc lắc
wok tossed beef sirloin, capsicum, onion, Phu Quoc black pepper, garlic & oyster sauce

CHILLI & LEMONGRASS CHICKEN 13

Gà xào sả ớt
stir fried with coconut milk, sweet onion & turmeric

FISH & SEAFOOD



SIZZLING SEAFOOD 16.95

Thập cẩm hải sản
prawn, squid and Asian greens

CRISPY FRIED SEA BREAM 17.5

Cá chiên mắm xoài
served with a mango salad and mixed herbs

CLAYPOT MEKONG CATFISH 14.5

Cá kho tộ
in a light caramelised fish sauce

CURRY



KING PRAWN CURRY 15

Cà ri tôm
a hot curry with yoghurt coconut milk, cashew nuts and coriander

COCONUT CHICKEN CURRY 14

Gà cà ri
yellow curry, with potato, yoghurt, lemongrass and cashew nuts

LAMB NECK CURRY 15.5

Cừu cà ri
a rich spicy curry with yoghurt, coconut milk, cashew nuts and coriander

VEGETARIAN & SIDE



OKRA & AUBERGINE CURRY (v) 13

Cà ri chay
with coconut and yoghurt

SAUTEED AUBERGINE (v) 12.5

Cà tím xào
with perilla herb and tofu

STIR-FRIED MORNING GLORY (v) 9.5

Rau muống xào tỏi
with garlic and chili

STIR FRIED MIXED ASIAN GREENS (v) 9

Rau xào thập cẩm

RICE/NOODLES

JASMINE RICE (v) 4

EGG AND GARLIC FRIED RICE (v) 5

BUDDHA FRIED RICE (v) 9.5

WOK RAMEN (v) 8.95 WITH BEANSPROUTS


SPECIAL FRIED RICE 11.5

Cơm rang đặc biệt

Chinese sausage, Vietnamese ham, peas, shrimp and chilli oil served with a fried egg

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SET MENU

£32 per person, ideal for groups
(min 2 people)

SHARING PLATTER

all dishes included

IMPERIAL SPRING ROLLS

SALT N PEPPER SQUID

BETEL LEAF DUMPLINGS

POMELO SALAD WITH
PRAWNS

(Vegetarian options
available)

DESSERT

BANANA FRITTERS

MAIN

choose 1 dish per person

CAMPFIRE STEAK

SAIGON PORK BELLY STEW

CLAYPOT MEKONG CATFISH

COCONUT CHICKEN CURRY

Sides – seasonal Asian
greens and jasmine rice

ONE BOWL DISHES

VERMICELLI BOWLS



Each bowl contains soft, room temperature vermicelli rice noodles. Topped with fresh herbs, crunchy carrot and mooli daikon. With crisp lettuce and a hot topping of your choice, garnished with roasted peanuts and fried shallots

HANOI BBQ PORK 16

Bún chả Hà Nội
grilled lemongrass pork
shoulder and pork belly, meatball
served with warm broth & crispy
spring rolls

LALOT BOWL 15.5

Bún bò lá lốt
grilled beef & pork in betel leave
with "mam nem" achovy, crispy
spring rolls and roasted peanuts

BUN SA 15

lemongrass, beansprouts and chilli
wok-fried:

Beef	15.5
Chicken	15
Prawns	16
Tofu (v)	14

SPRING BOWL 15.5

Bún Nem
served with a crab parcel, imperial
spring rolls and mixed Vietnamese
herbs

BUDDHA SPRING BOWL (v) 14.5

Bún nem chay
vegetable spring rolls, crispy tofu
and mixed Vietnamese herbs

WOK NOODLES



WOK FRIED PHO

Phở xào
wok flat rice noodles with Asian
greens, and a choice of

Beef	15.5
Chicken	15
Seafood	16
Tofu (v)	14

STIR FRIED EGG NOODLES

Mì xào
soft egg noodles with Asian
greens and a choice of:

Beef	15.5
Chicken	15
Seafood	16
Tofu (v)	14

RICE PLATES



HONEY CRISPY CHICKEN 16.95

Cơm gà quay
half chicken crispy-fried, marinated
in honey, five spice & soya sauce

CHILI PORK CHOP 14.5


Cơm sườn rang muối
crispy pork chop, lemongrass and
chilli

SAIGON HAWKER RICE 16.5

Cơm sườn
chargrilled pork chop with five
spice, Vietnamese steamed
meatloaf and a fried egg

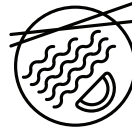
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PHO!

VIET GRILL'S SPECIALTY



Pho was originally a simple beef and rice noodle soup that originated in northern Vietnam nearly a hundred years ago. Some speculate that it evolved from the 'pot au feu' introduced to Vietnam by French colonists. After the country was partitioned, Pho in South Vietnam became a more elaborate dish, often served with many varieties of beef, and a side plate of herbs.

HAVE IT YOUR WAY!

Each serving of Pho comes with a side plate of beansprouts, lemon and herbs. Add the herbs and lemons to the bowl of Pho, to suit your taste. On your table there are two bottles: Hot Chilli sauce and Hoisin Sauce. In North Vietnam they only use Hot Chilli sauce, but in the South

people add Hoisin as well. Our Pho combines the deep sweetness from the marrow bone of the North version, with the fragrant Star Anise, Cardamom and Cinnamon of the South.

BEEF

The original Vietnamese noodle soup, with 24 hour beef marrow bone stock, served with many varieties of beef cuts and a plate of herbs for garnish

ORIGINAL PHO Phở tái chín nạm 14.5
with steak and beef brisket for a varied flavour and texture. If you are new to Pho, the Original is a great place to start

SAIGON PHO Phở tái nạm gầu 15.5
with steak, brisket, fatty flank and skirt flank for a hearty rich taste

HANOI GARLICKY PHO Phở tái lăn 15.5
flash fried steak with garlic

SPECIAL LARGE COMBO PHO 19.5

Tô xe lửa
steak, brisket, fatty flank and beef meatball. The ultimate in traditional Vietnamese flavour!

CHICKEN

with a lighter 24 hour delicately spiced chicken broth with onion, ginger and coriander

CHICKEN BREAST Phở gà xé 14

DRUMSTICK PHO Phở gà đùi 14.5

CHOP CHOP CHICKEN PHO Phở gà đặc biệt 16.5

REGIONAL PHO

BEEF MEATBALL PHO Phở bò viên 14.5
from Saigon Chinatown, with beef meatball, flank sawleaf and dried radish

SEAFOOD PHO Phở hải sản 15.5
king prawns, squid & vegetables in chicken broth, chives

ASSORTED MUSHROOM PHO (v) Phở nấm 13.95
hon shimeji, button mushrooms and choi-sum in a vegetable broth

SAIGON SATE PHO Phở Sa tế 15.95
poached beef in our signature spicy sate peanut infused broth, saw leaf coriander, cucumber and mango

OTHER NOODLE SOUP

BEEF STEW NOODLES Mì bò kho 15.5
lemongrass, cinnamon, egg noodles

WONTON NOODLES Mì vằn thắn 14.95
shrimp & pork dumplings, prawns, egg noodles, charsiu & chives in chicken broth

BUN HUE Bún Huế
spicy version of Pho, from Hue, the Imperial city, served with rice noodles and choice of

BEEF AND PORK HOCK Bò, giò heo 15.5

CORN-FED CHICKEN Gà 14.5

PRAWN 15.95

TOFU (v) Bún Huế chay 13.95
crispy & fresh tofu, lemongrass, whole chilli, vegetable broth

VIETGRILL SPECIAL

SAIGON DRY WONTON MEE 14.95
Mì vằn thắn khô
egg noodles, char siu, minced pork, prawn, lettuce and served with sesame oil, house special sauce

EXTRA TOPPINGS

Enhance your Pho even more however you want!

EGG YOLK Trứng trần	2.5
STEAK BOWL Tái	5.25
BEEF MEATBALL Bò viên	4.25
CRUNCHY FLANK Gầu	4.5
CHICKEN BREAST Gà	3.75
EXTRA NOODLES.....	3.25
EXTRABROTH.....	3.5
CRISPY DOUGH STICK.....	3

VOTED

LONDON'S

FAVOURITE

PHO

EAT, DRINK, VIETNAM

WI-FI

NETWORK: VG - Guest
PASSWORD: caytrevietgrill

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DRINKS

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COCKTAILS



EM OI FIZZ 10

Prosecco, lychee liqueur, passion fruit

VIJITO 10

White rum, lime, passion fruit, mint

LYCHEE MARTINI 10

Vodka, Kwai Feh, lychee, citrus

CAPHE MARTINI 10

vodka, coffee liqueur, Vietnamese coffee and condensed milk

ME LOVE YOU RHUM TIME (TO SHARE) 19

A cocktail with three types of rum, passion fruit and pineapple and a flaming lime garnish

CLASSIC 10

NEGRONI

AMARETTO SOUR

OLD FASHIONED

MARGARITA

ORIENTAL WINE



SAKE OWARICHITA ONI KOROSHI 175ml 7

TAKARA PLUM WINE 175ml 7

NON ALCOHOLIC



GUAVA FEVER 5

pink guava, coconut water and lime

SAIGON LIME SODA 5

a virgin mojito, muddled lime and crowned crush ice

Ô MAI SOUR PLUM 5.5

Traditional salted plum, lemon and soda

COCONUT COOLER 5

coconut water, cucumber and lime

HOMEMADE LEMONADE 4.5

PEACH ICED TEA 4.5

SOFT DRINKS



COLD PRESSED SUGARCANE JUICE 6

fresh, exotic and organic

COKE, COKE ZERO, DIET COKE, SPRITE 4

KOMBUCHA 5

FEVER-TREE GINGER BEER 4.5

BOTTOMLESS HOUSE STILL/SPARKLING

£1.5 per person for unlimited refill

BEER

SAIGON BEER Btl 330ml 5.5

KIRIN ICHIBAN Btl 330ml 5.5

SPIRITS / MIXERS 50ml

GIN BEEFEATER 8.5

VODKA ABSOLUT 8.5

BOURBON FOUR ROSES 8.5

RUM HAVANA 8.5

TEQUILA EL JIMADOR 8.5

PREMIUM 10

Add Fever Tree Mixer, Coke, Soda, Tonic 1.95

TEA AND COFFEE



JASMINE TEA 3

(per person)

OOLONG TEA 3

(per person)

VIETNAMESE DRIP COFFEE 4

VIETNAMESE ICED COFFEE 4.5

DESSERTS



BANANA FRITTER 6

served with ice cream

ICE CREAM SCOOP 3

ask staff for flavours

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WINE LIST

SPARKLING WINE 125ml*/bottle

CA' DI ALTE, PROSECCO SPUMANTE EXTRA DRY 7.25/38

Notes of pear, apples, and white flowers. Bright and clean with a refreshing finish.

PIPER- HEIDSIECK, CUVEE BRUT NV 59

Crisp and lively Champagne with notes of red berry fruit and biscuits.

RED 175ml*/crf 500ml/bottle

'C' CORVINA ALPHA ZETA 2021, VENETO IT 7/19/26

Flavours of blackberry, cherry pie and cherry blossom.

VINHO REGIONAL LISBOA, EVARISTO 2021, PT 7.75/21/28

Juicy blackberries and blackcurrants. Full bodied, with a smooth finish.

MENDOZA MALBEC KAIKEN CLASICO 2020, AR 9.25/25/36

Full bodied. Plum and blackberry flavours complemented by notes of chocolate and tobacco.

TOURAINNE GAMAY, JOEL DELAUNAY 2020, FR 39

Light & fruity. Raspberry & floral notes, very refreshing acidity.

BORDEAUX SUPERIEUR, CHATEAU DE ANTONINS 2019 FR 39

Plum, cassis & notes of cigar box. Medium bodied & bright.

ROSE 175ml*/crf 500ml/bottle

'R' ROSATO, ALPHA ZETA 2021, VENETO IT 8/21/29

Dry. Strawberries and red cherry, complimented by subtle floral notes.

LUBERON ROSE, FAMILLE PERRIN, 2021 FR 9/24/34

Redcurrant and cherry sorbet flavours are balanced by a zesty and mineral acidity.

WHITE 175ml*/crf 500ml/bottle

TREBBIANO/GARGANEGA, PONTEPIETRA 2022, VENETO IT 7/19/26

Dry, with flavours of green apples, citrus blossom & marzipan.

ORGANIC MACABEO, FAMILIA CASTANO 2021, MURCIA ES 7.75/21/28

Fragrant aromas of pear and quince, plus juicy stone fruits. Bright and refreshing

PICPOUL DE PINET, BARON DE BADASSIERE 2020, LANGUEDOC FR

Grapefruit, lemon and lime, minerality and a hint of salinity. 9.5/26/35

VINHO VERDE LOUREIRO ALVARINHO, AZEVEDO 2020, PT 34

Superb value. Bright citrus flavours, refreshing acidity and a long finish.

RIESLING RESERVE, CAVE DE HUNAWIHR 2020, ALSACE FR 41

Dry, with citrus flavours and a refreshing tartness typical of the best Riesling

EAT, DRINK, VIETNAM

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