

How to Hanoi

Sharing is caring &, in our opinion, the only way to eat at Hanoi. The dishes will be served as they are prepared rather than in a series of courses. We suggest 3-4 dishes & a couple of sides for two people OR Just say 'Feed Me!' & let us make the decisions for you. Our staff will design a banquet to fit your every need. Sit back & enjoy. £22.95pp.

Street Food

GOI CUAN- Rice Paper Rolls 6.65

Prawns, omelette, herbs, pickles, vermicelli noodles
OR

Miso, Bike Shop tofu, pickles, vermicelli noodles, herbs (V)

BONG NGO VA ĐAU XANH- Sweetcorn & mung bean pudding,
sesame popcorn, chilli, syboes 7.25 (V)

THIT LON VA TOM RAN- Chargrilled pork & prawn cakes,
mushroom & star anise vinaigrette, gem cups 8.95

MUOI VA OT- Salt & chilli squid,
watermelon, pickled rind, green beans, chilli and red shallot 7.75

CHA GIO- Spring rolls,
Kimchi, gem cups, nuoc chay (V) 6.65
OR

Chicken & mushroom, gem cups, nuoc cham 6.65

BANH CU CAI DAU NANH- Daikon and soya bean cakes
crispy shallots, chilli and syboes 5.95 (V)

Pot & Grill

VIT LAU- Duck leg, banana & coconut hot pot,
kohlrabi, pickled & fried banana blossom,
peanuts 12.45

BANH GAO ME- Chilli glazed sesame
rice cakes,
wok fried broccoli & pak choi, beansprouts 10.95 (V)

CA TRAP BIEN -Crispy fried Sea Bass,
mango & green bean salad, mint, spiced yoghurt, crispy
onions 13.95

THIT LON BUNG OT – Chilli pork belly & tofu,
young coconut, pickled cucumber & watercress salad,
vermicelli noodles, sesame seeds. 12.25

CA TIM CA RI –Smoked Aubergine,
pineapple & jackfruit salsa, smashed peanuts, fresh
herbs 11.95 (V)

BO KHO- Slow cooked ox cheek,
pickled & wok fried morning glory, rice cakes
peanuts & sesame 14.25

Bike Shop Organic Tofu

**Not many restaurants can boast that they
make their own organic tofu...
As with the majority of our menu, we
make it here, daily, from scratch**

NGOI DEN- Temple tofu,
tomato and ginger tofu, spring onions,
mint & crispy shallots 6.95 (V)

SA THAI- Roasted peanut & coconut tofu,
crushed peanuts, coriander 7.25 (V)

DAU HU CHIEN SOT TIEU- Black pepper tofu,
pickled mushroom & crispy shallots 6.95 (V)

Sides

BANH PHONG TOM- Prawn crackers 2.00

DAU PHONG- Peanut & chilli dip 2.00 (V)

GOI CA ROT BUN GAO- Vermicelli noodle &
carrot salad with lemongrass dressing 3.95 (V)

TOI BONG CAI - Garlic & sesame wok fried
broccoli & pak choi 3.95 (V)

CAI XAO TOI- Green beans, water chestnuts,
shrimp paste 3.95 (V)

CAI MUOI- Vietnamese kimchi 2.65 (V)

CHUOI CHIN - Curried banana 3.95 (V)

COM LAI - Jasmine rice 2.65 (V)

Build Your Own Pho (FUH)

Pho: the noodle broth that fuels Vietnam!

**This subtle broth is served with fresh herbs, chillies and citrus, use these to fully bring
out the depth of flavours.**

Now you can choose your extras and make your pho bigger and better than ever before.

1. Choose your pho-

PHO BO- Classic Beef-

Fillet and slow cooked brisket in marrow bone broth 9.95

PHO GA- Chicken-

Chicken leg in chicken & lemongrass broth 9.95

PHO DAU HU- Organic tofu-

Bike Shop organic tofu in vegetable broth 9.95 (V)

PHO HAI SAN- Seafood- King prawns & squid

in either chicken & lemongrass or vegetable broth 11.25

PHO NAM- Mushroom- Oyster, Shiitake & wood ear mushrooms in a vegetable broth £11.25 (V)

2. Add your extras-

King prawns, squid, beef fillet, pork belly, chicken,
Bike Shop organic tofu, shiitake & oyster mushrooms -1.50
each

Purple egg, pak choi, pickled red cabbage, extra noodles,
green beans, broccoli- 95p each

3. Spice it up a little-

Tell us (out of 10) how hot you like it

We cannot guarantee the absence
traces or any allergen in any of our
dishes Please advise a member of
staff if you have any allergies or
other dietary requirement. Please
also be aware that our game dishes
may contain shot



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mushroom & star anise vinaigrette, gem cups 8.95

MUOI VA OT- Salt & chilli squid,
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CHA GIO- Spring rolls,
Kimchi, gem cups, nuoc chay (V) 6.65
OR

Chicken & mushroom, gem cups, nuoc cham 6.65

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crispy shallots, chilli and syboes 5.95 (V)

BONG NGO VA ĐAU XANH- Sweetcorn & mung bean
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Pot & Grill

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peanuts 12.45

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rice cakes,
wok fried broccoli & pak choi, beansprouts 10.95 (V)

CA TRAP BIEN -Crispy fried Sea Bass,
mango & green bean salad, mint, spiced yoghurt,
crispy onions 13.95

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vermicelli noodles, sesame seeds. 12.25

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pineapple & jackfruit salsa, smashed peanuts,
fresh herbs 11.95 (V)

BO KHO- Slow cooked ox cheek,
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tomato and ginger tofu, spring onions,
mint & crispy shallots 6.95 (V)

SA THAI- Roasted peanut & coconut tofu,
crushed peanuts, coriander 7.25 (V)

Sides

BANH PHONG TOM- Prawn crackers 2.00
DAU PHONG- Peanut & chilli dip 2.00 (V)
GOI CA ROT BUN GAO- Vermicelli noodle &
carrot salad with lemongrass dressing 3.95 (V)
TOI BONG CAI - Garlic & sesame wok fried
broccoli & pak choi 3.95 (V)
CAI XAO TOI- Green beans, water chestnuts,
shrimp paste 3.95 (V)
CHUOI CHIN - Curried banana 3.95 (V)
COM LAI - Jasmine rice 2.65 (V)

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in either chicken & lemongrass or vegetable broth 11.25

PHO NAM- Mushroom- Oyster, Shiitake & wood ear
mushrooms in a vegetable broth £11.25 (V)

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King prawns, squid, beef fillet, pork belly, chicken, Bike Shop
organic tofu, shiitake & oyster mushrooms -1.50 each

Purple egg, pak choi, pickled red cabbage, extra noodles,
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Miso, Bike Shop tofu, pickles, vermicelli noodles, herbs 6.65

CHA GIO- Crispy spring rolls,
Bike Shop tofu & pineapple, blistered chilli sauce 6.65

BANH CU CAI DAU NANH- Daikon and soya bean cakes,
crispy shallots, birds eye chilli and spring onion 5.95

Pot & Grill

BANH GAO ME-
Chilli glazed sesame rice cakes,
wok fried broccoli & chilli,
beansprouts, chilli 10.25

DAU PHU- Sticky Bike Shop tofu,
watercress, fermented mooli salsa 10.95

HAI BANH BAO- Shiitake and ginger dumplings
& water chestnut & chive dumplings,
pak choi broth, crispy shallots 11.95

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& crispy shallots 6.95

SA THAI- Roasted peanut & coconut tofu,
crushed peanuts, coriander 7.25

DAU HU CHIEN SOT TIEU- Black pepper tofu,
pickled mushroom & crispy shallots 6.95

Sides

DAU PHONG- Peanut & chilli dip 2.00

BANH JAR- Pumpkin crackers 2.00

GOI CA ROT BUN GAO- Vermicelli noodle &
carrot salad with lemongrass dressing 3.95

TOI BONG CAI - Garlic & sesame wok fried
tenderstem broccoli & pak choi 3.95

CAI XAO TOI- Green beans,
water chestnuts 3.95

CAI MUOI- Vietnamese kimchi 2.65

CHUOI CHIN - Curried banana 3.95

COM LAI - Jasmine rice 2.65

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vegetable broth 9.95

PHO NAM- Mushroom- Oyster, shiitake & wood-ear
mushrooms in vegetable broth 9.95

2. Add your extras-

Bike Shop organic tofu, shiitake & oyster mushrooms -
1.50 each

Pak choi, pickled red cabbage, extra noodles, green
beans, tenderstem broccoli- 95p each

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Cocktails

Ho Chi Minh Mule

Absolut vodka with a kaffir lime leaf & ginger gomme shaken over ice, topped with fresh lime & tonic 7.00

Spiced Gin

Beefeater gin, star anise & chilli infused gomme 7.00

Orange Blossom Bourbon Sour

Bulleit Bourbon, spicy ginger sugar syrup, fresh lime juice, orange blossom water, orange bitters 7.50

Halong Bay Iced Tea

Havana Especial rum, lime, mint, ginger, black tea 7.00

Beer

Bia Hoi- Hanoi Bike Shop Beer - 5.2%

Refreshingly light craft lager brewed especially for us by Loch Lomond Brewery
Pint- 4.90 ½ Pint- 2.50

Jaw Brew Drop IPA- 500ml- 4.2%- Wheat free

Session IPA with crisp, lingering grapefruit notes 5.80

Jaw Brew Surf Pale Ale- 500ml- 4.3%- Wheat Free

Citrusy summer ale with underlying tones of apple & pine

Alcohol free beers available

Please ask your server for details

Wines

White

Verdejo, Campo Flores, La Mancha, Spain- fresh pear & peach. Organic.

Glass 175ml- 4.30 Carafe-12.20 Bottle- 18.25

Sauvignon Blanc, Largesse, Côtes de Gascogne, France- grapefruit, gooseberries &

lychees- Glass 175ml- 5.40 Carafe-15.35 Bottle- 23.00

Torrontés/Pinot Grigio, Santa Rosa Estate, Mendoza, Argentina- aromatic Torrontes

and crisp Pinot Grigio- Bottle- 24.25

Red

Tempranillo, Centello, Spain- brambles & red cherries-

Glass 175ml-4.65 Carafe-13.95 Bottle-18.25

Pinot Noir, Nostros Reserva, Indómita, Casablanca, Chile- soft, juicy, cherries and

cinnamon- Glass 175ml-5.40 Carafe-15.35 Bottle-23.00

Cabernet Sauvignon, The Pugilist, The Character Series, South Australia-

elegant & poised yet rugged and strong- Bottle- 24.95

Sparkling

Ti Amo Prosecco, Italy- Pear & honeysuckle - 200ml bottle-7.70

Vintage Prosecco Spumante Millesimato, Biscardo, Veneto, Italy-

elegant, delicate and aromatic- Bottle- 26.50

Soft Drinks

Orange & Cardamom Iced Tea- 3.50

Bundaberg Ginger Beer- 3.50

Orange juice, Apple Juice,

Cranberry Juice- 1.95

Mineral Water- Still or Sparkling (1L)- 3.50

Fanta, Sprite Zero, Coke, Diet Coke (330ml cans)- 2.50

Tea & Coffee

Vietnamese Phin Filter Coffee

Black 2.45

Traditional Vietnamese style, with condensed milk 2.85 Iced 2.85

Mekhong Coffee

Vietnamese phin filter coffee with a shot of whisky served iced or hot

Jasmine Tea

Pot for 1- 2.25 Pot for 2- 3.00

Fresh Mint Tea

Pot for 1-2.25 Pot for 2- 3.25

