

BÒ CÀ PHÊ

VIETNAMESE RENDEZ-VOUS

DINNER

222 Lafayette St, NYC

104 8th Ave, NYC



To Share

- BOKCHOY **GF** 9
- SHRIMP TEMPURA(X4) 12
- SHISHITO PEPPERS **GF** 9
- EDAMAME **GF** 9
- ROASTED CAULIFLOWER **V** 11
- GRILLED OCTOPUS 13
- VIETNAMESE CRÊPE 12
- TARO FRIES **GF** 8

SALAD

- GREEN PAPAYA 15
Green papaya, carrot, cucumber, daikon,
cilantro, peanuts, Thai basil,
chef's special dressing
- RAINBOW QUINOA **GF** 16
Avocado, edamame, pineapple, carrot, cherry
tomatoes, red cabbage, date vinaigrette
- SPICY KALE SALAD **V** 17
Kale, avocado, tomato, carrot, onions,
pomegranate, spicy cashew dressing

missing smthg? don't be shy:

- + STEELHEAD SALMON 7 / FREE RANGE CHICKEN 5
- GRASS FED BEEF 5 / VEGGIES & TOFU 4 / SWEET & SOUR SHRIMP 6

APPETIZERS

ALL FRESH & DAILY HOMEMADE

CRISPY SPRING ROLL* 8

- FRESH VEGGIE **GF**
- VACHE KI RIT ® **GF**
- CHICK'GINGER **GF**

FRESH SUMMER ROLL** 12

- FRESH VEGGIE **V**
- SHRIMP
- CHICKEN NIÇOISE

BAO BUN*** 7

- CHICKEN SATAY
- CARAMELIZED BEEF
- SHIITAKE & CHEESE
- MISO EGGLPANT

*Whole grain spring roll (2 Pieces)
**Served with peanut sauce (2 Pieces)
***Steamed bun served with pickled
vegetables & cilantro (1 Piece)

THE NAME IS BUN



BÒ BÚN.

Rice noodles, fresh veggies, peanut,
woked protein, spring roll, nước chấm sauce

- VEGGIE & TOFU **V GF** 16
- CHICKEN & GINGER 17
- BEEF & LEMONGRASS 18
- BLACK PEPPER BEEF 19
- SALMON & AVOCADO **GF** 19
- SWEET & SOUR SHRIMP 18
- SPICY CRISPY CHICKEN **GF** 18

+ ZUCCHINI NOODLES **V** 3

GF: GLUTEN FREE **SPICY:** **VEGAN: V**

Design: ©Hugo Chevallier, 2020

Signature dishes



Skirt steak 27

Cilantro chimichurri dressing, roasted vegetables, fingerling potatoes

Salmon teriyaki 25

Grilled salmon with teriyaki sauce, tri color carrot, broccoli, cherry tomatoes, emoji mushrooms, zucchini

Luc Lac v 22

Vietnamese specialty, marinated beef, served on salad with side of rice, add egg + \$2

Mamatom 21

Shrimp coconut milk curry satay lemongrass ginger, served with rice & mixed vegetables

Chef's mussels 🌶️ 26

White wine & sesame sauce with garlic onion and scallion, served with toasted bread

Bao Burger 21

Choice between Salmon or Beef. Steamed bun served with taro fries and shiitake & truffle sauce

**BAO CHICKA
WOWOW!**

PHO NOODLE SOUP ^{GF}

Traditional Vietnamese soup, can be eaten at any time of the day.

CLASSIC PHÒ 17

VEGAN PHÒ v 16

CHICKEN PHÒ 16

+ ZUCCHINI NOODLES v 3

+ DUMPLINGS (3 Pieces) 4
(VEGGIE or CHICKEN)



**DON'T
WORRY
IT'S JUST
A DREAM**



RICE BOWL

Tandoori rice, turmeric with sauteed vegetables, peanut and nước chấm sauce.

VEGGIE & TOFU ^{GF} 16

CHICKEN & GINGER 17

BEEF & LEMONGRASS 18

BEEF TRUFFLE & SHIITAKE 19

SALMON & THAIBASIL ^{GF} 19

SPICY CRISPY CHICKEN 🌶️ 18

+ CAULIFLOWER RICE 3

HOUSE MADE DESSERTS

because.

FAMOUS CHOCOLATE MOUSSE 9

Avocado chocolate mousse with fresh strawberry v

COCO CHIA 9

Coconut chia seed pudding with chocolat sorbet v

VEGAN CHOCOLATE CAKE 11

Lava chocolate cake with red bean ice cream v

FRESH FRUITS SALAD 8

Mix of fresh seasonal fruits v

FRENCH LEMON TARTE 11

French style lemon tarte with mango sorbet v

SWEET ROLL 10

Banana strawberry, Nutella spring roll with mango coulis

OPEN SESAME 11

Trust us

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Inform your server of any allergies.