

VIA HE hai

Vietnamese Specialties
Café-Bar-Restaurant

Open daily
from 12.00 am to 12.00 pm

Thực Đơn - Menu

Xin chào!

(in Vietnamese this means both
„welcome!“ and „good bye!“)

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www.viahe-vietfood.de

Symbols:

Vegetarian dishes and variants:

42 Dishes with green and underlined Numbers are Vegetarian dishes or have Vegetarian variants (**bold** letter references in the correspondent description) that can be served on your request.

Please tell your order if you prefer vegetarian or vegan dining options!

Ingredients:

- (1) artificial food colourings
- (2) preservatives
- (3) acidifiers
- (4) quinine
- (5) caffeine

Spices:

We serve our chili-flavoured dishes "medium-spicy". However, on request we will serve them "not too spicy" or, on the contrary, "spicy / hot".

On request we will serve our dishes, naturally, without certain disliked ingredients (e.g. garlic, ginger, cilantro, lemongrass, etc.).

What is ..

.. *Nước Mắm* ?

The traditional Vietnamese *Nước Mắm* is a diluted and almost senseless fish sauce with vinegar, sugar, chili, and spices.

.. vegetarian meet?

In Vietnam „vegetarian meet“ is made from taro and manioc. We serve „vegetarian chicken“ and „vegetarian beef“.

.. Tofu?

Tofu is made by coagulating soy milk and then pressing the resulting curd into soft white blocks (very similar to the production of cheese from milk). Soy milk is produced by soaking dry soy beans and grinding them with water (Wikipedia, YouTube).

What does „*via hè*“ mean?

„*Via hè*“ means "pavement" or "sidewalk" in Vietnamese. The Vietnamese street cuisine is legendary!

STARTERS & SNACKS

Nem gói cuốn (two summer rolls) ...

Meat or tofu or shrimps with rice noodles, salad and various Vietnamese herbs wrapped in rice paper; unfried! With „Nước Mắm“ (dipping sauce) or with peanut sauce. A popular and very healthy starter!

- | | | |
|----|--|------|
| 01 | ... with beef (<i>thịt Bò</i>) | 3.20 |
| 02 | ... with chicken (<i>thịt Gà</i>) | 3.20 |
| 03 | ... with tofu (<i>Đậu phụ</i>) | 3.20 |
| 04 | ... with shrimps (<i>Tôm</i>) | 3.80 |
| 05 | Nem rán (two spring rolls)
with minced pork, glass noodles, and vegetables; fried! With „Nước Mắm“ (dipping sauce) | 3.50 |
| | Optional vegan | 3.80 |
| 06 | Nộm Gà xé phay
Vietnamese chicken salad (optional tofu salad) with peanuts and various Vietnamese herbs | 3.50 |
| 07 | Súp Cải Gừng
Glass noodle with Vietnamese green spinach, ginger, chicken (optional tofu), and flavoured stock | 3.50 |
| 08 | Gà Sá Tế
Two chicken skewers with salad and peanut sauce | 4.50 |
| | Optional vegan | 4.50 |

MAIN COURSES

Phở (rice ribbon noodle soup)

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|----|--|------|
| 10 | Phở Bò with garlic and fried beef
in flavoured stock (with cinnamon, star anise, cardamon, etc.); with ginger, leek, and various Vietnamese herbs | 7.90 |
| 11 | Phở Gà with boiled chicken
in flavoured stock (with star anise, cardamon, etc.); with ginger, lemon leaves, leek, and Vietnamese herbs | 6.90 |
| 12 | Phở Bò Áp chảo
with fried beef
(optional with tofu, vegetarian meet or chicken)
in flavoured stock (with star anise, cardamon, etc.); with roasted garlic, ginger, leek, and various herbs | 8.50 |
| | Our most popular soup! | |

Bún (rice vermicelli)

- 20 **Bún Chả nướng** 7.90
Lukewarm rice vermicelli with barbecued pork; served with various Vietnamese herbs, salad, and „Nước Mắm“ (dipping sauce)
- 21 **Bún Chả cuốn Lá Lốt** 8.50
Lukewarm rice vermicelli with stuffed pork fried in Vietnamese herb leaves; with various Vietnamese herbs, salad, and „Nước Mắm“ (dipping sauce)
- 22 **Bún Bò** 8.50
Lukewarm rice vermicelli with beef (**optional with vegetarian meet**) fried in roasted garlic, vegetables, and lemongrass; with Vietnamese herbs, salad, peanuts, and „Nước Mắm“ (dipping sauce)
- 23 **Bún Nem** 8.50
Lukewarm rice vermicelli with small fried spring rolls, Vietnamese herbs, salad, and „Nước Mắm“ (dipping sauce)
Optional with vegetarian spring rolls 8.90
- 24 **Bún Gỏi** Lukewarm rice vermicelli with small summer rolls 7.90
(**optional with tofu**), Vietnamese herbs, salad, „Nước Mắm“ (dipping sauce), and peanut sauce
- 25 **Bún Gà xáo Măng** Rice vermicelli soup with fried Vietnamese bamboo 7.90
(**attention: it's smell isn't everyone's thing!**), boiled chicken (**optional tofu**), lemon leaves, leek, and Vietnamese herbs
- 26 **Bún chả Cá (Chef's suggestion!)** 8.50
Vietnamese rice vermicelli soup with fish cake, dill, Vietnamese rhubarb, tomatoes, tamarinds, leek, and Vietnamese herbs
- 27 **Bún Gà Sá Tế** Lukewarm rice vermicelli with chicken skewers 8.50
spiced with Sá-Tế (**optional with vegetarian meet**), salad, herbs, „Nước Mắm“ (dipping sauce), and peanut sauce

Miến (glass noodles)

- 30 **Miến xào thịt Bò** 10.50
Fried glass noodles with beef (**optional with vegetarian meet**), various vegetables, roasted peanuts, sesame, and onions
- 31 **Miến xào thịt Gà** 9.50
Fried glass noodles with chicken (**optional with vegetarian meet**), various vegetables, roasted peanuts, sesame, and onions
- 32 **Miến thịt Bò trộn Xoài** 8.50
Glass noodle salad with beef, mango, soy bean sprouts, peanuts, and Vietnamese herbs
- 33 **Miến thịt Gà trộn Xoài** 7.50
Glass noodle salad with chicken (**optional with tofu**), mango, soy bean sprouts, peanuts, and Vietnamese herbs
- 34 **Miến xáo Măng** 7.90
Glass noodle soup with fried Vietnamese bamboo (**attention: it's smell isn't everyone's thing!**), boiled chicken (**optional with tofu**), leek, and Vietnamese herbs

Thịt Gà (chicken)

served with fragrant rice

- 40** *Gà xào Xả Ớt* **8.50**
Fried chicken (optional tofu or vegetarian meet) with lemongrass, chili, ginger, and vegetables
- 41** *Gà Sá Tế* **8.90**
Chicken skewers (optional with vegetarian meet) spiced with *Sá-Tế*, with vegetables and peanut sauce
- 42** *Gà nấu Curry nước Dừa* **8.90**
Chicken (optional tofu or vegetarian meet) in curry flavour with various vegetables, coconut milk, and lemongrass

Thịt Bò (beef)

served with fragrant rice

- 50** *Bò Nướng Xả Ớt* **8.90**
Fried beef (optional vegetarian meet) with lemongrass, chili, ginger, and various vegetables
- 51** *Bò Lúc Lắc* **9.50**
Beef (optional tofu or vegetarian meet) spiced with sesame, with lemongrass, chili, ginger, and various vegetables
- 52** *Bò xào các loại Rau* **8.90**
Fried beef (optional tofu or vegetarian meet) spiced with ginger, in roasted garlic with various vegetables
- 53** *Bò Nấu Curry* **8.90**
Beef (optional tofu or vegetarian meet) flavoured with curry, with various vegetables, lemon leaves, coconut milk, and lemongrass

Thịt Lợn (pork)

served with fragrant rice

- 60** *Thịt Lợn nấu Curry* **8.90**
Pork (optional tofu or vegetarian meet) flavoured with curry, with coconut milk and various vegetables
- 61** *Thịt Lợn Xả Xíu* **9.50**
Pork flavoured with *Xả-Xíu*, with fried vegetables
- 62** *Trứng Đúc thịt Cỗm* **9.50**
Fried young sticky rice with minced pork, eggs, leek, and fried vegetables
- 63** *Thịt Lợn Kho Trứng* **8.90**
Pork in dark gravy, with vegetables, and fragrant rice

Cá (fish)

served with fragrant rice

- | | | |
|----|---|-------|
| 70 | <i>Cá Hồng chiên Tỏi Ớt</i> | 12.00 |
| | Fried rosefish with garlic, chili, and various vegetables | |
| 71 | <i>Canh Cá nấu chua</i> | 12.90 |
| | Fire pot with fish and chili, pepper, tamarind, Vietnamese rhubarb, and salad | |
| 72 | <i>Cá Thu kho tộ</i> | 12.90 |
| | Tuna with ginger, chili, green tea, pepper, and salad | |
| 73 | <i>Cá Mực xào Cần tỏi</i> | 8.90 |
| | Fried squid with garlic, celery, and chili | |
| 74 | <i>Cá Mực nấu Curry</i> | 8.90 |
| | Squid with curry, coconut milk, and various vegetables | |

Tôm (prawns)

served with fragrant rice

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|----|--|-------|
| 80 | <i>Tôm tẩm Bột Rán</i> | 11.90 |
| | Breaded prawns with salad, Hanoi style | |
| 81 | <i>Tôm nấu Curry</i> | 12.90 |
| | Prawns in curry and coconut milk, with various vegetables | |
| 82 | <i>Tôm xào Rau</i> | 13.90 |
| | Fried prawns with garlic and various Vietnamese vegetables | |

Vịt (duck)

served with fragrant rice

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|----|---|-------|
| 90 | <i>Vịt chiên với Rau</i> | 8.90 |
| | Crisp fried duck with ginger, garlic, and various Vietnamese vegetables | |
| 91 | <i>Vịt tiềm Sài Gòn</i> | 12.00 |
| | Steamed duck with vegetables, Saigon-style | |
| 92 | <i>Vịt nấu Curry nước Dừa</i> | 8.90 |
| | Crisp duck (optional tofu or vegetarian meet) spiced with curry, with coconut milk and various vegetables | |

Seasonal dishes

served with fragrant rice

(can only be served while stocks last!)

- 100** *Rau Muống xào thịt Bò* 8.90
Water spinach, fried with beef (optional with tofu or vegetarian meet) and roasted garlic
- 101** *Rau Cải xào thịt Bò với Gừng* 8.90
Vietnamese green spinach, fried with beef (optional with vegetarian meet), roasted garlic and ginger
- 102** *Rau Cải xào Nấm Hương* 8.90
Vietnamese green spinach fried with fragrant mushrooms

VIA HE specialties

- 110** *Phở xào thịt Bò* 10.90
Fried rice ribbon noodles with flavoured beef (optional with vegetarian meet), ginger, mixed vegetables, soy bean sprouts, carrots, roasted peanuts, sesame, and onions
- 111** *Phở xào thịt Gà* 9.90
Fried rice ribbon noodles with chicken (optional with vegetarian meet), mixed vegetables, soy bean sprouts, carrots, roasted peanuts, sesame, and onions
- 112** *Hủ tiếu* 9.90
Xá-Xiu-flavoured pork, with lukewarm rice ribbon noodles, Vietnamese herbs, salad, soy bean sprouts, roasted peanuts, and „*Nước Mắm*“ (dipping sauce)
- 113** *Lẩu thập cẩm* per person 15.00
(minimum 4 persons)
Traditional Vietnamese fire pot with beef, shrimps, squid, tofu, vegetables, and rice vermicelli in ginger stock.
Prepare it yourself on your table - it's fun!

DESSERTS

- 120** Baked banana with honey and sesame 3.50
- 121** Lotus seeds with coconut milk, served on the rocks 3.50
- 122** Pineapple pudding, boiled with coconut milk 3.50
- 123** Banana pudding, boiled with coconut milk 3.50

DRINKS

Draught beer

Radeberger	0.3 l	2.60
	0.5 l	3.80
Radler (a mixture of beer & Sprite ^(2, 3))	0.3 l	2.60
	0.5 l	3.80

Bottled beer

Saigon-Bier	0.33 l	2.80
Becks	0.33 l	2.80
Schöfferhofer Hefe (Weizen, Dunkel or Kristall)	0.5 l	3.60
Köstritzer Schwarzbier	0.5 l	3.60
Augustiner Lagerbier hell (pale ale)	0.5 l	3.60

Nonalcoholic beer

Krombacher alkoholfrei	0.33 l	2.80
Erdinger Hefe alkoholfrei	0.33 l	2.80

Red wine

Merlot Villa Romanti IGT	0.2 l	3.80
Côtes Du Rhône A.O.C.	0.2 l	4.50
Bottle Cabernet Sauvignon, Villa de Pins	0.75 l	18.00

White wine

Chardonnay Villa Romanti IGT, Sauvignon Blanc Vin de Pays d'Oc	0.2 l	3.80
Bottle Chardonnay, Villa de Pins	0.75 l	18.00
Prosecco Vino Frizzante di Zeno	0.1 l	3.60
Bottle Prosecco Vino Frizzante di Zeno	0.75 l	18.00

Liquors & Creams

Bailey's ⁽¹⁾	4 cl	3.60
Ramazotti Amaro	4 cl	3.60

Schnaps (hard liquors)

<i>Lúa Mới</i> (Vietnamese rice schnaps)	2 cl	2.80
<i>Nếp Mới</i> (Vietnamese sticky rice schnaps)	2 cl	2.80
Johnny Walker Black Label ⁽¹⁾	4 cl	4.80
Remy Martin	4 cl	4.80

Rum

Havana Club añejo 3 años	4 cl	4.80
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Cocktails

<i>Nắng thủy tinh vàng</i> (orange juice, sparkling wine)		5.50
<i>Hạ trắng</i> (Gin, Tonic) ^(3, 4)		5.90
Caipirinha		5.90
Jim Beam Cola ^(1, 3, 5)		5.90
Campari Orange ⁽¹⁾		5.50
Aperol Spritz (with Prosecco or Ginger Ale)		5,90

Juices

Orange or apple (cloudy)	0.2 l	2.20
	0.4 l	3.80
Mango, lychee, guava	0.2 l	2.40
	0.4 l	3.80

Spritzer (Schorle)

Apple, orange	0.2 l	2.20
	0.4 l	3.80
Mango, lychee, guava	0.2 l	2.40
	0.4 l	3,80

Bionade

Elder, lychee, herbs	0.33 l	2.80
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Lassi

Banana, pineapple, mango, kiwi, avocado (also available salted)	0.2 l	2.50
	0.4 l	3.80

Soft drinks

Cola ^(1, 2, 3, 5) , Cola light ^(1, 2, 3, 5) , Fanta ^(1, 2, 3) , Sprite ^(2, 3)	0.2 l	2.00
	0.4 l	3.80
Schweppes: Ginger ⁽³⁾ , Tonic ^(3, 4) , or Bitter Lemon ^(3, 4)	0.2 l	2.00
	0.4 l	3.80

Mineral water

Selters mineral water	0.2 l	1.80
	0.4 l	3.00
bottle	0.75 l	5.50

Tea

Green Tea, black tea, jasmine tea, lotus tea, green tea with fresh ginger, green tea with fresh mint	Tasse	2.00
	Kanne	3.00

Coffee

Coffee, espresso	Tasse	2.50
White coffee, cappuccino	Tasse	2.80
Latte macchiato	Glas	3.40
Vietnamese espresso	Glas	2.90
Vietnamese iced espresso	Glas	3.80