

VIA HE

Vietnamese Specialties
Café-Bar-Restaurant

Open daily
from 12.00 am to 12.00 pm

Thực Đơn - Menü

Xin chào!

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

58A Dieffenbachstraße
10967 Berlin-Kreuzberg
Phone: 030 / 71 53 37 42
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.

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 maniok. 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!

The „*hai*“ in „*Via He hai*“ means „two“ in Vietnamese and distinguishes us from our first Restaurant „*Via He*“ at 8 Heimstr.

STARTERS & SNACKS

Nem gói cuốn (summer rolls)...

These are small unfried spring rolls: rice noodles with salad and various Vietnamese herbs wrapped in rice paper and served with „*Nước Mắm*“ (dipping sauce) or with peanut sauce. A popular and very healthy starter!

01	... with beef (<i>thịt Bò</i>)	3.80
02	... with chicken (<i>thịt Gà</i>)	3.80
<u>03</u>	... with tofu (<i>Đậu phụ</i>)	3.80
04	... with shrimps (<i>Tôm</i>)	4.20
05	<i>Nem rán</i> Small spring rolls with minced pork, glass noodles, vegetables and soy bean sprouts, served with „ <i>Nước Mắm</i> “ (dipping sauce) optional with vegetarian	4.20
<u>06</u>	<i>Nộm Gà xé phay</i> Vietnamese chicken salad (optional tofu salad) with peanuts and various Vietnamese herbs	4.20
<u>07</u>	<i>Súp Cải Gừng</i> Glass noodle with Vietnamese green spinach, ginger, chicken (optional tofu), and flavoured stock	3.80
08	<i>Gà Sá Tế</i> two chicken skewers spiced with Sá-Tế (optional with vegetarian meat); served with salad and „ <i>Nước Mắm</i> “ (dipping sauce) or peanut sauce	4.5

MAIN COURSES

Phở (ribbon noodle soup)

Vietnamese rice ribbon noodle soup ...

10	... with boiled beef (<i>Phở Bò</i>) in flavoured stock (with cinnamon, star anise, cardamon, etc.); served with leek and various Vietnamese herbs	8.90
11	... with boiled chicken (<i>Phở Gà</i>) with lemon leaves; served with leek, Vietnamese herbs, and flavoured stock (with star anise, cardamon, etc.)	8.50
<u>12</u>	... with fried beef (<i>Phở Bò Áp chảo</i>) (optional with tofu, vegetarian meat or chicken) with roasted garlic, ginger, and various Vietnamese herbs; served with leek, various herbs, and flavoured stock (with star anise, cardamon, etc.). Our most popular soup!	9.50

Bún (rice vermicelli)

- 20 **Bún Chả nướng** 9.50
Lukewarm rice vermicelli with barbecued pork; served with various Vietnamese herbs, salad, and „Nước Mắm“ (dipping sauce)
- 21 **Bún Chả cuốn Lá Lốt** 9.50
Lukewarm rice vermicelli with stuffed pork fried in Vietnamese herb leaves; served with various Vietnamese herbs, salad, and „Nước Mắm“ (dipping sauce)
- 22 **Bún Bò** 9.50
Lukewarm rice vermicelli with beef (optional with vegetarian meet) barbecued in roasted garlic and lemongrass; served with various Vietnamese herbs, salad, soy bean sprouts, peanuts, and „Nước Mắm“ (dipping sauce)
- 23 **Bún Nem** 9.50
Lukewarm rice vermicelli with small fried spring rolls; served with Vietnamese herbs, salad, and „Nước Mắm“ (dipping sauce)
- 24 **Bún Gỏi** 8.90
Lukewarm rice vermicelli with small unfried spring rolls (optional with tofu); served with Vietnamese herbs, salad, and „Nước Mắm“ (dipping sauce)
- 25 **Bún chả Cá (Chef's suggestion!)** 9.50
Vietnamese rice vermicelli soup with fish cake, dill, Vietnamese rhubarb, and spices; served with leek and Vietnamese vegetables
- 26 **Bún Gà Sá Tế** 8.90
Lukewarm rice vermicelli with chicken skewers spiced with Sá-Tế (optional with vegetarian meet); served with salad and „Nước Mắm“ (dipping sauce) or peanut sauce

Miến (glass noodles)

- 30 **Miến xào thịt Bò** 11.90
Fried glass noodles with beef (optional with vegetarian meet) and various vegetables, roasted peanuts, sesame, and onions
- 31 **Miến xào thịt Gà** 11.90
Fried glass noodles with chicken (optional with vegetarian meet) and various vegetables, roasted peanuts, sesame, and onions
- 32 **Miến thịt Bò trộn Xoài** 8.90
Glass noodle salad with chicken or beef (optional with tofu), mango, soy bean sprouts, peanuts, and Vietnamese herbs
- 33 **Miến thịt Gà trộn Xoài** 8.90
Glass noodle salad with chicken (optional with tofu), mango, soy bean sprouts, peanuts, and Vietnamese herbs

Thịt Gà (chicken)

served with fragrant rice

- 40** *Gà xào Xả Ớt* 9.50
Fried chicken (optional vegetarian meet) with lemongrass, chili, ginger, and vegetables
- 41** *Gà Sá Tế* 9.90
Chicken skewers (optional with vegetarian meet) spiced with Sá-Tế and served with vegetables and peanut- or „Nước Mắm“ (dipping sauce)
- 42** *Gà nấu Curry nước Dừa* 9.90
Chicken (optional tofu or vegetarian meet) in curry flavour with various vegetables, coconut milk, lemongrass, and lemon leaves

Thịt Bò (beef)

served with fragrant rice

- 50** *Bò Nướng Xả Ớt* 9.90
Barbecued beef (optional vegetarian meet) with lemongrass, chili, ginger, and various vegetables
- 51** *Bò Lúc Lắc* 10.50
Beef (optional vegetarian meet) spiced with sesame, served with lemongrass, chili, ginger, and various vegetables
- 52** *Bò xào các loại Rau* 9.90
Fried beef (optional vegetarian meet) spiced with ginger, served with roasted garlic and various vegetables
- 53** *Bò Nấu Curry* 9.50
Beef (optional vegetarian meet) flavoured with curry and served with various vegetables, lemon leaves, coconut milk, and lemongrass

Thịt Lợn (pork)

served with fragrant rice

- 60** *Thịt Lợn nấu Curry* 9.90
Pork flavoured with curry and served with coconut milk and various vegetables
- 61** *Thịt Lợn Xá Xíu* 10.50
Pork flavoured with Xá-Xíu and served with fried vegetables
- 62** *Trứng Đúc thịt Cốm* 10.50
Fried young sticky rice with minced pork, eggs, leek, and fried vegetables

Cá (fish)

served with fragrant rice

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|----|---|-------|
| 70 | <i>Cá Hồng chiên Tỏi Ớt</i> | 13.90 |
| | Fried rosefish with garlic, chili, and various vegetables | |
| 71 | <i>Canh Cá nấu chua</i> | 14.90 |
| | Fire pot with fish and chili, pepper, tamarind, Vietnamese rhubarb, and salad | |
| 72 | <i>Cá Mực xào Cần tỏi</i> | 8.90 |
| | Fried squid with garlic, celery, and chili | |
| 73 | <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> | 13.90 |
| | Breaded prawns with salad, Hanoi style | |
| 81 | <i>Tôm nấu Curry</i> | 13.90 |
| | Prawns in curry and coconut milk, with various vegetables | |
| 82 | <i>Tôm xào Rau</i> | 14.90 |
| | 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> | 10.90 |
| | Crisp fried duck with ginger, garlic, and various Vietnamese vegetables | |
| 91 | <i>Vịt nấu Curry nước Dừa</i> | 10.90 |
| | Crisp duck 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* 10.90
Water spinach, fried with beef (optional with tofu or vegetarian meet) and roasted garlic, and served with fragrant rice
- 101** *Rau Cải xào thịt Bò với Gừng* 10.90
Vietnamese green spinach, fried with beef (optional with vegetarian meet) and ginger, and served with fragrant rice
- 102** *Rau Cải xào Nấm Hương* 10.90
Vietnamese green spinach fried with fragrant mushrooms and ginger; and served with fragrant rice

VIA HE specialties

- 110** *Phở xào thịt Bò* 12.90
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* 12.90
Fried rice ribbon noodles with chicken (optional with vegetarian meet), mixed vegetables, soy bean sprouts, carrots, roasted peanuts, sesame, and onions
- 112** *Hủ tiếu* 11.90
Xá-Xíu-flavoured pork, served with lukewarm rice ribbon noodles, Vietnamese herbs, salad, soy bean sprouts, roasted peanuts, and „*Nước Mắm*“ (dipping sauce)
- 113** *Lẩu thập cẩm* per person 17.00
(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!

Optional: Instead of vegetables you can have salad, herbs, and rice paper ... and prepare your summer rolls yourself (see "Starters & Snacks", preliminary note pertaining to choice no. 01).

DESSERTS

- 120** Baked banana with honey and sesame 3.90
- 121** Lotus seeds with coconut milk, served on the rocks 3.90
- 122** Pineapple pudding, boiled with coconut milk 3.90
- 123** Banana pudding, boiled with coconut milk 3.90

DRINKS

Draught beer

Radeberger	0.3 l	3.20
	0.5 l	4.20
Radler (a mixture of beer & Sprite ^(2, 3))	0.3 l	3.20
	0.5 l	4.20

Bottled beer

Saigon-Bier	0.33 l	3.20
Becks	0.33 l	3.20
Schöfferhofer Hefe (Weizen, Dunkel or Kristall)	0.5 l	4.20
Köstritzer Schwarzbier	0.5 l	4.20
Augustiner Lagerbier hell (pale ale)	0.5 l	4.20

Nonalcoholic beer

Krombacher alkoholfrei	0.33 l	3.20
Erdinger Hefe alkoholfrei	0.33 l	3.20

Red wine

Merlot Villa Romanti IGT	0.2 l	4.20
Côtes Du Rhône A.O.C.	0.2 l	4.50
Bottle Cabernet Sauvignon, Villa de Pins	0.75 l	20.00

White wine

Chardonnay Villa Romanti IGT, Sauvignon Blanc Vin de Pays d'Occ	0.2 l	4.20
Bottle Chardonnay, Villa de Pins	0.75 l	20.00
Prosecco Vino Frizzante di Zeno	0.1 l	3.80
Bottle Prosecco Vino Frizzante di Zeno	0.75 l	20.00

Liquors & Creams

Bailey's ⁽¹⁾	4 cl	4.20
Ramazotti Amaro	4 cl	4.20

Schnaps (hard liquors)

<i>Lúa Mới</i> (Vietnamese rice schnaps)	2 cl	3.80
<i>Nếp Mới</i> (Vietnamese sticky rice schnaps)	2 cl	3.80
Johnny Walker Black Label ⁽¹⁾	2 cl	5.20
Remy Martin	2 cl	5.20

Rum

Havana Club añejo 3 años	2 cl	5.20
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Cocktails

<i>Nắng thủy tinh vàng</i> (orange juice, sparkling wine)		5.90
<i>Hạ trắng</i> (Gin, Tonic) ^(3, 4)		6.50
Caipirinha		6.50
Jim Beam Cola ^(1, 3, 5)		6.50
Campari Orange ⁽¹⁾		5.90

Juices

Orange, apple (cloudy)	0.2 l	2.40
	0.4 l	4.20
Mango, pineapple, coconut milk, lychee, guava	0.2 l	2.40
	0.4 l	4.20

Spritzer (Schorle)

Apple or orange	0.2 l	2.40
	0.4 l	4.20
Mango, lychee or guava	ONLY 0.4 l	4.20

Bionade

Elder, lychee, herbs	0.33 l	3.20
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Lassi

Banana, pineapple, mango, kiwi,	0.2 l	2.80
avocado (also available salted)	0.4 l	4.20

Soft drinks

Cola ^(1, 2, 3, 5) , Cola light ^(1, 2, 3, 5) , Fanta ^(1, 2, 3) , Sprite ^(2, 3)	0.2 l	2.40
	0.4 l	4.20
Schweppes: Ginger ⁽³⁾ , Tonic ^(3, 4) , or Bitter Lemon ^(3, 4)	0.2 l	2.40
	0.4 l	4.20

Mineral water

Selters mineral water	0.2 l	2.00
	0.4 l	3.50
bottle	0.75 l	5.90

Tea

Green Tea, black tea, jasmine tea, lotus tea, green tea with fresh ginger, green tea with fresh mint	cup	2.50
	jug	3.50

Coffee

Coffee, espresso	cup	2.50
White coffee, cappuccino	cup	3.20
Latte macchiato	glass	3.60
Vietnamese espresso	glass	3.20
Vietnamese iced espresso	glass	4.20