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 *Nuớc Mắm* is a diluted and almost sentless 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 gỏi cuốn (summer rolls)...

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

01	with beef (<i>thịt Bò</i>)	4.20
02	with chicken (<i>thịt Gà</i>)	4.20
<u>03</u>	with tofu (<i>Đậu phụ</i>)	4.20
04	with shrimps (<i>Tôm</i>)	4.80
<u>05</u>	Nem rán	4.80
	Small spring rolls with minced pork, glass noodles, vegetables and soy sprouts, served with " <i>Nước Mắm</i> " (dipping sauce) optional with vegetarian	bean
<u>06</u>	Nộm Gà xé phay	4.20
	Vietnamese chicken salad (optional tofu salad) with peanuts and variou Vietnamese herbs	IS
<u>07</u>	Súp Cải Gừng	4.20
	Glass noodle with Vietnamese green spinach, ginger, chicken (optional tofu) , and flavoured stock	
80	Gà Sá Tế	4.8
	two chicken skewers spiced with Sá-Tế (optional with vegetarian meet) served with salad and "Nước Mắm" (dipping sauce) or peanut sauce	;
09	Wantan Chien	4.20
00	fried Wantan with minced pork, Salat dipping sauce	7.20
9c	Wantan Supe	4.80
	small wantan Soup with minced Pork, fragrant mushrooms	
	MAIN COURSES	
	PHỞ (RIBBON NOODLE SOUP)VIETNAMESE RICE RIBBO	N
	NOODLE SOUP	
10	with boiled beef (<i>Phở Bò</i>)	10.90
	in flavoured stock (with cinnamon, star anise, cardamon, etc.);
	served with leek and various Vietnamese herbs	
11	with boiled chicken (<i>Phở Gà</i>)	10.90
	with lemon leaves; served with leek, Vietnamese herbs, and	
	flavoured stock (with star anise, cardamon, etc.)	
<u>12</u>	with fried beef (<i>Phở Bò Áp chảo</i>)	11.90
	with shrimps or duck	14.90
	(optional with tofu, vegetarian meet or chicken) with roasted ga ginger, and various Vietnamese herbs; served with leek, various herbs, andflavoured stock (with star anise, cardamon, etc.).	riiC,
	Our most popular sound	

There are also dishes with a green number that are vegetarian or vegan

Our most popular soup!

Bún (rice vermicelli)

Bún Chả nướng Obama 20 12.90 The American ex-president ate this dish during his visit to Vietnam and praised it. Lukewarm rice vermicelli with barbecued pork; served with various Vietnamese herbs, salad, and "*Nuớc Mắm*" (dipping sauce) 21 Bún Chả cuốn Lá Lốt 11.90 Lukewarm rice vermicelli with stuffed pork fried in Vietnamese herb leaves: served with various Vietnamese herbs, salad, and "Nuớc Mắm" (dipping sauce) Bún Bò 11.90 **22** 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 "Nuớc Mắm" (dipping sauce) Bún Nem 11.90 23 Lukewarm rice vermicelli with small fried spring rolls; served with Vietnamese herbs, salad, and "Nuớc Mắm" (dipping sauce) Bún Gỏi 24 11.90 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!) 11.90 Vietnamese rice vermicelli soup with fish cake, dill, Vietnamese rhubarb, and spices; served with leek and Vietnamese vegetables Bún Gà Sá Tế **26** 11.90 Lukewarm rice vermicelli with chicken skewers spiced with Sá-Tế (optional with vegetarian meet); served with salad and "Nuớc Mắm" (dipping sauce) or peanut sauce Miến (glass noodles) Miến xào thit Bò **30** 13.90 Fried glass noodles with beef (optional with vegetarian meet) and various vegetables, roasted peanuts, sesame, and onions Miến xào thit Gà 31 13.90 Fried glass noodles with chicken (optional with vegetarian meet) and various vegetables, roasted peanuts, sesame, and onions Miến thit Bò trôn Xoài 10.90 **32** Glass noodle salad with chicken or beef(optional with tofu), mango, soy bean sprouts, peanuts, and Vietnamese herbs Miến thit Gà trôn Xoài 10.90 33 Glass noodle salad with chicken (optional with tofu), mango, soy bean sprouts, peanuts, and Vietnamese herbs

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Thit Gà (chicken) served with fragrant rice Gà xào Xả Ớt 11.90 40 Fried chicken (optional vegetarian meet) with lemongrass, chili, ginger, and vegetables Gà Sá Tế 41 11.90 Chicken skewers (optional with vegetarian meet) spiced with Sá-Tế and served with vegetables and peanut- or "Nuớc Mắm" (dipping sauce) Gà nấu Curry nước Dừa 42 11.90 Chicken (optional tofu or vegetarian meet) in curry flavour with various vegetables, coconut milk, lemongrass, and lemon leaves Thit Bò (beef) served with fragrant rice Bò Nướng Xả Ớt 11.90 **50** Barbecued beef (optional vegetarian meet) with lemongrass, chili, ginger, and various vegetables Bò Lúc Lắc 13.90 51 Beef (optional vegetarian meet) spiced with sesame, served with lemongrass, chili, ginger, and various vegetables Bò xào các loại Rau **52** 11.90 Fried beef (optional vegetarian meet) spiced with ginger, served with roasted garlic and various vegetables 53 Bò Nấu Curry 11.90 Beef (optional vegetarian meet) flavoured with curry and served with various vegetables, lemon leaves, coconut milk, and lemongrass Thit Lon (pork) served with fragrant rice Thit Lơn nấu Curry 11.90 60 Pork flavoured with curry and served with coconut milk and various vegetables Thit Lơn Xá Xíu 61 12.90 Pork flavoured with Xá-Xíu and served with fried vegetables Trứng Đúc thịt Cốm 12.90 **62** Fried young sticky rice with minced pork, eggs, leek, and fried vegetables

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Cá (fish)

served with fragrant rice

70	Cá Dorade chiên Tỏi Ót Fried Doradefish with garlic, chili, and various vegetables	16.90
71	Canh Cá nấu chua Fire pot with fish and chili, pepper, tamarind, Vietnamese rhubarb, and	15.90 salad
72	<i>Cá Mực xào Cần tỏi</i> Fried squid with garlic, celery, and chili	12.90
73	Cá Mực nấu Curry Squid with curry, coconut milk, and various vegetables	12.90

Tôm (prawns)

served with fragrant rice

80	Tôm tẩm Bột Rán Breaded prawns with salad, Hanoi style	14.90
81	Tôm nấu Curry Prawns in curry and coconut milk, with various vegetables	14.90
82	Tôm xào Rau Fried prawns with garlic and various Vietnamese vegetables	14.90

Vit (duck)

served with fragrant rice

90	Vịt chiên với Rau	14.90	
	Crisp fried duck with ginger, garlic, and various Vietnamese vegetables		
<u>91</u>	Vịt nấu Curry nước Dừa Crisp duck spiced with curry, with coconut milk and various vegetables	14.90	

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Seasonal dishes

served with fragrant rice (can only be served while stocks last!)

Rau Muống xào thịt Bò 100

12.90

Water spinach, fried with beef (optional with tofu or vegetarian meet) and roasted garlic, and served with fragrant rice

Rau Cải xào thit Bò với Gừng 101

12.90

Vietnamese green spinach, fried with beef (optional with vegetarian meet) and ginger, and served with fragrant rice

102 Rau Cải xào Nấm Hương

12.90

Vietnamese green spinach fried with fragrant mushrooms and ginger; and served with fragrant rice

VIA HE specialties

110 Phở xào thit Bò

14.90

Fried rice ribbon noodles with flavoured beef (optional with vegetarian meet), ginger, mixed vegetables, soy bean sprouts, carrots, roasted peanuts, sesame, and onions

Phở xào thit Gà 111

14.90

Fried rice ribbon noodles with chicken (optional with vegetarian meet), mixed vegetables, soy bean sprouts, carrots, roasted peanuts, sesame, and onions

instead of noodels also with fried rice

with shrimps or Duck

16.90

112 Hủ tiếu 14.90

*Xá-Xíu-*flavoured pork, served with lukewarm rice ribbon noodles, Vietnamese herbs, salad, soy bean sprouts, roasted peanuts, and "Nuớc Mắm" (dipping sauce)

113 Lấu thập cẩm

2 per person

80.00

50.00

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!

114 Wantan noodle soup

13.90

with Xá-Xíu flavoured Pork, fragrant mushroom, prawns, Vietnamese green spinach, sesame oil, leek and herbs

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DESSERTS

120	Baked banana with honey and sesame	4.20
121	Lotus seeds with coconut milk, served on the rocks	4.20
122	Pineapple pudding, boiled with coconut milk	4.20
123	Banana pudding, boiled with coconut milk	4.20

DRINKS

Draught beer		
Radeberger	0.3	3.50
Radler (a mixture of beer & Sprite (2, 3))	0.5 I 0.3 I	
radiei (a mixture of beef & ophice)	0.51	4.80
Bottled beer		
Tiger-Bier	0.331	3.50
Becks	0.33	3.50
Schöfferhofer Hefe (Weizen, Dunkel or Kristall) Köstritzer Schwarzbier	0.5 I 0.5 I	
Augustiner Lagerbier hell (pale ale)	0.51	4.80
Nonalcoholic beer		
Krombacher alkoholfrei	0.33 I	3.50
Erdinger Hefe alkoholfrei	0.331	3.50
Red wine		
Merlot Villa Romanti IGT	0.21	4.50
Côtes Du Rhône A.O.C.	0.2	4.80
Bottle Cabernet Sauvignon, Villa de Pins	0.75 I	25.00
White wine		
Chardonnay Villa Romanti IGT,		
Sauvignon Blanc Vin de Pays d´Oc	0.21	4.50
Bottle Chardonnay, Villa de Pins Prosecco Vino Frizzante di Zeno	0.75 I 0.1 I	25.00 4.20
Bottle Prosecco Vino Frizzante di Zeno	0.75	25.00
Liquors & Creams		
Bailey's (1)	4 cl	4.80
Ramazotti Amaro	4 cl	4.80

Schnaps (hard liquors)			
Lúa Mới (Vietnamese rice schnaps) Nếp Mới (Vietnamese sticky rice schnaps) Johnny Walker Black Label (1)		2 cl 2 cl 2 cl	5.80
Remy Martin		2 cl	5.80
Rum			
Havana Club añejo 3 años		2 cl	5.20
Cocktails			
Nắng thủy tinh vàng (orange juice, sparkling wine Hạ trắng (Gin, Tonic) (3, 4))		5.90 6.50
Caipirinha Jim Beam Cola (1, 3, 5)			6.50 6.50
Campari Orange (1) Aperol Spritz (with Prosecco or Ginger Ale)			5.90 5.90
Aporor opine (with Froducto of Ginger Allo)			0.00
Juices			
Orange, apple (cloudy)		0.2 I 0.4 I	2.80 4.80
Mango, pineapple, coconut milk, lychee, guava		0.2 I	2.80
		0.4 l	4.80
Spritzer (Schorle)			
Apple or orange		0.2	2.80
Mango, lychee or guava	ONLY	0.4 I 0.4 I	4.80 4.80
Bionade			
Elder, lychee, herbs		0.33 I	3.50
Lassi			
Mango small Mango big		0.21	3.50 4.80
Banana, pineapple, mango, kiwi, avocado (also available salted)		0.4 I	4.80

Soft drinks

Cola ^(1, 2, 3, 5) , Cola light ^(1, 2, 3, 5) , Fanta ^(1, 2, 3) , Sprite ^(2, 3) Schweppes: Ginger ⁽³⁾ , Tonic ^(3, 4) , or Bitter Lemon ^(3, 4)	0.2 I 0.4 I 0.2 I 0.4 I	2.80 4.80 2.80 4.80
Mineral water Selters mineral water bottle	0.2 I 0.4 I 0.75 I	2.20 3.80 6.50
Tea Green Tea, black tea, jasmine tea, lotus tea, green tea with fresh ginger, green tea with fresh mint	cup jug	3.50 4.20

Coffee

Coffee, espresso	cup	2.80
White coffee, cappuccino	cup	3.80
Latte macchiato	glass	3.80
Vietnamese espresso	glass	4.20
Vietnamese iced espresso	glass	4.80