

À la carte

H'NOI BISTRO

VALLILA

Olemme avoinna

Ti - To

Pe - La

Sun

Aukioloajat

17 - 22

17 - 23

15 - 21

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WELCOME to H'NOI BISTRO VALLILA,

a ghetto-chic Vietnamese Street-Food+ BAR.

OUR inspiration COMES FROM OUR ROOTS,
straight from THE STREETS OF VIETNAM.

Here at H'NOI we are grateful for your visit to our
tiny bistro and we hope you will have an experience,
where **BOTH of YOUR TASTE BUDS
& YOUR HEART are well-served.**

Our menu are prepared from daily sourcing high-quality
ingredients from locals trusted and sustainable suppliers.
We serve a holistic kind of food with PLANT-BASED,
vegetarian, fish or meat dishes.

Of this, we are proud to bring out something
new, light, but EXTRAORDINARY.

OUR AVERAGE WAITING TIME IS 20 MINS,
FOR TAPAS, CRAFT MOCKTAILS & COCKTAILS
OR ABOVE IN PEAK HOURS.

(DUE TO OUR TINY KITCHEN)

SMALL BITES/FRESH BEER/ A GLASS OR A BOTTLE OF WINE
ARE WARMLY RECOMMENDED FOR BEST WAITING TIME.

****WE SERVE EXOTIC FOOD,
FOR THE BEST EXOTIC
EXPERIENCE!!**

Our cuisine celebrates the exotic,
catering to individuals with discerning tastes.
Kindly inform us of any dietary requirements,
or preferences you may have.

- L** LACTOSE FREE
- G** GLUTEN FREE
- V** VEGETARIAN
- (🌶️)** KOKKI SUOSITTELEE
- (🌱)** VEGAN AVAILABLE

À la carte

H'NOI BISTRO VALLILA

**Dinner
menu**

starters

fresh

1. GỎI CUỐN | L, G

Vietnamese fresh summer rolls (2 rolls)
rice paper, rice vermicelli, aromatic herbs,
with "nước chấm" sauce.

crispy pork belly 10
black tiger shrimp 9.5
natural tofu 9

*vegan option available 9

2. NỘM PHÒNG TÔM | L, G

Green papaya salad, tomato, fresh herbs,
carrot, chili, roasted peanuts, crispy crackers,
poached black tiger shrimp,
with house "nước mắm" dressing.

in classic style 13
*vegan option available 13
w/ traditional rice 16
w/ traditional noodles 17

3. NỘM BÚN | L, G

Green papaya salad, tomato, fresh herbs,
carrot, chili, roasted peanuts, crispy crackers,
rice-noodle cereal bowl, green onion oil
& house "nước mắm" dressing.
with side filling:

BBQ chicken skewers 24.8
natural tofu crispy fried tofu 23.8

*vegan option available 13

steamed

1. HÁ CẢO | L

Hot steamed dim sum,
roasted sesame seed, aromatic herbs,
"nước chấm" sauce.

xíu mại pork 9.5
crystal baby shrimp 9.5
asian veggies 9.5

*vegan option available 9.5

tapas

wraps

1. BÁNH HỎI | L, G

3 Vermicelli noodles-sheet wraps, cucumber,
carrot, aromatic herbs, crispy fried shallot,
roasted peanut, roasted sesame seed, & "nước
chấm".

house marinated chicken fillet 17.8
crispy pork belly & crispy fried tofu 18.8
natural tofu & crispy fried tofu 17.8

2. NAKED RICE WRAPS | L, G

3 rice wraps, cucumber, house free-range
chilli mayonnaise, coriander, special mixed
French herbs, crispy fried seaweed, crispy
fried onions, & roasted sesame seed.

house marinated chicken fillet 18.8
natural tofu & crispy fried tofu 18.8

extra-protein

fried natural tofu cereal bowl 6
BBQ chicken skewer (2 kpl) 6
crispy fried shrimp (2kpl) 6

sides

warm-rice 3
warm-rice-noodles 4
roasted peanut cup 3
crispy crackers 3

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H'NOI BISTRO VALLILA

Dinner
menu

mains

stew

1. GREEN CURRY | L, G

CÀ RI XANH,
creamy coconut milk, green chili,
stew seasonal vegetable, coriander & rice.

chicken fillet 17.8

black tiger shrimp 17.8

natural tofu 16.8

*vegan option available 16.8

2. CANH DƯA CHUA | L, G

Refreshing tangy house-fermented mustard
greens with fresh tomatoes stew, & rice.

crispy pork belly 19.8

natural tofu & enoki mushroom 17.8

*vegan option available 17.8

salad

1. BÚN THỊT NƯỚNG | L, G

RICE-NOODLE SALAD BOWL,
fresh cucumber, carrot, green-onion oil,
coriander, aromatic herb, roasted peanut,
roasted sesame seed, crispy fried onion,
green onion oil, & house "nước chấm".

BBQ chicken skewers 18.8

crispy fried shrimp 18.8

crispy natural tofu 17.8

*vegan option available 17.8

2. NỘM BÚN | L, G

Green papaya salad, tomato, fresh herbs,
carrot, chili, roasted peanuts, crispy crackers,
rice-noodle cereal bowl, green onion oil.
& house "nước mắm" dressing. with side filling:

BBQ chicken skewers 24.8

natural tofu + crispy fried tofu 23.8

*vegan option available 23.8

dessert

ice-cream

HOUSE MOCHI ICE-CREAM

Soft coconut milk based ice-cream delicately
wrapped in round rice cake, vanilla, black
chocolate, fresh watermelon, mint, roasted
sesame & peanut butter 9.5

coffee

VIETNAMESE DRIP COFFEE

CÀ PHÊ VIỆT NAM- Vietnamese Traditional Coffee.
comes in BLACK-OUT STYLE
or H'NOI style with milk and coffee-foam (ice coffee)
serving: HOT 8.5 / ICE COLD 9

extra-protein

fried natural tofu cereal bowl 6

BBQ chicken skewer (2 kpl) 6

crispy fried shrimp (2kpl) 6

sides

warm-rice 3

warm-rice-noodles 4

roasted peanut cup 3

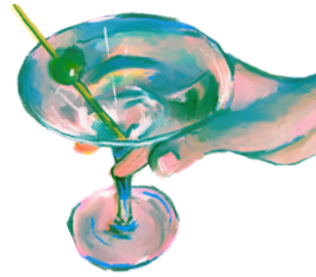
crispy crackers 3

À la carte

Drink menu

H'NOI BISTRO

VALLILA



wine

*Wine glass is 16cl

white

VIOGNIER, VALENCIA DRY	17	74
RIESLING, RHEINHESSEN DRY	14	63
RIESLING, MOSEL SEMI-DRY	14.5	65
GEWÜRZTRAMINER, FRIULI DRY	15	68

rosé & bubbles

GRENACHE NOIR, SYRAH, PROVENCE DRY	17	74
GLERA, VENETO PROSECCO DRY	16.5	89
PINOT NOIR, VENETO PROSECCO DRY	16.5	
XAREL-LO, CAVA BRUT		89

red

CARMENÈRE, CHILE	17	74
EXTRA FULL-BODIED		

beer

Alko

SÀIGÒN LAGER EXPORT	9
SÀIGÒN LAGER SPECIAL	9
BREWDOG PUNK IPA	9.5

Low-alko

BROOKLYN SPECAIL EFFECTS	8
HAPPY JOE APPLE CIDER	8

cocktails ^{*VEGÀN}

- VIETNAMESE CHERRY BUNNY 17
- DRY **GIN/ VIETNAMESE ESPRESSO**, STRAWBERRY MILK DIRTY
- THAI ME DOWN 16
- SPICE **CHILI MARINATED RUM/ MANGO**, MINT, **GINGER ALE**
- FLOOD ME 17
- DRY **TEQUILA/ PINEAPPLE**, COCONUT JUICE, **MINT**, FRESH GINGER, **VICHY**
- ASIAN BAE 16
- SHISO **UMESHU/ LYCHEE**, GUAVA, **MINT**, **VICHY**
- SLRUP ME NOW 16
- DRY **VODKA/ GREEN APPLE**, BASIL, **GINGER ALE**

virgins

- SODAS 5
- Coca-Cola, Ginger Beer, Vichy
- Coca-Cola Zero
- H'NOI Lemonade Healing 6.5
- H'NOI Orange Twister 6.5
- Vietnamese Coffee (hot/ ice) 9
- Fresh glass of milk 5
- VIETNAMESE SÔ-CO-LA 8.5
- (hot/ ice)
- ASIAN JUICES 6.5
- FRESH YOUNG COCONUT Juice 7.5**
- THERAPY MOCKTAIL 12**