

# À la carte

H'NOI BISTRO

Olemme avoinna

Ti - To

Pe - La

Sun

VALLILA

Aukioloajat

17 - 22

17 - 23

15 - 21

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## H'NOI BISTRO

### Olemme avoinna

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## VALLILA

### Aukioloajat

17 - 22  
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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.

<b>L</b>	LACTOSE FREE
<b>G</b>	GLUTEN FREE
<b>V</b>	VEGETARIAN
<b>( 🍷 )</b>	KOKKI SUOSITTELEE
<b>( 🌱 )</b>	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 PHỒNG 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 12**

\*vegan option available 13

**w/ traditional rice 15**  
**w/ traditional noodles 16**

#### 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 saseme seed, & "nước  
chấm".

**house marinated chicken fillet 18.8**  
**crispy pork belly & crispy fried tofu 19.8**  
**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 saseme 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

# À la carte

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 chấm" 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 only)  
serving: HOT / 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 <b>DRY</b>	17	74
RIESLING, RHEINHESSEN <b>DRY</b>	14	63
RIESLING, MOSEL <b>SEMI-DRY</b>	14.5	65
GEWÜRZTRAMINER, FRIULI <b>DRY</b>	15	68

#### rosé & bubbles

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

#### red

CARMENÈRE, CHILE	17	74
<b>EXTRA FULL-BODIED</b>		

### 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

\*VEGAN

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 5.5

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

THE THERAPY MOCKTAIL 12