

Cơm Việt

Vietnamese Home Cooking Cuisine

Starters

Vegetarian Spring Rolls - Chả Nem Chay £9.50

Carrots, celery, mushrooms, kohlrabi, cabbage, onions and vermicelli noodles.

Spring Rolls - Chả Nem £10.00

Pork, prawn, carrots, mushrooms, kohlrabi, onions and vermicelli noodles.

Summer Rolls - Gỏi Cuốn Tôm £10.00

Lettuce, carrots, daikon, cucumber, mint, coriander, prawns and vermicelli.

Com Việt Chả - Nem Nướng £12.00

Pork, prawn and squid patty, served with salad and rice paper.

Charcoalized Spare Ribs - Sườn Nướng £11.00

Lemongrass, onion and chilli marinade, glazed with maple syrup.

Charcoalized Chicken Wings - Cánh Gà Nướng £11.00

Lemongrass, turmeric, onion and chilli marinade, glazed with maple syrup.

Grilled Scallop - Đỉnh Đỉnh Nướng £11.00

Spring onion, garlic, roasted peanuts and Vietnamese fish sauce.

Hanoi Prawn Cake - Bánh Tôm Hà Nội £12.50

Sweet potato and prawn cake with lettuce, coriander and mint.

Tamarind Soup - Canh Chua £10.00

Prawns, pineapple, tomatoes, okra and beansprouts.

Chilli Salt & Pepper Wings - Cánh Gà Muối £11.00

Battered wings topped with chilli, salt and pepper.

Chilli Salt & Pepper Squid - Mực Rang Muối £11.50

Battered squid topped with chilli, salt and pepper.

Chilli Salt & Pepper Frog's Legs - Đùi Ếch Rang Muối £13.50

Battered frog's legs topped with chilli, salt and pepper.

Chilli Salt & Pepper Soft Shell Crab - Cua Lột Rang Muối £11.50

Battered soft shell crab topped with chilli, salt and pepper.

Bánh Xèo £15.25

Crispy pancake with pork, prawns, beansprouts, onions and spring onions; served with lettuce and fish sauce.

'Luc Lac' Beef - Bò Lúc Lắc £16.25

Diced ribeye beef with butter, onion, garlic and pepper; pickle salad.

'Luc Lac' Chicken - Gà Lúc Lắc £14.00

Diced chicken breast with butter, onion, garlic and pepper; pickle salad.

Garlic Roast Pork - Thịt Heo Nướng £14.00

Lemongrass, garlic and onion marinade, glazed with maple syrup.

Crispy Tofu - Đậu Phụ Chiên Giòn £11.50

Deep-fried tofu with Hanoi-style fish sauce.

Chef Grilled King Prawns - Tôm Nướng £14.50

Salads

Green Papaya Salad - Gỏi Đu Đủ £11.50

Green papaya, carrots, daikon, mint and coriander; fish-sauce dressing and roasted peanuts.

Beef £13.00 / Prawn £13.00 / Chicken £12.75 / Tofu £12.50

Mango Salad - Gỏi Xoài £11.50

Mango, carrots, daikon, mint and coriander with Vietnamese fish-sauce dressing.

Beef £13.00 / Prawn £13.00 / Chicken £12.75 / Tofu £12.50

CƠM VIỆT

Mains

Saigon Stewed Pork Belly - Thịt Kho Tộ £13.50

Cooked in coconut milk and soy sauce; served with boiled egg.

Slow Cooked Chicken - Gà Kho Tộ £13.50

Soy sauce, fish sauce, ginger, lemongrass and chilli.

Slow Cooked Seabass - Cá Kho Tộ £14.75

Soy sauce, galangal and chilli.

Crispy Seabass - Cá Chiên Giòn £24.75

Whole seabass with mango fish sauce and chilli.

Beef with Runner Beans & Garlic - Bò Xào Đậu £13.75

Beef with Water Spinach & Garlic - Bò Xào Rau Muống £13.75

Chicken with Lemongrass & Chilli - Gà Xào Sả ớt £13.50

Battered Prawns, Chilli Salt & Pepper - Tôm Rang Muối £14.50

Prawns with Cauliflower - Tôm Xào Súp Lơ £14.50

Duck with Ginger & Spring Onions - Vịt Xào gừng Hành £14.50

Duck with Lemongrass & Chilli - Vịt Xào Sả ớt £14.50

Duck with Tamarind Sauce - Vịt Xào Sốt Me £14.50

Vietnamese Coconut Curry - Món Cà ri (beef / chicken) £13.50

Sides

Water Spinach & Garlic - Rau Muống Xào tỏi £11.95

Choi Sum with Ginger - Rau Cải Xào gừng £11.95

Mixed Vegetables & Garlic - Rau Thập Cẩm Xào tỏi £11.95

Sweet & Sour Spicy Okra - Quả Nhớt Xào Chua Ngọt £11.95

Garlic Okra - Quả Nhớt Xào tỏi £11.95

Spicy Aubergine in Chilli Paste - Cà tím Xào ớt Sa Tế £11.95

Rice & Noodles

Steamed Jasmine Rice - Cơm Trắng £4.95

Egg & Garlic Fried Rice - Cơm Chiên Trứng £6.95

Egg Noodle & Mushroom - Mì Xào Nấm £9.50

Rice Noodle & Mushroom - Phở Xào Nấm £9.50

Noodle Soups

Bún Bò Huế £17.25

Traditional Hue spicy soup with pork and beef.

Phở Prawn £18.00 / Beef £17.25 / Chicken £16.75

Classic Vietnamese noodle soup.

Ox Cheek Phở - Phở Sốt Vang £17.75

Braised ox cheek with carrot, tomato and red wine.

Bún Riêu Cua £17.75

Crab cake, tofu, pork and prawn patty, tomato.

Bún Thang £18.50

Vietnamese sausage, egg and corn-fed chicken.

Chef Prawn Noodle Soup - Bún Tôm £18.50

Prawns, marinated pork, tofu and tomato.

Noodle Bowls & Rice Plates

'Cơm Việt' Bún Chả £17.25

Pork, prawn and squid patty, topped with shallots.

Bún Sả Prawn £18.00 / Beef £17.25 / Chicken £16.75

Stir-fried with lemongrass and chilli, topped with peanuts and shallots.

BBQ Pork with Rice Vermicelli - Bún Thịt Nướng £18.25

Lemongrass-marinated pork, served with spring rolls.

Bún Hanoi - Bún Bò Hà Nội £17.50

Stir-fried beef with onion and garlic, topped with peanuts and shallots.

Bún Bò Lá Lốt £17.25

Grilled seasoned minced beef wrapped in betel leaf, topped with peanuts.

Cơm Saigon - Cơm Sườn Nướng £18.00

Charcoal lemongrass pork chop, fried egg and steamed rice.

CƠM VIỆT

Set Menu

£35 per person · Minimum order for 2 people

Set Menu

SHARING PLATTER

Spring Rolls
Chilli Salt & Pepper Squid
Summer Rolls
Charcoalled Spare Ribs

MAIN COURSE

(1 dish per person)

Luc Lac Beef
Chicken with Lemongrass & Chilli
Squid with Celery & Tomato
King Prawn & Cauliflower
Saigon Pork Belly
Chicken or Beef Curry

SIDES

(1 side per person)

Water Spinach or Choi Sum
Steamed Rice or Fried Noodles

Vegan Set Menu

SHARING PLATTER

Vegetarian Spring Rolls
Chilli Salt & Pepper Mushrooms
Fresh Mango Rolls
Green Papaya Salad

MAIN COURSE

(1 dish per person)

Tofu with Celery & Tomatoes
Tofu with Lemongrass & Chilli
Tofu with Ginger & Spring Onions
Tofu with Cauliflower
Spicy Aubergine with Tofu
Tofu Curry

SIDES

(1 side per person)

Water Spinach or Choi Sum
Steamed Rice or Phở Xào (rice noodles)

Cơm Việt

Drinks Menu

Wine

		175 ml	Bottle
Sparkling	Prosecco Brut, Terre di Sant’Albert, Italy Classic, elegant Prosecco with tiny bubbles; fresh green apple and lime, with a crisp finish. 11% abv	£9.95	£35.50
Rosé	Pinot Grigio Blush, Il Sospiro, Italy Light, dry and crisp, with a delicious balance of zingy citrus and fruity red-berry flavours. 12% abv	£9.50	£35.00
White	La Cadence, Vin de France Ripe citrus aromas combined with refreshing, zesty lemon hints on the palate. 11% abv	£9.25	£34.00
	Chardonnay, Les Mougeottes, IGP Pays d’Oc, France Lemon and vanilla on the nose, with a round fruity body and a hint of vanilla-oak character. 13.5% abv	£9.50	£35.50
	Sauvignon Blanc, The Frost Pocket, New Zealand Deliciously crisp and fresh, packed with vibrant lime, gooseberry and tropical flavours. 13% abv	£9.95	£37.50
	Pinot Grigio, Venezie Vigna Mescita, Sartori, Italy Flavours of pear, peach and nuts, with a scent of fresh flowers. 12% abv	£9.95	£37.50
	Picpoul de Pinet, Beaugaran, France Gentle and refreshing, with notes of Mediterranean white peach, apricot kernel and zesty lime peel. 13% abv		£39.50
Red	Primitivo Salento, Boheme, Puglia, Italy Aromas of plum and strawberry jam. Beautifully balanced. 13% abv	£9.25	£34.00
	Malbec, Les Mougeottes, IGP Pays d’Oc, France Packed with ripe plum and blackberry, perfumed with violets and a hint of smoke. 13% abv	£9.50	£35.50
	Montepulciano d’Abruzzo, Borgo Sena, Italy Classic, plum-filled Montepulciano d’Abruzzo, pleasantly scented with violets and peonies. 12% abv	£9.50	£35.50
	Shiraz, The Stump Jump, Australia Generous berry-fruit flavours on the ripe and enticing nose. 12% abv		£37.00
	Pinot Noir, Les Mougeottes, IGP Pays d’Oc, France Clean, precise bouquet with black-cherry and raspberry aromas. 13% abv		£37.50

Beers

- Saigon Special 4.9% abv £6.50
- Hanoi Premium 4.9% abv £6.50
- Asahi Superdry 5.0% abv £6.50
- Asahi Superdry 0.0% abv £6.50

Mixers

25 ml / 50 ml

- Gordon’s Gin £7.95 / £11.95

CƠM VIỆT

Drinks Menu

Mineral Water

	330 ml	750 ml
Still Water	£3.75	£5.50
Sparkling Water	£3.75	£5.50

Juices

Coconut 350 ml	£5.50
Mango 350 ml	£5.50
Guava 350 ml	£5.50
Lychee 350 ml	£5.50
Aloe Vera 500 ml	£5.50

Hot Teas

Green Tea	£3.95
Gen-Mai Cha Tea	£3.95
Jasmine Tea	£3.95
Fresh Mint Tea	£3.95

Soft Drinks

Coke 330 ml	£4.50
Diet Coke 330 ml	£4.50
Coke Zero 330 ml	£4.50
Apple Sparkle 330 ml	£5.50
Orange Sparkle 330 ml	£5.50
Cloudy Lemonade Sparkle 330 ml	£5.50
Elderflower Sparkle 330 ml	£5.50
Rhubarb Sparkle 330 ml	£5.50
Blackcurrant Sparkle 330 ml	£5.50
Ginger Beer 330 ml	£5.50
Soy Milk (cold)	£5.50

Vietnamese Coffee

Iced Coffee	£5.50
Hot Coffee	£4.25

Cơm Việt

Vietnamese Home Cooking Cuisine VEGAN MENU

Starters

Vegetarian Spring Rolls - Chả Nem Chay £9.50

Carrots, celery, mushrooms, kohlrabi, cabbage, onions and vermicelli noodles.

Tofu Summer Rolls - Gỏi Cuốn Đậu Phụ £10.00

Lettuce, carrots, daikon, cucumber, mint, coriander, tofu and vermicelli.

Mango Summer Rolls - Gỏi Cuốn Xoài £10.00

Lettuce, carrots, daikon, cucumber, mint, coriander, mango and vermicelli.

Vegan Tamarind Soup - Canh Chua Chay £10.00

Tofu, pineapple, tomatoes, okra and beansprouts.

Chilli Salt & Pepper Tofu - Đậu Phụ Rang Muối £11.50

Battered tofu topped with onions and chilli.

Chilli Salt & Pepper Mushrooms - Nấm Rang Muối £11.50

Battered mushrooms topped with onions and chilli.

Vegan Bánh Xèo - Bánh Xèo Chay £14.50

Crispy pancake with tofu, mushrooms, beansprouts, onions and spring onions; served with lettuce and homemade soy sauce.

Crispy Tofu - Đậu Phụ Chiên Giòn £11.50

Deep-fried tofu, served with homemade soy sauce.

Salads

Green Papaya Salad - Gỏi Đu Đủ £11.50

Green papaya, carrots, daikon, mint and coriander with Vietnamese fish-sauce dressing and roasted peanuts.

Tofu £12.50

Mango Salad - Gỏi Xoài £11.50

Mango, carrots, daikon, mint and coriander with Vietnamese fish-sauce dressing.

Tofu £12.50

CƠM VIỆT - VEGAN MENU

Mains

Tofu with Tamarind Sauce - Đậu Phụ Xào Sốt Me **£12.95**

Spicy Aubergine with Tofu - Cà Tím Xào Đậu Phụ **£12.95**

Vietnamese Coconut Curry - Món Cà ri (tofu / vegetables) **£12.95**

Hà Nội Tofu - Hà Nội Đậu Phụ **£12.95**

Served in a clay pot with carrots, tomatoes, mushrooms and onions.

Tofu with Runner Beans & Garlic - Đậu Phụ Xào Đậu **£12.95**

Tofu with Water Spinach & Garlic - Đậu Phụ Xào Rau Muống **£12.95**

Tofu with Lemongrass & Chilli - Đậu Phụ Xào Sả Ớt **£12.95**

Tofu with Ginger & Spring Onions - Đậu Phụ Xào Gừng Hành **£12.95**

Sides

Water Spinach & Garlic - Rau Muống Xào Tỏi **£11.95**

Choi Sum with Ginger - Rau Cải Xào Gừng **£11.95**

Mixed Vegetables & Garlic - Rau Thập Cẩm Xào Tỏi **£11.95**

Sweet & Sour Spicy Okra - Quả Nhíp Xào Chua Ngọt **£11.95**

Garlic Okra - Quả Nhíp Xào Tỏi **£11.95**

Spicy Aubergine in Chilli Paste - Cà Tím Xào Ớt Sa Tế **£11.95**

Rice & Noodles

Steamed Jasmine Rice - Cơm Trắng **£4.95**

Egg & Garlic Fried Rice - Cơm Chiên Trứng **£6.95**

Egg Noodle & Mushroom - Mì Xào Nấm **£9.50**

Rice Noodle & Mushroom - Phở Xào Nấm **£9.50**

Noodle Soups

Bún Bò Huế Chay **£16.75**

Traditional Hue spicy soup with tofu and mushrooms.

Phở Chay **£16.75**

Classic Vietnamese noodle soup with tofu and mushrooms.

Noodle Bowls & Rice Plates

Bún Sả Chay (Tofu & Vegetables) **£17.50**

Stir-fried with lemongrass and chilli, topped with peanuts and shallots.

Bún Chả Nem Chay **£17.50**

Vegetarian spring rolls with vermicelli noodles.

CƠM VIỆT

Extra Toppings

EXTRA TOPPINGS

Prawns x 4	£8.00
Beef	£6.00
Chicken	£5.50
Tofu	£4.00
Mushrooms	£3.00
Vegetables	£4.00
Broth	£5.50
Noodles	£4.50
Egg	£3.00
Herbs	£2.50