

BUN BÒ



Vietnamese Inspired Food

Cocktails

Mojito

Rum, mint, lime, brown sugar, angostura bitters, soda and ice. Also available in strawberry flavour **3.50**

Frozen Margarita

Blended tequila, triple sec, lemon juice, ice and salt. Also in strawberry, passionfruit flavours **4.95**

Piña colada

Malibu rum, pineapple juice, coconut milk **4.95**

Frozen daiquiri

Rum, triple sec, sugar and freshly squeezed lemon juice. Also available in strawberry, passionfruit or mango flavours **4.95**

Caipirinha

Crushed ice with cachaça, lime and brown sugar... also in strawberry, passionfruit and mango flavours **3.50**

Also:

Caipiroska (vodka) **4.95**
Saikirinha (sake) **4.95**

Mai tai

White and dark rum, red curaçao, amaretto, granadine, pineapple and orange juice **4.95**

Saigon sling

Gin, cherry brandy and pineapple juice **4.95**

Spritz

Cava, Aperol, soda and ice **4.95**

Sangría

Red wine, triple sec, lemon juice, sugar, soda and fruit **3.55**

Gin Bas

Ginger, basil, syrup, gin, sugar, lemon, soda water and ice **4.95**

Ask your server for the special cocktail of the month.

Drinks

Espresso **1.15**
Americano **1.25**
Cortado (macchiato) **1.30**
Coffee with milk **1.40**
Cafe bombon **2.00**
Vietnamese coffee **3.60**

Black tea **1.60**
Infusion tea **1.80**
Chocolate **3.30**

Water and sodas **1.95**
Passionfruit water **1.95**
Red Bull **3.60**
Organic cider **4.60**

Smoothies

Strawberry and banana **4.95**
Mango, papaya and pineapple **4.95**
Strawberry, raspberry and blueberries **4.95**
Kiwi, melon, pineapple and mango **4.95**
Strawberry and pineapple **4.95**

Beer & wines

Bunbo beer IPA beer **3.90**

On tap: small / large **2.55 / 4.55**

Imported beers:
Singha **3.30**
Tiger **3.30**
Saigon **3.30**
Coronita **3.30**

Double malt **2.75**
Alcohol free **2.70**
Gluten free beer **3.25**

Wines (glass / bottle)
White / house **2.95 / 11.95**
Semi dry **2.95 / 11.95**
Recommended **3.25 / 14.95**
Red / house **2.95 / 11.95**
Recommended **3.65 / 15.95**
Rosé **2.95 / 11.95**
Cava **3.25 / 14.95**
Vermouth Bandarra..... **2.95**



Starters



Edamame 🌶️

Steamed soya green beans sprinkled with spicy vinegar salt **4.35**



Goi Cuon. Fresh summer roll

Prawns and pork, lettuce, herbs & vermicelli rice noodles, wrapped in rice paper served with a cashew dipping sauce **4.95**

Nems. Spring rolls

Crispy vietnamese stuffed spring roll, served with lettuce and nouc cham. (vietnamese fish sauce)

Pork or tofu **4.30**

Wonton 🌶️

Deep fried wonton served with sweet and spicy sauce

Shrimp and red pepper **4.35**
Vegetable with yuca, mushroom and carrot **4.25**

Asian lettuce cups 🌶️

Make your own wraps with cool lettuce cups and a bowl of stir-fried minced pork with ginger, chilli and scallions served with homemade nuoc cham.(vietnamese fish sauce) **5.55**

Dùà súp rau. Asian coconut soup 🌶️

Vegetable soup with coconut milk, carrot, mushroom, broccoli, lemongrass, ginger and chilli

Small **2.95**
Large **5.95**

Spicy chicken wings 🌶️

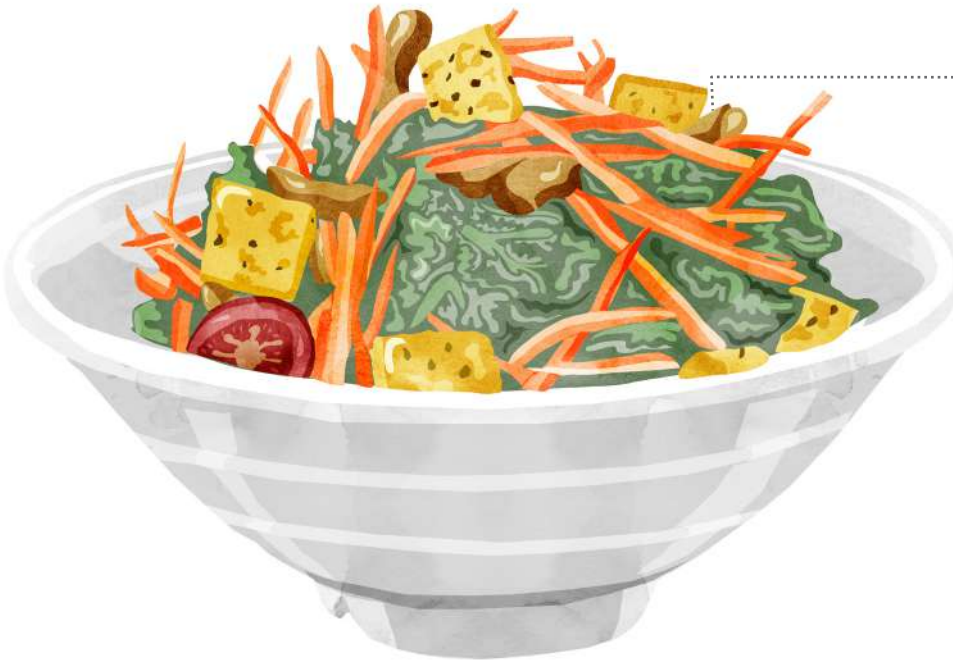
Deep fried chicken wings soaked in homemade sweet and sour spicy sauce **5.30**



Sampler platter (for 2)

An assortment of wontons: nems, chicken wings, fresh summer roll served with three dipping sauces **9.35**

Salads



Vegan asian Caesar salad

Seared tofu with kale, carrot, coriander and nuts served with a creamy kimchi dressing

6.55

Nom xoài xanh tôm. Prawn and mango salad

Shredded mango with pan fried prawns on a bed of lettuce, red pepper and cherry tomatoes served with nuoc cham dressing

7.30

Pomegranate and vegetable quinoa salad

Trio quinoa (white, red and black) served with fresh pomegranate, carrot and cucumber in a honey mustard dressing

7.65

Sandwiches



Vegetarian Bánh mì

Vegetarian version of the traditional banh mi with seared tofu filled with a mushroom and nut pate, pickled carrot and daikon, bean sprouts, coriander, mayo and lettuce with a spicy homemade sauce on the side

6.65

Bánh mì. 🌶️ Vietnamese pork sandwich

Traditional vietnamese pork sandwich filled with pate, cucumber, pickled carrot and daikon, bean sprouts, coriander, mayo and lettuce with a spicy homemade sauce on the side

6.95

Spicy chicken sandwich 🌶️

Shredded chicken breast pan fried and spiced with chilli, bean sprouts, coriander, mayo and lettuce

6.80

Vegan BBQ pulled jackfruit Bao Bun

Two vegan bao buns with pulled jackfruit marinated with BBQ spices, served with grated carrot, pickled cucumber and onion

7.35

Bún



Bún Vietnamese noodle salad

Fresh vermicelli noodles served at room temperature accompanied with bean sprouts, lettuce, carrots, cucumbers, fried onions, mint, coriander, chopped cashew nuts and nuoc cham (vietnamese fish sauce)

- bún bò — beef
- bún gà — chicken
- bún nem — tofu and shrimp
- 8.55
- bún rau — vegetable
- 8.30

Bún bò Huế 🌶️ Vietnamese noodle soup from Hue

A nourishing spicy pork noodle soup from central vietnam served in a pork broth with rice noodles, pork, lemon grass, bean sprouts, onion, mint and coriander 8.55

Pho



Pho. Traditional vietnamese soup

The national vietnamese dish, a flavoursome one bowl meal with flat rice noodles and slowly cooked homemade broth. Served with a side of bean sprouts, onion, coriander, lime, fresh chilli, and mint. Recommended to add hoisin sauce or spicy chilli sauce for extra flavour



- pho bò - beef
- pho gà - chicken
- 8.95
- pho vegetable
- 8.10

Other Mains



Phorrito

Invented by chef Erwin Tjahyadi in Los Angeles, the phorrito is a mix between a burrito and a pho! a flour tortilla wrap that has veal meat, rice noodles, chives, onions, bean sprouts, mint, cilantro, hoisin sauce, sriracha, lime accompanied with a taster of pho broth **8.10**

Thịt gà voi xoai Caramelised chicken with mango

Strips of chicken breast cooked in a caramelized sauce with mango, garlic, ginger, scallions, coriander served with white rice **9.55**



Bo Luc Lac Shaking beef

Strips of marinated beef steak in soy sauce and spices, sprinkled with sesame seeds and served with white rice **9.75**

Bánh Xèo Vietnamese savoury pancake

A traditional mixture of shrimp, pork, bean sprout & onion folded into a rice flour pancake. Served with nuoc cham (vietnamese fish sauce) **9.60**



Cà ri hai san Vietnamese curry

A mild vietnamese curry with vegetables, ginger, lemongrass, carrot, onion, coconut milk and curry spices, served with white rice

Chicken	10.60
Fish	10.60
Tofu	10.50
Shrimp	10.75

Fried Rice & Wok

Com voi rau. Vegetable rice

Fried rice with mangetout, zucchini, carrot, egg, onion with nuoc cham* (vietnamese fish sauce) **7.55**

* Ask for a nuoc cham vegetarian substitute

Mi Xào. Wok dishes

Wok fried rice noodles with carrot, zucchini, bean sprouts, cashew nuts, spring onion with a sesame sauce

- Mi Xào Bò — marinated beef** **8.55**
- Mi Xào Gà — chicken** **8.55**
- Mi Xào Tôm — shrimp** **8.55**
- Mi Xào Rau — vegetables** **7.95**

Sides

- Prawn crackers **1.95**
- White rice **2.00**
- French fries **2.55**
- Yucca chips **1.95**
- Kimchi **1.95**

Desserts



Vietnam Affogato

A scoop of vanilla ice cream drowned in hot vietnamese coffee and condensed milk covered in crumbled oreo cookie **6.50**

Tapioca

Sweet tapioca pudding with coconut milk, condensed milk, grated coconut, banana and sugar **4.80**

Molten chocolate cake

Served with coconut ice cream **5.95**

Home made cake

Ask your server for details **4.95**

Fried banana rolls

Deep fried banana rolls served with vanilla ice cream **5.55**

Rice pudding

Coconut milk rice pudding with seasonal fruit **4.80**

Allergens

Substances or products that cause allergies or intolerance.

Our kitchen is not segregated, which is why cross-contamination of allergens may exist.

Please notify the waiter if you have any food allergies.

Starters

Edamame **6, 11**
Goi cuon **2, 8, 12**
Nems. Pork spring roll **3, 6**
Nems. Tofu spring roll **3, 6**
Dừa súp rau. Asian coconut soup **9**
Spicy chicken wings **1, 9, 11, 12**
Wonton:
Shrimp 1, 2, 12
Vegetable 1
Asian lettuce cups **12**
Sampler platter **1, 2, 3, 4, 6, 8, 9, 11, 12**

Bún

Bún bò – beef **1, 4, 6, 8**
Bún gà – chicken **1, 4, 6, 8**
Bún nem – tofu and shrimp **1, 2, 4, 6, 8, 12**
Bún rau – vegetables **1, 4, 6, 8**
You can order Buns without gluten
Bún bò Huế **4, 6**

Pho

Pho bò – beef **1, 4, 6, 9**
Pho gà – chicken **1, 4, 6, 9**
Pho vegetable **1, 6, 9**

Fried Rice & Wok

Com voi rau. Vegetable rice **1, 3, 4**
Mi Xào Bò – Marinated beef **1, 4, 6, 8, 11**
Mi Xào Gà – Chicken **1, 4, 6, 8, 11**
Mi Xào Tôm – Shrimp **1, 2, 4, 6, 8, 11, 12**
Mi Xào Rau – Vegetables **1, 6, 8, 11**
You can order the rice and wok dishes without gluten

Sides

Prawn crackers **1, 2**
White rice **15**
French fries **1, 12**
Yucca chips **15**
Kimchi **4, 11**

Dipping sauces (served with many dishes)

Cashew sauce 1 **Vegetarian nouc cham 1, 6, 12**
Nouc cham dipping sauce 4, 12 **Sweet and spicy sauce 12**

- | | |
|--------------------------|----------------------------|
| 1. Gluten | 9. Celery |
| 2. Crustaceans | 10. Mustard |
| 3. Egg | 11. Sesame |
| 4. Fish | 12. Sulphur dioxide |
| 5. Peanuts | 13. Molluscs |
| 6. Soya | 14. Lupin |
| 7. Milk (lactose) | 15. No allergens |
| 8. Nuts | |

Salads

Nom xoài xanh tôm / Prawn and mango salad **2, 4, 12**
Quinoa salad **10**
Vegan asian caesar salad **6, 8**

Sandwiches

Bánh mì **1, 3, 6, 7, 12**
Vegan bao bun **1, 6, 11, 12**
Vegetarian Bánh Mi **1, 6, 7, 8, 12**
Spicy chicken sandwich **1, 3, 6, 7, 12**
Spicy sauce served on the side 4, 12

Othen mains

Phorrito **1, 4, 6, 12**
Thit gà voi xoài / Caramelised chicken with mango **4**
Bo Luc Lac / Shaking beef **4, 6, 11, 12**
Bánh Xèo / Vietnamese savoury pancake **2, 4, 6, 12**
Curry Chicken **4**
Curry Fish **4**
Curry Shrimp **4**
Curry Tofu **6**

Desserts

Vietnam Affogato **1, 7**
Tapioca **7**
Molten chocolate cake **1, 3, 6**
Homemade cake **1, 3, 5, 7, 8, 12**
Fried banana rolls **1, 7, 8, 12**
You can order this plate without lactose
Pudín de arroz **7**
You can order this plate without lactose

Smoothies

12

Wines

12

Cocktails

Piña colada **7, 12**
Mojitos **12**
Sangria **12**
Mai tai **12**
Saigon sling **12**

Information

Please ask your server if you would like:
Suggestions on vegetarian dishes
Gluten free dishes
Hoisin sauce
Dishes for children
Crayons for kids

All prices include 10% tax.

There is a 10% supplement on all prices in the terrace.
We do not accept 500 euro notes.

* We have a home made vegetarian substitute for the nouc cham sauce (vietnamese fish sauce)