



SPICE
& YOU

Menu

SPICE & YOU

SOUTHERN
VIETNAMESE
CUISINE

Appelizers

1 Gỏi cuốn

Chef recommended

Fresh rolls, also known as summer rolls, served with thick soy sauce with peanuts. Flavourful herbs, lettuce, coriander, thin rice noodles and covered in rice paper, with:

- chay** tofu, mushrooms, carrot, white radish  26,-
- tôm** shrimps 29,-
- tôm + thịt** shrimps + steamed bacon 30,-
- thịt** steamed bacon 28,-

How to eat: Take the summer rolls in your hand, dip it in sauce, and enjoy the taste!

Allergens: peanuts, crustaceans, soy.



2 Chả giò

Crispy spring rolls served with fish or vegan sauce, deep-fried, stuffed with taro, mun mushrooms, soy noodles, carrot, onion.

- thịt** with pork minced meat 27,-
- chay** with tofu  26,-

Served in meat version with fish sauce, and in vegetarian version with pineapple based sauce.

Allergens: fish, eggs, mushrooms, soy.



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3 Chả giò tôm

28,-

Crispy shrimp rolls wrapped in rice paper, soaked in coconut milk. Served with fish sauce for dipping.

Allergens: crustaceans, fish.

Chef recommended

4 Tôm chiên xù

28,-

Shrimp in a crispy panko coating, served with a thick soy-based sauce.

Allergens: crustaceans, wheat containing gluten.



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Soups

Don't get confused by the word "soup"; in Vietnam soups aren't an opening dish, but the main course. By ordering a soup, you'll get a salivating bowl which will warmly fill your stomach.

How to eat: squeeze the lemon into the soup to add a nice aroma. Also add as much chili, herbs, and fresh vegetables as you like. This will add to the crispiness.

5 Bún bò

39,-

Essential, aromatic meat broth, boiled beef slices, rice noodles, spring onions and coriander, served with fresh vegetables and aromatic herbs to add at your discretion. Slightly spicy.

Allergens: crustaceans.

Chef recommended



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Soups



6 Hủ tiếu nam vang

42,-

A delicate pork bone and seafood based broth with rice noodles, shrimp, quail eggs, cooked pork slices, minced pork, spring onions, and cilantro. Served with golden coronary, mung sprouts, lettuce and aromatic herbs to add as desired.

Allergens: eggs, seafood.

7 Bún nước chay

35,-

Essential vegetable broth with round wheat and tapioka noodles with shimeji mushrooms, shitake mushrooms, carrot, peas, leek, crunchy sea algae.

Allergens: wheat containing gluten, mushroom.



8 Phở bò miền Nam

Phở could be said to be the queen of Vietnamese soups. We serve the South Vietnamese version: aromatic beef bone based broth, rice noodles, cilantro, & chives. Served with Thai basil, Mexican cilantro, & fresh chili, to add as desired, and Sriracha chili sauce and sweet Hoisin sauce in which to dip pieces of meat.

- with long-cooked beef **37,-**
- with steamed beef **37,-**
- with long cooked beef and beef patties **39,-**

You can order a bowl of broth with egg with liquid yolk for 5,-

Chef recommended



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Main course

9 Bò né

39,-

Slices of tender, juicy beef marinated in oyster sauce. Served on a hot platter with fried egg, pate, onion feathers and a roll.

Allergens: eggs, wheat containing gluten.

Chef recommended



10 Bún chả giò

Crispy fried spring rolls stuffed with taro, mun mushrooms, soy noodles, carrots, onions, and a choice of pork or tofu. Served with rice noodles, fresh vegetables, aromatic herbs, and sauce.

Options:

thịt meat

43,-

chay vegetarian

38,-

How to eat: Pour the entire sauce into a bowl and mix the ingredients together before eating.

Allergens: soy, nuts, fish, mushrooms, eggs.



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Main course



11 Bánh hỏi bò lá lốt 42,-

Small ground beef and pork chops wrapped in Piperales leaves and fried. Served with delicate rice noodles, which are sprinkled with roasted onions and peanuts, lettuce, marinated carrots, and radish, and fresh herbs (grosbeak and Thai basil). Fish sauce included for dipping.

How to eat: take a lettuce leaf, add a little bit of everything, roll up and dip in fish sauce.

Allergens: fish, nuts.

Chef recommended

12 Bún thịt nướng 45,-

A popular street food in southern Vietnam. Grilled chuck steak marinated in refreshing lemongrass alongside crispy fried spring rolls with meat and vegetable stuffing. Served with rice noodles, fresh vegetables, aromatic herbs, peanuts, and sweet and sour fish sauce.

How to eat: pour the whole sauce into a bowl and mix the ingredients before eating.

Allergens: soy, nuts, fish, mushrooms, egg.

Chef recommended



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Main course

13 Cơm tấm sườn, bì, ốp la 45,-

Rice with grilled pork, karkowka, pork rinds, fried egg, Vietnamese sour-sweet kohlrabi and carrot salad

If you like a cut yolk, please tell us when you place your order. Our standard method is to prepare them in the Vietnamese manner, with a liquid yolk.

Allergens: eggs, fish.



14 Cơm chiên

A simple yet delicious dish! Fried rice with peas, carrots, and an egg. Served with Vietnamese sour-sweet salad consisting of white radishes and carrots, with your choice of:



- chay vegetarian*  30,-
- gà chicken 32,-
- bò beef 34,-
- tôm prawns 36,-

If you are vegan, we are happy to make a vegan version for you

Allergens: eggs, fish.

Main course

15 Phở xào

Fried flat rice noodles in sauce with Vietnamese cabbage, Chinese cabbage, carrots and choice of:

- **chay** tofu, shitake mushrooms, oyster mushrooms  **39,-**
- **bò** beef **42,-**
- **hải sản** shrimp, calamari, pork foam **44,-**

Allergens: crustaceans, molluscs, soy, mushrooms.



16 Bánh xèo

Two crispy pancakes made with rice flour, coconut milk, spring onions & turmeric, filled with sprouts and your choice of:

- **chay** vegan  **41,-**
- **tôm** prawns **47,-**
- **thịt** pork **42,-**
- **thịt + tôm** prawns and pork **44,-**

Served with fresh lettuce, herbs and fish sauce. The vegan version is served with a pineapple-based vegetable sauce in lieu of fish sauce.

How to eat: take a leaf or half a leaf of lettuce, tear off a piece of pancake, add leaves of aromatic herbs and roll up. Dip in sauce.

Allergens: crustaceans, fish.

Main course

17 Bánh khọt

Eight mini pancakes made with rice flour, coconut milk, & turmeric. Topped with spring onions. The pancake is tender on the inside and crispy on the outside. Small enough for one big bite or two smaller ones. With your choice of filling:

chay mushrooms, tofu, carrot

 **49,-**

tôm shrimp

56,-

tôm + thịt shrimp and pork

52,-

thịt pork

54,-

Chef recommended

How to eat: take a leaf or half a leaf of lettuce, put a mini pancake on it, add leaves of aromatic herbs and roll it up. Dip in dressing.

Allergens: crustaceans, fish.



Main course



18 Nem nướng Ninh Hòa

42,-

Grilled lemongrass pork skewers served with crispy rice paper, lettuce, cucumber, mango, pickled carrot and radish, and fresh herbs. Served with peanut and meat sauce.

How to eat: Wet the rice paper (it will become pliable after a while), then put all the ingredients a little at a time. Wrap to form a roll, then dip into the sauce.

Allergens: nuts

19 Cá cuốn bánh tráng

55,-

Whole and very delicious trout that we marinate in garlic, lemongrass, turmeric, dill, chili, among others. Served along with fine rice noodles, lettuce, cucumber, sweet peppers, marinated carrots and radish, and fresh herbs.

How to eat:

Soak the rice paper in water (it will become pliable after a while). Put lettuce, herbs, vegetables, noodles, piece of fish on it. Make a roll and dip it in the sauce.

This is a whole fish, so watch out for the bones! The taste, however, definitely makes up for any struggle.

Allergens: fish



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Main vegan courses

20 Bún thịt nướng chay 39,-

A bowl of deliciousness that includes: grilled, spice and lemongrass marinated soy meatless "meat" slices, crispy spring rolls with vegetable stuffing (tofu, taro, mun mushrooms, soy noodles, carrots, onions), rice noodles sprinkled with peanuts, lettuce, cucumber, pickled carrots and radish, aromatic herbs, and pineapple-based sauce.

How to Eat: Pour the sauce into a bowl, then mix thoroughly so the sauce coats all the ingredients.

Allergens: soy, egg, nuts



21 Bánh hủi bò lá lốt chay 41,-

Small fried soy cutlets wrapped in aromatic peppercorn leaves, served with tender rice noodles topped with roasted onions and peanuts, lettuce, pickled carrots and white radish, fresh herbs, grosgrain, and Thai basil. Serve with a pineapple-based dipping sauce.

How to eat: take a lettuce leaf, add a little bit of everything, roll it up and dip it in the sauce.

Allergens: soy, nuts

Vegan soups



22 Phở chay 36,-

A vegan version of one of Vietnam's most popular soups. Our deep-flavored soup is filled with goodness: slices of soy meatless "meat", pieces of tofu, dried tofu, oyster mushrooms, spring onions, cilantro. Served with Thai basil, Mexican coriander and mung sprouts

Allergens: soy, mushrooms

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Vegan soups



23 Hủ Tiếu Chay

36,-

Vegan, delicious stock with rice noodles, slices of soy meatless "meat", tofu, oyster mushrooms, shitake mushrooms, roasted onions, chopped spring onions, cilantro, roasted garlic. Served with mung sprouts and lettuce.

Allergens: soy, mushrooms

24 Bún Bò Chay

36,-

An essential vegetable broth with lemongrass and pineapple. Inside the soup are such delicacies as soy meatless meat slices, aromatic tofu with an interesting sponge texture, rice noodles, spring onions, and fragrant persicaria. Served with mung sprouts and lettuce to add as desired.

Allergens: soy, mushrooms



Extras

Cơm trắng - White rice	7,-
Bánh hỏi - Additional small wrapped rice noodles	7,-
Rau thơm - Additional herbs	7,-
Rau xà lách - Additional lettuce	6,-
Phồng tôm - Prawn crackers	8,-

Desserts



25 Artisan ice cream 🌿 17,-

Three scoops of delicious artisanal ice cream with the following flavors: green tea, coconut, mango and a tube of cream.

Allergens: milk and derivatives, cereals containing gluten

26 Shake mango 🌿 19,- 🌿 21,-

Thick, refreshing mango cocktail based on cow's milk or plant-based "milk".

Allergens: milk and products thereof



Drinks

Warm drinks

Vietnamese black coffee (prepared via pour over) - cà phê phin đen (100 ml)	13,-
Vietnamese black coffee (prepared via pour over) with condensed milk - cà phê phin sữa (120 ml)	15,-
Jasmine tea - trà hoa nhài (400 ml)	12,- /16,-
Jasmine green tea - trà xanh hoa nhài (400 ml)	12,- /16,-
Green tea with roasted rice - trà xanh gạo rang (400 ml)	12,- /16,-
Green tea - trà xanh (400 ml)	12,- /16,-

Cold drinks

Iced black Vietnamese coffee - cà phê đen đá (150 ml)	14,-
Iced Vietnamese coffee with condensed milk - cà phê sữa đá (170 ml)	16,-
Coconut water - nước dừa (320 ml)	12,-
Water - nước (300 ml)	7,-
Coca cola (330 ml)	9,-
Apple / orange juice (250 ml)	8,-
Aloe vera drink - nước nha đam (300 ml)	12,-
Lemonade - nước chanh (250 ml)	13,-
Lemonade with thai basil - nước chanh với húng quế (300 ml)	17,-
Green tea with pineapple and rosemary - trà xanh, dứa và hương thảo (300 ml)	17,-
Iced tea with lychee fruit - trà vải (300 ml)	17,-
Iced tea with peach and - trà đào quế (300 ml)	16,-
Mango milkshake - sinh tố sữa xoài (300 ml)*	19,-
Mango milkshake (prepared with plant-based milk) - sinh tố xoài sữa thực vật (300 ml)*	21,-

*We also recommend it as a dessert **



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