



# HÀ NỘI HOUSE

dinner

## APPETIZERS

**Crispy Spring Rolls | Nem Ran** 9  
Crab & pork spring rolls with classic nuoc cham and herbs

**Summer Rolls | Goi Cuon Nem Nuong** 8  
Grilled sweet pork sausage rolled with mint, thai basil & a crispy wonton with peanut hoisin sauce

**Papaya & Pig Ear Salad | Goi Du Du** 14  
Green papaya, watercress, cucumber, peanuts, crispy shallots, sweet soy dressing

**Clam & Cucumber Salad | Hen Xuc Banh Trang** 14  
Minced clams with ginger & lime, shaved cucumbers, kalamansi, shrimp-sesame cracker

**Spicy Octopus | Bach Tuoc Ca Ri** 19  
Roasted sweet potatoes, coconut curry, charred scallion, passion fruit

**Little Uni Pancakes | Banh Khot Nhim Bien** 18  
Griddled rice pancakes, sea urchin, quail egg, nuoc cham

## VEGETABLES

**Morning Glory | Rau Muong** 9  
Brown butter fish sauce, garlic, capers

**Brussels Sprouts | Bap Cai It Cay** 10  
Charred chili nuoc cham

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

## MEAT & SEAFOOD

**Shrimp & Sweet Corn | Tom Nuong** 22  
Grilled garlic & herb shrimp, corn porridge, crushed peanuts, scallion oil.

**Turmeric & Dill Fish | Cha Ca** 25  
Yellowtail collar, mango salad, rice vermicelli, pineapple-anchovy mam nem

**Grilled Lemongrass Pork | Bun Cha Ha Noi** 22  
Grilled pork shoulder, pork meatballs, pickled green papaya, crab spring rolls, rice vermicelli, smoky sweet broth

**Shaking Beef | Bo Luc Lac\*** 31  
Pan seared filet mignon, roasted bone marrow, watercress salad, cherry tomatoes, steamed rice

## SOUP

**Hanoi Style Beef Noodle Soup | Pho Bac\*** 15  
Classic aromatic broth with heritage Black Angus filet mignon, brisket & rice noodles

### Optional additions:

Oxtail +3

Roasted Bone Marrow +6

Crispy Breadstick +1.5

**Wild Mushroom Noodle Soup | Pho Nam** 15  
Mushroom & seaweed broth with classic pho spices, morning glory, rice noodles

Crispy Breadstick +1.5

*Please note that not all ingredients are listed on the menu. If you have an allergy or dietary restriction, notify your server before you order. We will accommodate allergies to the best of our ability however with a small kitchen and shared workspaces, we cannot guarantee that any dish is allergen-free. Thank you!*

EXECUTIVE CHEF: JOHN NGUYEN

 @hanoi.house

## WINE

### SPARKLING

	Glass	Bottle
<b>Cremant de Limoux</b> Domaine Collin Cuvee, Languedoc FR NV	11	44

<b>Cava Rosado</b> Bohigas Brut Rosat, Catalonia SP NV	12	48
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<b>Vernaccia Nera Secco</b> Paris Rocchi, Marche IT NV		42
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<b>Blanc de Blancs</b> Paumanok Vineyards, North Fork NY 2012		82
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	Half	Full
<b>Champagne</b> Grand Reserve Brut, Baron-Fuente FR NV	35	68

### WHITE

<b>Riesling</b> Seehof Feinherb Rheinhessen DE 2016	11	44
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<b>Chenin Blanc</b> Paumanok Vineyards North Fork NY 2016	14	56
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<b>Albariño</b> Benito Santos 'Igrexario de Saia' Rias Baixas ES 2016	12	48
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<b>Sauvignon Blanc</b> Domaine Girard Sancerre Loire Valley FR 2016		56
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<b>Gruner Veltliner</b> Habit 'Dry Farmed' Santa Ynez Valley CA 2016		65
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<b>Chenin Blanc</b> Pinon 'Trois Argiles' Vouvray Loire Valley FR 2015		55
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<b>Pinot Gris</b> Noussan 'Blanc du Tzanté' Valle d'Aosta IT 2015		58
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<b>Tokaji Furmint Sec</b> Kiralyudvar Tokaj-Hegyalja HU 2013		54
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<b>Chardonnay</b> Henri Clerc Saint-Romain Burgundy FR 2012		70
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### RED

<b>Pinot Noir</b> Grochau Cellars 'Commuter Cuvee', Willamette Valley OR 2015	13	52
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<b>Grenache Blend</b> Domaine des Schistes 'Essencial' Cotes du Roussillon FR 2014	12	48
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<b>Cabernet Sauvignon</b> Upwell Lodi CA 2015	11	44
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<b>Gamay</b> Terres Dorees, Cote de Brouilly Burgundy FR 2015		48
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<b>Pinot Noir</b> Thomas Fogarty Santa Cruz Mountains CA 2013		75
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<b>Cabernet Franc &amp; Gamay</b> Leah Jorgensen Cellars Vin Rouge 'Tour Rain', Southern Oregon OR 2014		64
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<b>Merlot &amp; Cabernet Franc</b> Fleur de Fonplegade Saint-Emilion Grand Cru FR 2010		84
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<b>Cabernet Sauvignon</b> Hardin Napa Valley CA 2015		68
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## BEER

### DRAFT

<b>Bia Hoi</b> House Beer	6
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<b>Pasteur Street Saigon Saison</b> <i>Ho Chi Minh City, Vietnam</i>	10
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<b>LIC Beer Project Rotating IPA</b> <i>Long Island City, NY</i>	10
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<b>Garvies Point Prybil Pale Ale</b> <i>Glen Cove, NY</i>	9
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### CAN

<b>Owl's Brew 'The Blondie' Radler</b> <i>New York, NY</i>	8
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<b>Gun Hill Rise Up Rye Saison</b> <i>Bronx, NY (16 oz.)</i>	12
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<b>Gun Hill Void of Light Stout</b> <i>Bronx, NY (16 oz.)</i>	12
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### BOTTLE

<b>'33' Export Lager</b> <i>Ho Chi Minh City, Vietnam</i>	7
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<b>Beer Lao Dark Lager</b> <i>Vientiane, Laos</i>	8
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<b>Plan Bee Barn Beer Wild Ale</b> <i>Poughkeepsie, NY</i>	20
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<b>Hitachino Nest XH Belgian Dark Ale</b> <i>Naka, Japan</i>	14
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<b>Pasteur Street Cyclo Imperial Stout</b> <i>Ho Chi Minh City, Vietnam (25 oz. / 13% abv)</i>	60
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## FORTIFIED WINE ETC.

<b>Pineau des Charentes</b> Normandin-Mercier <i>Nutty white wine aperitif, great over rocks.</i>	12
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<b>Amer Gingembre</b> Wolfberger <i>Turns your favorite beer into a Dark &amp; Stormy</i>	11
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<b>Creme de Framboise</b> Domaine Jacquiot <i>Deep raspberry sweetness with a little pucker. Pour over a gelato for dessert.</i>	12
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<b>Soju</b> Tokki <i>Distilled rice spirit. Clean, smooth &amp; earthy.</i>	12   90
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## COFFEE & TEA

<b>Vietnamese Coffee</b>	Hot 4   Iced 5
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<b>Frozen Coconut Coffee</b>	7
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<b>Iced Citrus Green Tea</b>	5
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<b>Pot of Hot Tea</b>	6
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*Caffeinated: Citrus Green, Masala Chai Black*

*Herbal: Chamomile Lemongrass, Lime Ginger*