



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 peanuts & ginger, shaved cucumbers, kalamansi, shrimp-sesame cracker

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

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, charred corn porridge, crushed peanuts, scallion oil.

Whole Turmeric & Dill Fish | Cha Ca 28
Oven roasted brook trout, Vietnamese herbs, mango salad, rice vermicelli, pineapple-anchovy mam nem

Grilled Lemongrass Pork | Bun Cha Ha Noi 23
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, steamed rice

SOUP

Hanoi Style Beef Pho | 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 Pho | 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

	<i>Glass</i>	<i>Bottle</i>
Cremant de Limoux Domaine Collin Cuvee, Languedoc FR NV	11	44
Cava Rosado Bohigas Brut Rosat, Catalonia SP NV	12	48
Vernaccia Nera Secco Paris Rocchi, Marche IT NV		42
Blanc de Blancs Paumanok Vineyards, North Fork NY 2012		82
Champagne Grand Reserve Brut, Baron-Fuente FR NV		68

WHITE

Dry Riesling Paumanok Vineyards North Fork NY 2016	13	52
Sauvignon Blanc Sean Minor 4B California 2016	11	44
Albariño Benito Santos 'Igrexario de Saiar' Rias Baixas ES 2016	12	48
Sauvignon Blanc Domaine Girard Sancerre Loire Valley FR 2016		56
Gruner Veltliner Habit 'Dry Farmed' Santa Ynez Valley CA 2016		65
Pinot Gris Noussan 'Blanc du Tzanté' Valle d'Aosta IT 2015		58
Godello Pago de los Capellanes Valdeorras, ES 2015		48
Tokaji Furmint Sec Kiralyudvar Tokaj-Hegyalja HU 2014		54
Chardonnay Henri Clerc Saint-Romain Burgundy FR 2012		70

ROSE

Provence Blend Bieler Pere & Fils 'Sabine' Coteaux D'aix-en-Provence 2017	11	44
Cabernet Franc Leah Jorgensen Cellars Buxton Vineyard, Rogue Valley OR 2017		58

RED

Pinot Noir Grochau Cellars 'Commuter Cuvee', Willamette Valley OR 2015	13	52
Grenache Blend Domaine des Schistes 'Essencial' Cotes du Roussillon FR 2014	12	48
Cabernet Sauvignon Upwell Lodi CA 2015	11	44
Gamay Chavannes Cote de Brouilly 'Ambassades' Burgundy FR 2016		48
Pinot Noir Thomas Fogarty Santa Cruz Mountains CA 2013		75
Cabernet Franc & Gamay Leah Jorgensen Cellars Vin Rouge 'Tour Rain', Southern Oregon OR 2014		64
Merlot & Cabernet Franc Fleur de Fonplegade Saint-Emilion Grand Cru FR 2010		84
Cabernet Sauvignon Hardin Napa Valley CA 2015		68

BEER

DRAFT

Bia Hoi House Beer	6
Threes 'Table Beer' Saison <i>Gowanus, NY</i>	9
LIC Beer Project Rotating IPA <i>Long Island City, NY</i>	10
Grimm 'Super You' Pineapple Gose <i>Brooklyn, NY</i>	11

CAN

Pasteur Street Passionfruit Wheat Ale <i>Ho Chi Minh City, Vietnam</i>	9
Owl's Brew 'The Blondie' Radler <i>New York, NY</i>	8
Gun Hill Void of Light Stout <i>Bronx, NY (16 oz.)</i>	12

BOTTLE

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

FORTIFIED WINE ETC.

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

COFFEE & TEA

Vietnamese Coffee	Hot 4 Iced 5
Frozen Coconut Coffee	7.5
Iced Citrus Green Tea <i>lightly sweetened with mint simple syrup</i>	5
Pot of Hot Tea <i>Caffeinated: Citrus Green, Masala Chai Black Herbal: Chamomile Lemongrass, Lime Ginger</i>	6