

Vegetarian Menu

Appetizers, salads, and soups

Goi Cuon -softed rice paper rolls w/lettuce,mints,rice noodles and seasoned tofu serve w/ peanut sauce.	7.25
Cha gio-strips of leeks,taros,carrots,tofu and glass noodles rolled(4-6) and deep fried ,serve w/mixed greens.	6.50-9.50
Bo Bia -steamed jicama,carrots w/ fried eggs brushed with an hoisin-chili sauce and rolled w/ rice paper.	7.25
Goi Du Du –Shredded green papaya tossed w/seasoned tofu and basil.	9.50
Canh Chua -Tamerind soup w/celeries,tomatoes,bean spouts,pineapples, okras and herbs.	10.50
Canh Thai - Thai style soup w/tofu, mushrooms,lemongrass,tomatoes and basil.	10.50

Noodles and Rice plates

Bun Xao Dau Hu -rice noodles w/lettuce,mints topped w/sauteed mushrooms, tofu, tomatoes,onions and grated lemongrass.	8.95
Mi Xao Rau Cai - pan fried egg or flat rice noodle w/ mixed vegetables,tofu, and mushrooms.	10.50
Com Cari Vang ,Do-Madras or Red curry with kabocha squash,tofu,taros and mushrooms serve w/jasmined rice.	9.50
Com Tay Cam-fragrant rice cooked in earth pot w/ mushrooms,tofu, ginger, and onions.	9.50

Vegetables and tofu

Ca Tim Xao La Hue-eggplants,tofu wok tossed w/ basil.	11.50
Dau Hu Xao Xa Ot- tofu sauteed w/grated lemongrass curry and chilies.	10.50
Dau Ha Xao Sot Ca –tofu smothers with a pineapple tomatoe sauce.	10.50
Cai Lan Xao –chinese broccolli wok tossed with garlic.	10.50

*some dishes may contain eggs and peanuts,please ask questions.