À la carte

H'NOI BISTRO

VALLILA

Olemme avoinna

Aukioloajat

Ti - To

17 - 22

Pe

17 - 23

La - Sun

15 - 21

À la carte

H'NOI BISTRO

VALLILA

Olemme avoinna

Aukioloajat

Ti - To

17 - 22

Рe

17 - 23

La - Sun

15 - 21

WELCOME to H'NOI BISTRO VALLILA,

a ghetto-chic Vietnamese Street-Food+ BAR.

OUR inspiration COMES FROM OUR ROOTS,

straight from THE STREETS OF VIETNAM.

Here at H'NOI we are grateful for your visit to our
tiny bistro and we hope you will have an experience,

where **BOTH of YOUR TASTE BUDS**& YOUR HEART are well-served.

new, light, but EXTRAORDINARY.

Our menu are prepared from daily sourcing high-quality ingredients from locals trusted and sustainable suppliers. We serve a holistic kind of food with PLANT-BASED, vegetarian, fish or meat dishes.

Of this, we are proud to bring out something

OUR AVERAGE WAITING TIME IS 20 MINS, FOR TAPAS, CRAFT MOCKTAILS & COCKTAILS OR ABOVE IN PEAK HOURS.

(DUE TO OUR TINY KITCHEN)

SMALL BITES/FRESH BEER/ A GLASS OR A BOTTLE OF WINE ARE WARMLY RECOMMENDED FOR BEST WAITING TIME.

**WE SERVE EXOTIC FOOD, FOR THE BEST EXOTIC EXPERIENCE!!

Our cuisine celebrates the exotic, catering to individuals with discerning tastes.

Kindly information us of any dietary requirements, or preferences you may have.

L LACTOSE FREE

G GLUTEN FREE

V VEGETARIAN

() KOKKI SUOSITTELEE

(Y) VEGAN AVAILABLE



Dinner **menu**

H'NOI BISTRO VALLILA

starters



1. GOI CUỐN | L, G

Vietnamese fresh summer rolls (2 rolls) rice paper, rice vermicelli, aromatic herbs, with "nước chấm" sauce.

crispy pork belly 10 black tiger shrimp 9.5 natural tofu 9

*vegan option available 9

2. NỘM PHỒNG TÔM | L, G

Green papaya salad, tomato, fresh herbs, carrot, chili, roasted peanuts, crispy crackers, poached black tiger shrimp, with house "nước mắm" dressing.

in classic style 13
*vegan option available 13
w/ traditional rice 16
w/ traditional noodles 17

3. NÔM BÚN | L, G

Green papaya salad, tomato, fresh herbs, carrot, chili, roasted peanuts, crispy crackers, rice-noodle cereal bowl, green onion oil & house "nước mắm" dressing.
with side filling:

BBQ chicken skewers 24.8 natural tofu crispy fried tofu 23.8

*vegan option available 13

steamed

1. HÁ CẢO | L

Hot steamed dim sum, roasted sesame seed, aromatic herbs, "nước chấm" sauce.

xíu mại pork 9.5 crystal baby shrimp 9.5 asian veggies 9.5

*vegan option available 9.5

tapas



1. BÁNH HỔI | L, G

3 Vermicelli noodles-sheet wraps, cucumber, carrot, aromatic herbs, crispy fried shallot, roasted peanut, roasted saseme seed, & "nước chấm".

house marinated chicken fillet 17.8 crispy pork belly & crispy fried tofu 18.8 natural tofu & crispy fried tofu 17.8

2. NAKED RICE WRAPS | L, G

3 rice wraps, cucumber, house free-range chilli mayonnaise, coriander, special mixed French herbs, crispy fried seaweed, crispy fried onions, & roasted saseme seed.

house marinated chicken fillet 18.8 natural tofu & crispy fried tofu 18.8

extra-protein

fried natural tofu cereal bowl 6 BBQ chicken skewer (2 kpl) 6 crispy fried shrimp (2kpl) 6

sides

warm-rice 3 warm-rice-noodles 4 roasted peanut cup 3 crispy crackers 3



Dinner **menu**

H'NOI BISTRO VALLILA

mains



1. GREEN CURRY | L, G

CÀ RI XANH, creamy coconut milk, green chili, stew seasonal vegetable, coriander & rice.

chicken fillet 17.8 black tiger shrimp 17.8 natural tofu 16.8

*vegan option available 16.8

2. PHỞ MIXED | L, G, V

pho rice-noodle, warm and tenderly mixed with infused broth, coriander & herbs.

crispy pork belly 19.8 tender chicken fillet 18.80 Black Tiger Shrimp 18.80 natural tofu 17.8

salad

1. BÚN THỊT NƯỚNG | L, G

RICE-NOODLE SALAD BOWL, fresh cucumber, carrot, green-onion oil, coriander, aromatic herb, roasted peanut, roasted sesame seed, crispy fried onion, green onion oil, & house "nước chấm".

BBQ chicken skewers 18.8 crispy fried shrimp 18.8 crispy natural tofu 17.8

*vegan option available 17.8

2. NÔM BÚN | L. G

Green papaya salad, tomato, fresh herbs, carrot, chili, roasted peanuts, crispy crackers, rice-noodle cereal bowl, green onion oil. & house "nước mắm" dressing. with side filling:

BBQ chicken skewers 24.8 natural tofu + crispy fried tofu 23.8

*vegan option available 23.8

dessert



HOUSE MOCHI ICE-CREAM

Soft coconut milk based ice-cream delicately wrapped in round rice cake, vanilla, black chocolate, fresh honey melon, mint, roasted sesame & peanut butter 10



VIETNAMESE DRIP COFFEE

CÀ PHÊ VIỆT NAM- Vietnamese Traditional Coffee. comes in BLACK-OUT STYLE or H'NOI style with milk and coffee-foam (ice coffee) serving: HOT 8.5 / ICE COLD 9

extra-protein

fried natural tofu cereal bowl 6 BBQ chicken skewer (2 kpl) 6 crispy fried shrimp (2kpl) 6

sides

warm-rice 3 warm-rice-noodles 4 roasted peanut cup 3 crispy crackers 3

À la carte

H'NOI BISTRO **VALLILA**



*Wine glass is 16cl		
white	j	H
VIOGNIER, VALENCIA DRY	15	68
RIESLING, RHEINHESSEN DRY	14	63
RIESLING, MOSEL SEMI-DRY	14.5	65
GEWÜRZTRAMINER, FRIULI DRY	15	68
rosé & bubbles		
GRENACHE NOIR, SYRAH, PROVENCE DRY	17	74
GLERA, VENETO PROSECCO DRY	16.5	75
PINOT NOIR, VENETO PROSECCO DRY	16.5	
XAREL-LO, CAVA BRUT		70
red		
CARMENÈRE, CHILE	16	74



beer

EXTRA FULL-BODIED

SÁIGÓN LAGER EXPORT	9
SÀIGÒN LAGER SPECIAL	9
BREWDOG PUNK IPA	9.5

Low-alko

BROOKLYN SPECAIL EFFECTS	8
HAPPY JOE APPLE CIDER	8

cocktails

VIETNAMESE CHERRY BUNNY 17 DRY GIN/ VIETNAMESE ESPRESSO, STRAWBERRY MILK DIRTY

THAI ME DOWN 16

SPICE CHILI MARINATED RUM/ MANGO, MINT, GINGER ALE

FLOOD ME **17**

DRY TEQUILA/ PINEAPPLE, COCONUT JUICE, MINT, FRESH GINGER, VICHY

ASIAN BAE 16

SHISO UMESHU/ LYCHEE, GUAVA, MINT, VICHY

SLRUP ME NOW 16

DRY VODKA/ GREEN APPLE, BASIL, GINGER ALE

virgins

SODAS 5.50

Coca-Cola, Ginger Beer, Vichy Coca-Cola Zero

H'NOI Lemonade Healing 6.5

H'NOI Orange Twister 6.5

Vietnamese Coffee (hot/ice) 9

Fresh glass of milk 5

VIETNAMESE SÔ-CO-LA 8.5 (hot/ice)

ASIAN JUICES 6.5

VIETNAMESE TEA 4.5

FRESH YOUNG COCONUT Juice 7.5

THERAPY MOCKTAIL 12

