



APPETIZERS/ KHAI VỊ

A1. CRISPY SHRIMP ROLLS | CHẢ GIÒ TÔM – 18.95 ★ GF
Crispy shrimp and taro rice-paper rolls with lettuce, herbs, and sweet-sour sauce. 8 rolls
Half Order – 11.95



A2. CRISPY EGG ROLLS | CHẢ GIÒ – 16.95
Chicken, mushrooms, carrots, and taro egg rolls with lettuce, herbs and vegan dipping sauce (nước chấm). 8 rolls
Half Order – 10.95

A3. VEGETARIAN CRISPY ROLLS | CHẢ GIÒ CHAY – 12.95 🌱
Tofu, cabbage, carrot, taro, and mushroom rolls with lettuce, herbs, and vegan dipping sauce (nước chấm).

A4. TIGON LETTUCE WRAPS – 18.95 🥜
Lettuce wraps with ginger, lime, dried shrimp, cashews, shredded coconut, chili, and sweet chili coconut sauce.



A5. CHICKEN WINGS | CÁNH GÀ CHIÊN – 17.95 ★ GFO
Crispy chicken wings tossed in your **choice of sauce**
tamarind • house sauce • salt & pepper.

A6. CRISPY SHRIMP CAKE | TÔM TÀU HỦ KY – 18.95 GF
Shrimp paste wrapped in tofu skin with cucumber, and tomato. 6pcs

A7. GRILLED GREEN MUSSELS | CHEM CHÉP – 18.95 🥜
Grilled mussels with crispy shallots, scallion oil, and crushed peanuts.



A8. SUGARCANE SHRIMP STICK | CHẠO TÔM – 19.95 GF
Grilled shrimp paste on fresh sugarcane with cucumber and tomato.

FRESH ROLLS / GỎI CUỐN

Contains peanuts. Available without peanuts upon request

S7. TIGON TASTE PLATTER – 36.95 ★ GFO
Sampler platter of Tigon favorites with house peanut sauce and dipping sauce.



S8. FRESH SPRING ROLLS | GỎI CUỐN
Rice paper rolls with herbs, vegetables, and your choice of protein. 6pcs



CLASSIC SHRIMP – 13.95 GF
PORK, CHICKEN, OR BEEF – 14.95
VEGETARIAN 🌱 OR SUGARCANE SHRIMP – 15.95 GF



BÁNH MÌ / BÁNH XÈO

Made fresh to order. Please allow approximately 15 minutes.

VIETNAMESE SANDWICH | BÁNH MÌ – 12.95

Toasted baguette with house mayo, cucumber, pickled vegetables, jalapeño, and cilantro.

CHOICE OF PROTEIN: CHICKEN • PORK • BEEF +3 • TOFU (NO PÂTÉ & MAYO) 🌱

ADD-ONS: FRIED EGG +3 • EXTRA CHICKEN, PORK, OR TOFU +5 • BEEF +7 • PÂTÉ & MAYO +1.50 • PICKLED CARROT +1.50

VIETNAMESE SAVORY CREPE | BÁNH XÈO – 19.95 ★

Crispy turmeric coconut crepe with mushrooms, onion, jicama, bean sprouts, asian greens, and nước chấm.

HOUSE SPECIAL – chicken, shrimp, calamari, egg – +3.95

CHICKEN & SHRIMP – +2.95 (sub with pork upon request)
VEGETARIAN – mushrooms & tofu 🌱

ADD-ONS: EGG +3 • CHICKEN OR TOFU +5 • SHRIMP OR CALAMARI +6 • LETTUCE & HERBS +7



SALADS / GỎI

All salads contain peanuts.

Available without peanuts upon request.



S1. PAPAYA SALAD | ĐU ĐỦ TRỘN TÔM – 19.95 ★ GFO

Green papaya and carrot, shrimp, onion, herbs, and garlic-lime vinaigrette.

B1. BEEF CARPACCIO | BÒ TÁI CHANH – 21.95 ★ GFO

Thinly sliced rare sirloin with lime juice, basil, red onion, cashew, crispy shallots.

S3. LOTUS ROOT SALAD | GỎI NGÓ SEN – 19.95 GFO

Lotus root, cabbage, carrot, mint, poached shrimp and pork, tossed in house vinaigrette.

S4. CABBAGE SALAD | GỎI BẮP CẢI – 18.95 GFO

Shredded cabbage, pickled vegetables, fresh herbs, and protein choice in house vinaigrette.

CHOICE OF PROTEIN: TOFU • CHICKEN

ADD-ONS: TOFU +5 • CHICKEN OR PORK +6 • BEEF OR SHRIMP +7





PHỞ & NOODLE SOUPS

All soups are served in large bowls.
Garnished with mixed onions and cilantro.

N0. BEEF PHO COMBO | PHỞ ĐẶC BIỆT – 20.95 ★ GF

Traditional beef pho with rare steak, brisket, meatballs, tendon, and tripe.

N1. CUSTOM BEEF PHO | PHỞ BÒ – 19.95 GF

Traditional beef pho with your choice of beef cuts

CHOOSE 1-2: RARE STEAK • WELL-DONE FLANK • FATTY BRISKET • MEATBALL • TRIPE • TENDON

N2. CHICKEN PHO | PHỞ GÀ – 19.95 GF

Noodles with shredded chicken breast in chicken broth.

N2B. VEGETARIAN PHO | PHỞ CHAY – 18.95 🌱 GF

Tofu and mixed vegetables in vegan phở broth.

N3. OTHER NOODLES | MÌ / HỦ TIẾU – 20.95 GFO

Egg or rice noodles, served soup or dry with your choice of protein

COMBINATION / THẬP CẨM: Beef balls, shrimp, calamari, chicken, and pork in chicken broth.

SHRIMP ONLY OR SEAFOOD / HẢI SẢN – Fish balls, shrimp, calamari, and fish filet in chicken broth.

N4. WONTON SOUP | HOÀNH THÁNH – 18.95

Chicken and shrimp filling wrapped in wonton skin, with chicken broth.

ADD PHỞ OR EGG NOODLES: +1.95

N5. TOMATO CRAB SOUP | BÚN RIÊU – 19.95 ★

Vermicelli with tomato crab paste broth, shrimp, pork cake & tofu.

N6. SPICY LEMONGRASS BEEF SOUP | BÚN BÒ HUẾ – 19.95 ★ 🌶️

Thick vermicelli noodles in mild lemongrass beef soup, beef, pork, and Vietnamese ham.

N7. BEEF STEW | BÒ KHO – 18.95

Slow-braised beef shank and tendon in rich beef stew.

CHOICE OF: BAGUETTE • PHỞ NOODLES • EGG NOODLES • RICE

N8. PORRIDGE | CHÁO – 17.95 GF

Choice of protein: CHICKEN • BEEF • FISH • SHRIMP

NOODLES & BROTH ONLY | PHỞ KHÔNG THỊT – 13.95

Phở or egg noodles in your choice of chicken, beef, or vegan broth.



ADD-ONS: TOFU OR VEGETABLES +5 • EXTRA MEAT OR CHICKEN +6 • SHRIMP +7 • SEAFOOD +9 • EXTRA NOODLES +4 • EGG NOODLES +2 • BREAD +4 • SIDE BROTH SMALL +6 / LARGE +12

FRIED RICE / CƠM CHIÊN

R1. CRAB FRIED RICE | CƠM CHIÊN CUA – 23.95 ★ GF

Jasmine rice with real crab meat, diced green beans, carrot, and onion.

R2. FRIED RICE | CƠM CHIÊN – 17.95 GFO

Seasoned rice with peas, carrot, corn, egg, and your choice of protein.

TOFU • PORK • CHICKEN • SHRIMP +2.95 • BEEF +2.95
COMBINATION (CHICKEN, CHINESE SAUSAGE, AND SHRIMP) +3.95

R3. CLAY POT RICE | CƠM NIÊU – 18.95 ★ GFO

Stir-fried vegetables over crispy bottom rice, and your choice of protein.

TOFU • PORK • CHICKEN • SHRIMP +2.95 • BEEF +2.95
COMBINATION (CHICKEN, PORK, SHRIMP, CALAMARI) +3.95



RICE PLATTER / CƠM DĨA

Served with lettuce, cucumber, tomato, pickled carrots, scallion, and homemade nước chấm.

R4. COMBINATION RICE PLATE | CƠM ĐẶC BIỆT – 26.95 ★

Grilled chicken, beef, shrimp, egg rolls, and shrimp cake.

R5. CUSTOM RICE PLATE | CƠM DĨA TỰ CHỌN – 19.95

CHOOSE ANY TWO: CHICKEN • PORK • TOFU • EGG ROLLS • SUNNY-SIDE EGG
ADD PORK CHOP, SHRIMP, BEEF, OR SHRIMP CAKE – +2.95



ADD-ONS: TOFU +5 • CHICKEN OR PORK +6 • BEEF, SHRIMP, OR SHRIMP CAKE +7 • PORK CHOP +8 • COMBO OR CRAB +9 • FRIED EGG +3 • EXTRA RICE +3 • VEGETABLES +5

WOK NOODLES

W1. CRISPY GOLDEN NEST NOODLES | MÌ XÀO GIÒN – 24.95 ★

Crispy egg noodles with chicken, pork, calamari, shrimp, and vegetables in light gravy.

Vegetarian available upon request. 🌱

W2. GARLIC NOODLES | MÌ TỎI – 14.95 ★

Garlic butter noodles with crispy shallots and parmesan.

ADD-ONS: CHICKEN, PORK, OR TOFU +7 • BEEF OR SHRIMP +9
• FILET MIGNON +12 • VEGETABLES +5

W3. STIR-FRIED RICE NOODLES / EGG NOODLES – 17.95

Stir-fried noodles with mixed vegetables.

Vegetarian available upon request. 🌱

CHOICE OF PROTEIN: TOFU • CHICKEN • PORK • CALAMARI • SHRIMP OR COMBINATION PROTEIN – +2.95



VERMICELLI / BÚN

served with lettuce, pickled carrots, mint, scallion, and house fish sauce dressing.

🥜 contains peanuts;
available without peanuts upon request.



V1. TIGON BÚN CHẢ HÀ NỘI VERMICELLI – 24.95 ★ GFO
Hanoi-style vermicelli with grilled pork, chicken patties, shrimp, green papaya, carrot, fresh herbs.

V2. SPECIAL BÚN COMBO | BÚN ĐB – 22.95 ★
Chicken, beef, shrimp, and crispy egg rolls over vermicelli.

V3. CUSTOM BÚN BOWL | BÚN TỰ CHỌN – 19.95.

Build your own vermicelli bowl. **Choose up to 2 proteins.**

CHICKEN • PORK • EGG ROLLS • TOFU / VEGGIE CRISPY ROLL 🌱
BEEF OR SHRIMP – +1.50



WOVEN VERMICELLI / BÁNH HỎI

served with lettuce, cucumber, pickled carrots, herbs, scallion, crispy shallots, rice paper, and house nước mắm.

🥜 contains peanuts;
available without peanuts upon request.

V4. SPECIAL WOVEN VERMICELLI PLATTER | BÁNH HỎI ĐẶC BIỆT – 51.95 ★
Traditional banh hoi platter with grilled favorites and fresh herbs. chicken, beef, shrimp, egg rolls, and shrimp cakes.

V5. CUSTOM WOVEN VERMICELLI | BÁNH HỎI TỰ CHỌN – 24.95
Build your own banh hoi platter with **up to 2 proteins.**

CHICKEN • PORK • EGG ROLLS • TOFU / VEGGIE CRISPY ROLLS 🌱
BEEF OR SHRIMP +2.95

BÚN ADD-ONS: TOFU +5 • CHICKEN OR PORK +6 • BEEF, SHRIMP, SHRIMP CAKE, OR SUGARCANE SHRIMP +7 • BÒ LÁ LỐT +9 • EGG ROLL +2.95 • EXTRA BÚN +4
BÁNH HỎI SIDES: RICE PAPER +3 • BÁNH HỎI +4.50 • LETTUCE & HERBS +7





ENTRÉES

rice not included. add steamed jasmine rice +3.50.

E1. TIGON SESAME RIBS – 23.95 ★ 🥜

crispy pork ribs with sweet chili sauce tossed with peanuts, sesame, and basil.

E2. SHAKEN BEEF STEAK | BÒ LÚC LẮC – 26.95 ★

tender filet mignon shaken with garlic and onions, served over salad with lime pepper sauce.

E3. STIR-FRIED EGGPLANT | CÀ TÍM XÀO – 19.95 GFO

eggplant with onion, basil, bell pepper, and house garlic sauce. **vegetarian available upon request.** 🌱

CHOICE OF PROTEIN: TOFU • CHICKEN • SHRIMP +5

E4. STIR-FRIED GREEN BEANS | ĐẬU XÀO SẢ ỚT – 19.95 GFO

green beans with bell pepper and onion in lemongrass sauce. **vegetarian available upon request.** 🌱

CHOICE OF PROTEIN: TOFU • CHICKEN • SHRIMP +5

E5. STIR-FRIED COCONUT CURRY | CÀ RI XÀO – 19.95 🥜

creamy coconut curry with basil and mushrooms, topped with crushed peanuts.

CHOICE OF PROTEIN: TOFU • CHICKEN • SHRIMP +5

E6. SALT & PEPPER | RANG MUỐI – 16.95 GF

crispy salt and pepper style sautéed with garlic, bell pepper, and onions.

CHOICE OF PROTEIN: TOFU • PRAWNS +9

E7. MAMA CRISPY CURRY FISH – 21.95 ★

crispy swai fillets with curry glaze, Thai basil, and vegetables.

E8. CRISPY TEMPURA SWAI | BASA CHIÊN GIÒN – 21.95

battered swai fillets over sautéed vegetables, served with house ginger sauce.

E10. STIR-FRIED MIXED VEGETABLES | RAU CẢI XÀO – 17.95

seasonal vegetables stir-fried in house sauce. **vegetarian available upon request.** 🌱

CHOICE OF PROTEIN: TOFU • CHICKEN • PORK • BEEF +2.95
• SHRIMP +4.95 • CALAMARI +4.95 • COMBINATION +6.95



FAMILY SHARING STYLE / CƠM GIA ĐÌNH

Made fresh to order. Please allow approximately 15 minutes.

E11. SWEET & SOUR SOUP | CANH CHUA – 18.95 ★

bean sprouts, tomato, pineapple, taro stem, herbs, and fried garlic.

CHOICE OF PROTEIN: TOFU • CATFISH +4 • SHRIMP +4

E12. CARAMELIZED PORK RIBS | SƯỜN RAM MẶN – 20.95

slow-braised pork ribs in savory caramel sauce.

E13. CATFISH IN CLAY POT | CÁ KHO TỘ – 20.95 ★

boneless catfish in savory caramel sauce.

E14. PRAWNS IN CLAY POT | TÔM KHO TỘ – 24.95

clay pot shrimp sautéed in rich roe coconut sauce.

E15. TOFU IN CLAY POT | TÀU HŨ KHO TỘ – 19.95 🌱

tofu with mushrooms, tomato, and pineapple in savory sauce.

ADD-ONS: RICE SIDE +3 / FAMILY RICE BOWL +8 / VEGETABLES +6 / TOFU +5 / CATFISH +6 / SHRIMP +6 / EXTRA BROTH +8

HOT POT / LẤU

COOKED TABLESIDE WITH PORTABLE GAS STOVE. GREAT FOR 2-4 GUESTS

P1. COMBINATION HOT POT | LẤU THẬP CẨM – 59.95 ★

beef, mixed seafood, tofu, mixed vegetables, onion, fresh greens

P2. HOT & SOUR HOT POT | LẤU CANH CHUA – 59.95

tangy tamarind hot pot with catfish, mixed vegetables, and fresh herbs, fried garlic, served with chili fish sauce and vermicelli.

P3. THAI STYLE HOT POT | LẤU THÁI – 62.95 🌶️

spicy tom yum hot pot with seafood, fresh vegetables, served with chili fish sauce and vermicelli.

ADD-ONS

BROTH +9 • VEGETABLES +7 • TOFU/MUSHROOMS +5 • VERMICELLI +4.50 • BEEF +13 • SHRIMP/FISH +9 • SEAFOOD MIX +15

(510) 647-8038

eatattigon.com

10086 San Pablo Ave, El Cerrito, CA.



BÒ 7 MÓN / SEVEN COURSES OF BEEF

Traditional Vietnamese Beef Feast



41.95 PER PERSON | MINIMUM 2 GUESTS

Also available à la carte

B1. BEEF CARPACCIO | BÒ TÁI CHANH – 21.95

THINLY SLICED RARE SIRLOIN WITH LIME JUICE, BASIL, RED ONION, CASHEW, CRISPY SHALLOTS.

B2. GRILLED BEEF LEMONGRASS | BÒ NƯỚNG VỈ – 37.95

MARINATED GRILLED BEEF STEAK WITH ONION AND LEMONGRASS.

B3. VINEGAR DIPPING SOUP | BÒ NHÚNG DẮM – 37.95

THIN SLICES OF RAW BEEF COOKED AT THE TABLE IN VINEGAR BROTH.

B4. BEEF WRAPPED BETEL LEAF | BÒ LÁ LỐT – 19.95

MINCED BEEF WRAPPED IN PIPER LOLOT LEAF.

Contains peanuts. Available without peanuts upon request.

B5. BEEF SAUSAGE | BÒ MỠ CHÀI – 19.95

GRILLED BEEF SAUSAGE.

Contains peanuts. Available without peanuts upon request.

B6. BEEF MEATBALLS | BÒ CHẢ ĐÙM – 19.95

STEAMED BEEF MEATBALLS. CONTAINS PEANUTS.

B7. BEEF PORRIDGE | CHÁO BÒ – 17.95

BEEF RICE PORRIDGE.

ADD-ONS / SIDES

RICE PAPER – 3 | FRESH HERBS & LETTUCE – 6
VERMICELLI – 4 | STEAMED FINE VERMICELLI – 4



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BEVERAGES



— COFFEE —

VIETNAMESE ICED ESPRESSO | CÀ PHÊ ĐEN ĐÁ – 7.00
VIETNAMESE CONDENSED MILK ICED COFFEE | CÀ PHÊ SỮA ĐÁ – 7.95

— TEA —

THAI ICED TEA | TRÀ THÁI – 7.50
lactose-free option upon request – +1.50
THAI GREEN MILK TEA | TRÀ THÁI XANH – 7.50
lactose-free option upon request – +1.50
HOT TEA – 3.50
green, black, or herbal.



— REFRESHERS —

SODA LEMONADE | SODA CHANH – 6.95
FRESH LEMONADE | ĐÁ CHANH – 6.95
PASSION FRUIT JUICE | CHANH DÂY – 6.50
FRESH-SQUEEZED ORANGE JUICE | CAM VẮT – 8.95
FRESH YOUNG COCONUT – 7.95
ARNOLD PALMER OR ICED TEA – 5.95
passion fruit, lychee, strawberry, mango, peach.
ITALIAN SODA – 7.00
passion fruit, lychee, strawberry, mango, peach.



— SPARKLING —

SAN PELLEGRINO SPARKLING WATER – 5.95
IZZE SPARKLING JUICE – 4.95
LA CROIX – 3.95

— SOFT DRINKS —

SOFT DRINKS – 3.95
Coke, Coke Zero, Sprite, Pepsi, Orange, ginger ale, root beer.



— SMOOTHIES —

SMOOTHIE | SINH TỐ – 9.95
avocado, pineapple passion, mango, strawberry.



CANNED DRINKS – Soy Milk 3.95 • Coconut Water 5.95

Drink add-ons: Lactose-free milk +1.5 • Extra espresso shot +1.50 • Flavor syrup +0.75 • Boba or jelly +1



BEER / WINE

CANS & BOTTLED BEER

HEINEKEN – 7
CORONA EXTRA – 7
MODELO ESPECIAL – 7
SAPPORO – 8
TSINGTAO – 8
LAGUNITAS IPA – 8
TRUMER PILS – 8
ELYSIAN SPACE DUST IPA – 9
SAM ADAMS BOSTON LAGER – 8
HARD CIDER – 8

SOJU – 14
CAPRI SOJU – 9

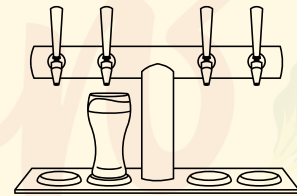
NON-ALCOHOLIC BEER

ATHLETIC FREE WAVE HAZY IPA – 8
ATHLETIC UPSIDE DAWN GOLDEN – 8

HOUSE WINE BY GLASS

CHARDONNAY – 10
SAUVIGNON BLANC – 10
PINOT GRIGIO – 10
PINOT NOIR – 11
CABERNET SAUVIGNON – 11

DRAFT BEER



16 OZ PINT - 64 OZ PITCHER - FLIGHT BOARD

PLEASE ASK YOUR SERVER
FOR TODAY'S ROTATING SELECTION.

**CORKAGE FEE – 25 PER 750ML
BOTTLE**





Desserts



MANGO STICKY RICE 14.95 GF

pandan sticky rice, coconut milk, sweet mango, sesame.

CRISPY BANANAS AND ICE CREAM 14.95

banana in pastry wrapper, served with a scoop of ice cream.

LAVA CAKE WITH ICE CREAM 13.95 (WITHOUT ICE CREAM 7.95)

MANGO PANNA COTTA 12.95 GF

sweetened cooked cream topped with a refreshing sauce.

TRIPLE CHOCO MOUSSE 12.95

creamy layers of white chocolate, dark chocolate, and milk chocolate mousse

COCONUT CREAM CHEESECAKE 12.95

creamy cheesecake with coconut and vanilla, topped with sour cream icing and toasted coconut.

1. **THE TRIO | CHÈ 3 MÀU – 10.95**

Vietnamese dessert drink with three layers of beans, tapioca jelly, and coconut milk.





Xin cam on

Thank You for Dining With Us

HOURS

Wed to Mon 10:00 AM – 9:00 PM

Closed Every Tuesday

Last Dine-In Seating at 8:30 PM



Catering Available

Ask us about large party & event orders!

SCAN ME 



Catering | Tigon

Menu prices and items are subject to change without notice.

20% gratuity is automatically added to parties of 6 or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Please notify our team of any food allergies before ordering. Menu items may contain or come into contact with wheat, eggs, shellfish, tree nuts, peanuts, milk, soy, and other allergens.

Follow us on Instagram

@tigon_vietnamese_restaurant www.eatattigon.com (510) 647-8038

We hope to see you again soon!