



OPENING HOURS
10AM- 9PM
6 DAYS A WEEK
CLOSED TUESDAYS



10086 SAN PABLO AVE, EL CERRITO, CA 94530

PHONE (510) 647-8038 EMAIL tigonca22@gmail.com WEBSITE eatattigon.com

**Menu prices and items are subject to change without notice
18% gratuity added to parties of 6 and more - 20% gratuity added to parties of 18 and more
max. 3 cards payment per table/check.
3% NON-CASH FEE APPLY TO ALL CARD TRANSACTIONS.**

APPETIZERS/ KHAI VỊ



A1

A1. Crispy Shrimp Rolls/ Chả Giò Tôm (8) (GF) 14.5

Shrimp and taro wrapped in thin rice paper, served with fresh lettuce, mints, chili sweet & sour sauce.

A2. Egg Rolls/ Chả Giò (8) 12.5

Minced chicken, mushroom, carrot, and taro rolled in egg roll wrapper then deep fried, served with fresh lettuce, mints, nuoc cham.

A3. Vegetarian Crispy Rolls/ Chả Giò Chay (3) (v) 10.5

Tofu, cabbage, carrot, taro, mushroom, and onion rolled in egg roll wrapper then deep fried, served with fresh lettuce, mints, together with our vegan nuoc cham

A4. Tigon Lettuce Wrap (v) (GF) 15.5

Lettuce, ginger, lime, dried shrimp, peanuts, shredded coconut, and chili served with a sweet chili coconut sauce

A5. Fried Chicken Wings/Cánh Gà Chiên (7) 14.5

Tossed in a garlic caramel glaze with sauce of choice

flavors choice- **tamarind house sauce salt n' pepper aloha**

A6. Crispy Shrimp Cake/Tôm Tàu Hủ Ky (6) (GF) 16

Shrimp paste and water chestnut wrapped in tofu skin, served with cucumber, tomato.

A7. Green Mussels/Chem Chép (6) 16

Grilled mussels in half shell, topped with crispy shallots, scallion oil, and **crushed peanut**.

A8. Sugarcane Shrimp/ Chạo Tôm (6) (GF) 16

Shrimp surimi grilled on a sugar cane stick, served with cucumber, tomato.



A4



A5



A7

SALAD ROLLS

S7. TIGON Taste (GF) (v) 29.95

Simpler platter-crispy shrimp rolls, egg rolls, shrimp and vegetarian spring rolls, and a tofu salad. Served with nuoc cham and peanut sauce.

S8. Fresh Spring Rolls/ Gỏi Cuốn (6) (v) (GF)

Protein choice wrapped with herbs and vegetables, **choose one:**

Classic Shrimp/Tôm (GF) 11

Pork/Heo Chicken/Gà Vegetarian/ Chay (GF) 12.5

Beef/ Bò Sugarcane Shrimp/ Chạo Tôm (GF) 14.5

FYI *grilled meat rolls served with nuoc cham
classic shrimp and vegan rolls served with peanut sauce *



S7



S8

(GF)-GLUTEN FREE

(v)-VEGETERIAN/vegan options

PLEASE ALLOW 15+ MINS WAIT FOR SANDWICH & CREPE
BÁNH MÌ. BÁNH XÈO XIN ĐỢI 15- PHÚT*

VIETNAMESE SAVORY CREPES/ BÁNH XÈO (v)

Pan-seared rice flour mixed in turmeric powder, coconut milk and filled with your choice of protein, onion, jicama & bean sprout served with Asian greens & nuoc cham.

Replace chicken with pork, tell our staff **có thể đổi thịt gà lấy thịt heo**

Special/ Đặc Biệt- **chicken, shrimp, calamari, egg** 18

Chicken & Shrimp/ Gà & Tôm 17

Vegetarian/Chay- **tofu & mushroom** 17



VIETNAMESE SANDWICHES/BÁNH MÌ 10.5

Toasted baguette with protein of your choice served with pate, mayo, cucumbers, pickled carrots, daikon, jalapeño, and cilantro.

* add egg +2*

Chicken/ Gà Pork/ Heo Beef/ Bò +2

Tofu/ Tàu Hủ (v) -No pate & mayo



SALADS/ GỎI

ALL SALADS CONTAINS PEANUTS

S1. Apple Salad - Táo Trộn (v) (GF) 14.5

Mix of green and red apples, grape, raisins, jicama, tossed in citrus vinaigrette.

S2. Green Bean Salad/ Đậu Que Trộn Tôm (GF) 17.95

Green beans, poached shrimp, thai basil, onion, and crispy shallots, tossed in garlic lime vinaigrette.

S3. Papaya Salad/ Đu Đủ Trộn Tôm (GF) 17.95

Shredded papaya and carrot, poached shrimp, onions, mints, and tossed in garlic lime vinaigrette.

S4. Lotus Root Salad/ Gỏi Ngó Sen (GF) 17.95

Lotus root, cabbage, carrot, mints, poached shrimp and pork
Served with house nuoc cham

S5. Chicken Salad/ Gỏi Gà (GF) 16.95

Mix of shredded cabbage, carrot, chicken, and mints.
Served with house nuoc cham

S6. Tofu Salad/ Gỏi Tàu Hủ (v) (GF) 16.95

Mix of shredded cabbage, carrot, tofu, and mints,
Served with house vegan nuoc cham.



S3



S2



S5

(GF)-GLUTEN FREE

(v)-VEGETERIAN/vegan options (P) CONTAINS PEANUTS

RICE/ CƠM



R1

R1. Crab Fried Rice/ Cơm Chiên Cua (GF) 20.5

Stir-fried jasmine rice with real crab meat and diced green beans, carrot, onions.

R2. Fried Rice/ Cơm Chiên

Stir-fried jasmine rice with peas, carrot, corn, egg, and choice of protein.

Tofu/ Tau Hu Chicken/Gà Pork/Heo 17

Beef/Bò Shrimp/Tôm (GF) 18

Combination/Thập Cẩm 18 (chicken, Chinese sausage, & shrimp)

R3. Rice in Clay Pot/ Cơm Tay Cẩm (v)

Stir-fried mixed vegetables with protein of choice over chewy rice baked bottom the pot.

Tofu/Tau Hu Chicken/Gà Pork/Heo 17

Shrimp/Tôm Beef/Bò 17.5

Combination/ Thập Cẩm 18 (chicken, pork, shrimp, calamari)



R3



R5

Rice Plate/ Cơm Dĩa

Rice platters are served with lettuce, cucumbers, tomatoes, pickled carrots, scallion, and our homemade nuoc cham.

R4. Combination/ Cơm Đặc Biệt 22.5

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

R5. Build Your Own Plate/ Cơm Dĩa Tự Chọn 17.5

Choose 1-2 items below, additional charge for more add-on

Pork Chop Chicken Pork Beef +1 Tofu Eggrolls

Shrimp (GF) Sunny-side Egg (GF) Shrimp Cake +1 (GF)

Sườn- Gà- Heo - Bò- Tôm- Tàu hủ

Chả giò- Trứng ốp la -Tàu hủ ky

R4

ADD-ONS / SIDE

Broth- S \$4 L \$6 Egg +1.75 Rice +2.5

Steamed Veggies +3.25 Eggrolls +1/each

Shrimp +1.5/each Pork chop +6

Chicken, Pork, Tofu +4

Beef, Shrimp cake, +5

Consuming raw or undercooked meat poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

If you have a serious allergy or severe dietary restrictions, please inform your server.

VERMICELLI/ BÚN

V1. Ha Noi Vermicelli/Bún Chả Hà Nội (GF) 20.5

gluten free without grilled pork

Grilled chicken patties, grilled pork, shrimp, shards of green papaya and carrot. Served alongside fresh herbs and lettuce, vermicelli noodles. **Contains peanuts.**

V1



VERMICELLI SALAD BOWL /BÚN (GF)

A fresh bowl of rice vermicelli noodles, lettuce, pickled carrots, mint, and scallion. Served with our house nuoc cham. **Contains peanuts.**

V2. Special Bowl Bun/Đặc Biệt- shrimps, beef, chicken, egg rolls 19

V3. Build Your Own/ Bún Tự Chọn- PICK 1-2 PROTEIN CHOICE 17

STEAMED FINE VERMICELLI PATTIES/BÁNH HỎI (GF)

Wrap your own rice paper rolls! Served with lettuce, cucumber, pickled carrots, herbs, scallion, crispy shallots, rice paper, and our house nuoc mam. **Contains peanuts.**

V4. Tigon Special /Đặc Biệt- shrimps, beef, chicken, egg rolls, shrimp cake 38.5

V5. Build Your Own/Bánh Hối Tự Chọn- PICK 1-2 PROTEIN CHOICE 21.5



V4



V2

Chicken/Gà Pork/Heo Egg Roll/ Chả Giò
Beef/ Bò +1 Shrimp/ Tôm +1
Tofu/ Tàu Hủ Veggie Rolls/Chả Giò Chay
Shrimp Cake/ Tàu Hủ Ky +2
Sugarcane Shrimp/ Chao Tom +2

EXTRA/ADD ON

Protein +4-4.5 Rice Paper +2.5
Sauces +.75 Fresh Herbs & Lettuce +6



WOK NOODLES

W1. Crispy Golden Nest Noodles / Mì Xào Giòn 21

Stir-fried chicken, pork, calamari, shrimp, and crunchy mixed vegetables, Then topped with a light gravy. (v) upon request

W2. Garlic Noodles/ Mì Tỏi (v) 11.5

Garlic herb noodles, crispy shallots & parmesan cheese. add vegetables +3.5

chicken/ pork/ tofu 16 beef/ shrimp 17

filet mignon steak 22

W3. Stir-fried Rice Noodles or Egg Noodles (v) 17

Hủ Tiếu Xào- Mì Xào with mixed vegetables.

tofu/chicken/ pork/calamari

shrimp/ combination/Thập Cẩm +2



W1



W2

ALL SOUP GARNISHED WITH MIXED ONIONS & CILANTRO. PLEASE LET YOUR SERVER KNOW IF YOU'D LIKE TO REMOVE.



PHO

Noodles soup, garnished with cilantro, and mixed onions, served with side bean sprout, basil, jalapeño, lime.

N0. Beef Pho Combo/Phở Đặc Biệt (GF) 18

filet mignon/tái, flank steak/nạm, brisket/gầu, meatball/bò viên, tripe/sách, tendon/ gân in beef broth.

N1. Build Your Own Beef Pho/Phở Bò (GF) 17

Choose 1-2 proteins of choice in beef broth. additional charge for more add-on

Filet Mignon/Tái Well Done /Chín

Flank Steak /Nạm Fatty Brisket/Gầu

Tendon/Gân Tripe/Sách Meat Ball/Bò Viên

N2. Chicken Pho/ Phở Gà (GF) 17

Shredded white meat with pho noodles in chicken broth.

Vegetarian Pho/Phở Chay (v) (GF) 17

Tofu and mixed vegetables with pho noodles in vegan broth.

N3. Noodle Soup (GF)

OR Dry Noodles Style/ Hủ Tiếu- Mì Khô

egg noodles or pho noodles - mì/hủ tiếu

Combination/Thập Cẩm 17

beef balls, shrimp, calamari, chicken, and pork in chicken broth

Seafood/Hải Sản 17

fish balls, shrimp, calamari, and fish filet in chicken broth

Noodles & broth only/phở không thịt (GF) 11.5

pho or egg noodle with choice of broth chicken/ beef/vegan



N4



N5



N6



N7



N0



Vegetarian Pho

NOODLE SOUP

N4. Wonton Soup/Hoàn Thánh 16

Chicken and shrimp filled wonton wrapper, with greens in chicken broth. **add pho/ egg noodles+1.5**

N5. Tomato Vermicelli Soup/Bún Riêu (GF) 17

Vermicelli noodle with minced pork in crab paste broth, shrimp, pork cake, tofu, and tomato.

N6. Spicy Beef Soup/ Bún Bò Huế (GF) 17

Thick vermicelli noodles with thinly sliced boneless beef/pork shanks, Vietnamese ham, tendon.

N7. Vietnamese Beef Stew/Bò Kho 17

Tender boneless beef shank, tendon, onions & carrot in a rich and flavorful beef sauce.

Baguette/ Banh Mi - Pho or Egg Noodles - Rice/Cơm

N8. Porridge/ Cháo 15.5

Rice soup topped with mixed onions, cilantro, served with side herbs and veggies.

Chicken/ Gà Beef/ Bò Fish/ Cá Tom/ Shrimp +1

EXTRA/ ADD ON - noodles +4.5 bread +3

protein +5- 7 broth (S) 4 (L) 6

seafood +4.5 mixed vegetable+3.5

Consuming raw or undercooked meat poultry, seafood, shellfish or eggs may increase your risk of food borne illness. If you have a serious allergy or severe dietary restrictions, please inform your server.

A LA CARTE

add rice/ cơm trắng +2.5

E1. Tigon Special Ribs/ Sườn Tigon (GF) 21.5

Crispy pork ribs, peanut, sesame seed, and mixed herb, glazed in sweet chili sauce.

E2. Shaken Beef Cube Steak/Bò Lúc Lắc 22.5

Rich, juicy and full-flavored beef, cubed filet mignon shaken with garlic and onions over a bed of salad with vinaigrette. Served with salt pepper lime.

E3. Stir-fried Eggplants/ Cà Tím Xào (v) 16.5

Eggplant stir fried in house sauce with basil and your choice of protein

Chicken-Gà Tofu-Tàu Hủ Shrimp-Tôm +3

E4. Stir-fried Lemon Grass/ Xả Ớt Xào (v) 16.5

Green bean, white onion stir fried in house lemongrass sauce with your choice of protein

Chicken-Gà Tofu-Tàu Hủ Shrimp-Tôm +3

E5. Stir-fried Curry/ Cà Ri Xào (v) GF 16.5

*Creamy coconut milk curry sauce stir-fry with mushroom, onions, basil, and your choice of protein **CONTAINS PEANUTS***

Chicken-Gà Tofu-Tàu Hủ Shrimp-Tôm +3

E6. Mama Crispy Curry Fish 17.5

Crispy caramelized curry glazed swai fillets, thai basil, bell peppers, onion, and sliced cucumber.

E7. Salt & Pepper/ Rang Muối (v) (GF) 16

Lightly battered crispy fry, sautéed with butter, garlic, and onions.

Tofu-Tàu Hủ Shrimp-Tôm +3

E8. Tempura Swai Fillets/ Cá Basa Chiên Giòn 17.5

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

E10. Stir-fried Mixed Vegetables/Rau Cải Xào (v) 17

seasonal vegetables stir fried in house sauce with protein choice

**Tofu-Tàu Hủ Chicken-Gà Pork-Heo Beef-Bò Calamari-Mực
Shrimp-Tôm +2 Combination-Thập Cẩm +2**



E1



E2



E3



E4



E6



E8

***PLEASE ALLOW
15+ MINS COOK TIME***

VIETNAMESE DISHES

served with *white rice/ cơm trắng* +2.5

E11. Sweet & Sour Soup/ Canh Chua (v) (GF) 17

Bean sprouts, tomatoes, pineapples, taro stem, topped with herbs and fried garlic.
Served with chili fish sauce.

Fish/ Cá +2 Prawn/Tôm +3 Tofu/Tàu Hủ



E11

E12. Braised Catfish in Clay Pot/ Cá Kho Tộ (GF) 16.5

Boneless catfish simmered in house caramelized sauce, topped green onion and black pepper.

E13. Caramelized Pork Spare Ribs/ Sườn Ram Mặn (GF) 17

Pork spare ribs seared in a golden caramel sauce then braised in house sauce and coconut water. Topped with green onion and black pepper.

E13



E14. Braised Prawns in Clay Pot/ Tôm Kho Nước Dừa (GF) 18

Sautéed prawns in roe sauce, topped with green onion and black pepper.

E15. Braised Tofu in Clay Pot/ Tàu Hủ Kho Tộ (v) (GF) 17

Tofu, mushroom, tomato, and pineapple, topped with green onion and black pepper.



E15



E14



E12

***PLEASE ALLOW
15+ MINS
COOK TIME***

**under 10 and
DINE-IN ONLY**



K1. Noodle Soup (GF) 9

Chicken/Gà Beef/Bò
Beef Balls/Bò Viên Tofu/ Tau Hu

K2. Fried Rice 9

Chicken/ Gà Shrimp/ Tôm Tofu

K3. Rice with Grilled Chicken 9

K4. Stir-fried Rice Noodles with Chicken 9

SIDES

Jasmine Rice/ Cơm Trắng 2.5
Mixed Vegetables/ Rau Cải 4.5
Egg Noodles or Rice Noodles
Mì Trứng / Banh Pho 4
Vermicelli/ Bún 4.5
Steamed Fine Vermicelli/
Bánh Hôi 4.5
Bread/ Bánh Mì 2.5

7 COURSES OF BEEF



(GF)-GLUTEN FREE

(v)-VEGETERIAN/vegan options

SIDES

Jasmine Rice/Cơm Trắng 2.5

Rice Paper/Bánh Tráng 2.5

Mixed Vegetables/Rau Cải 3.5

Fresh Herbs and Lettuce/Rau Sống 6

Vermicelli/ Bún 4

Steamed Fine Vermicelli/ Bánh Hời 4

BÒ 7 MÓN

Seven Courses of Beef

\$32.50/ per person

MINIMUM PARTIES OF 2 OR MORE

served with Rice Paper, Lettuce, Mixed Herbs, Cucumber, Bean Sprouts, Pickled Carrots, and Daikon

B1. Bò Tái Chanh/Beef Carpaccio (GF) 17

Slices of rare top sirloin dipped in lime juice topped with basil, red onion, cashew, fried shallots with lime vinaigrette

B2. Bò Nướng Vĩ/ Grilled Beef Lemongrass 30

Grilled Beef steak with Onions and Lemongrass

B3. Vinegar Dipping Soup/ Bò Nhung Dấm (GF) 30

Thin slices of raw beef fondue at the table.

B4. Bò Lá Lá Lốt/ Grilled Beef Lot Leaf (GF) 18

*Grilled Minced Beef Rolls Wrapped in Piper Lot Leaf, (Contains Peanuts) *add banh hoi/ vermicelli patties +4.25**

B5. Bò Mỡ Chài/ Beef Sausage (GF) 17

Grilled Beef Sausages, (Contains Peanuts)

B6. Bò Chả Đùm/ Beef Meat Balls (GF) 17

Steamed Beef Meat Balls, (Contains Peanuts)

B7. Cháo Bò/ Beef Porridge (GF) 15.5

Beef Rice Porridge

HOT POT/ LẤU

cook at table with portable gas stove

2-4 people serving

P1. Combination Pot/ Lẩu Thập Cẩm (GF) 48

Shrimp, beef, fish filet, calamari, tofu, taro, mushroom, celery, onion, fresh vegetables, and served with vegetables, and vermicelli.

P2. Hot & Sour Pot/ Lẩu Canh Chua (GF) 48

Sliced catfish, with bean sprouts, taro stem, pineapple, tomatoes and basil, topped with herbs and fried garlic, dip with chili fish sauce.

P3. Thai Style Hot Pot/ Lẩu Thái (GF) 48

Tomatoes, mushroom, lemongrass, chili pepper. Served with raw shrimp, calamari, fish filet, mussels, vegetables, and vermicelli.



BEVERAGES

Viet Iced Espresso/ Cà Phê Đen Đá	5.5
Viet Condense Milk Iced Coffee /Ca Phê Sữa Đá	6
Thai Iced Tea/ Trà Thái	5.5
<i>(lactose free upon request- add \$1)</i>	
Soda Lemonade/ Soda Chanh	6
Passion Fruit Juice/Chanh Dây	6
Fresh Orange Juice/Cam Vắt	6
Fresh Lemonade/ Đá Chanh	6
San Pellegrino Sparkling Water	5
IZZE Sparkling Juice	4.5
Organic Sparkling Apple Juice	5.5
Arnold Palmer or Iced Tea	5.5

Passionfruit, Lychee, Strawberry, Mango, Peach,

Italian Soda 6

Passionfruit, Lychee, Strawberry, Mango, Peach

Soda Can/ Nước Ngọt 3

(coke, diet coke, sprite, orange, ginger ale)

La Croix 3

Hot Tea (green, black, or herbal-decaf) 2

Smoothie/ Sinh Tố 8

*Mango/Xoài Strawberry/ Dâu Avocado/ Bơ
Pineapple Passion*

Cans & Bottled

Heineken	6
Corona Extra	6
Modelo Especial	6
Pacifico	6
Tsing Tao	6
Blue Moon	6
Sam Adams Boston Lager	6
Anchor Steam Beer	6
Firestone 805	6
Lagunitas IPA	6
Sapporo	6
Stella Artois	7
Guinness	7
Trumer Pils	7
Sierra Nevada Pale Ale	7
Elysian Space Dust IPA	7
ACE Cider(Pineapple/Mango)	7
Angry Orchard Crisp Apple	7

NON-ALCOHOL BEER

Athletic Free Wave Hazy IPA	6
Athletic Upside Dawn Golden	6

House Wine

8 /glass

Chardonnay
Sauvignon Blanc
Pinot Grigio
Pinot Noir

WE HAVE DRAFT BEER ON TAP AT TIGON

Please ask our staff for today's selection or check dine-in menu.

CORKAGE FEE \$18/ PER 750ML

Menu prices and items are subject to change without notice

18% gratuity added to parties of 6 and more - 20% gratuity added to parties of 25 and more
max. 3 cards payment per table/check.

*WE ALSO OFFER CATERING
FOR PARTIES AND EVENTS*



**DINE- IN, TAKEOUT,
DELIVERY AVAILABLE ON DOORDASH, UBER EAT**

**FOR CATERING INQUIRIES
PLEASE CONTACT US AT 510 647 8438
OR EMAIL: TIGONCA22@GMAIL.COM**