

NƯỚC UỐNG - BEVERAGES

1 BUBBLE TEA WITH TAPIOCA 6.00

(Taro, Strawberry, Mango, or Honeydew)
Milk blended with flavored tea and ice. Served with tapioca. (\$1.00 for extra tapioca)

2 TRÀ THÁI - THAI ICED TEA 6.00

Special sweet Thai tea topped with half and half milk or creamer. Served with ice.

3 NƯỚC NGỌT - SOFT DRINKS 3.00

(Coke, Diet Coke, Sprite, or Orange Soda)

4 NƯỚC DỪA - COCONUT JUICE 5.00

5 CAFÉ SỮA NÓNG 5.50

VIETNAMESE BLACK HOT COFFEE

Freshly phin-brewed Vietnamese coffee mixed with condensed milk.

6 CAFÉ SỮA ĐÁ 6.00

VIETNAMESE BLACK ICED COFFEE

Freshly phin-brewed Vietnamese coffee mixed with condensed milk and served on ice.

7 TRÀ NÓNG - JASMINE HOT TEA POT 3.00

9 MILK 1.95

GÒI - SALADS

10 GÒI ĐU ĐÙ - PAPAYA SALAD 14.00

Freshly julienne papaya tossed with carrot and cilantro. Served with your choice of steamed shrimp, pork, tofu, or chicken. Topped with fried onion, chopped peanuts, and our house lime sauce.

11 GÒI NGÓ SEN - LOTUS SALAD 15.00

A mixture of chopped lotus stems, carrots, and cilantro. Served with your choice of shrimp or pork and garnished with fried onion, chopped peanuts, and our house lime sauce.

12 GÒI GÀ - CHICKEN SALAD 14.00

A mixture of white and purple cabbage, carrots, and cilantro. Topped with shredded chicken breast, fried onion, chopped peanuts, and our house lime sauce.

◀ Chef Recommendation

Consuming raw or undercooked meat, fish, shellfish, or eggs may increase your risk of foodborne illness.

Peanuts Served on Premise

SPECIALTIES

34 BÁNH XÈO - MEAT CREPE ▲ 17.00

Vietnamese crepe stuffed with shrimps, lean pork, & bean sprouts. Served with mint, coriander, cucumber, green leaf lettuce, & lime sauce on the side.

SIDES:

White rice \$4 Extra meat \$6

Extra tendon \$8 Fried rice \$6

Extra beef for deluxe pho \$10 Extra Shank \$8, Vegetables \$6

ĐỒ CHAY - VEGETARIAN

36 CHÀ GIÒ - 2 SPRING ROLLS 5.00

Crispy rolls filled with carrots, taro, and vermicelli. Served with sweet and sour chili sauce.

37 GỎI ĐU ĐÙ - PAPAYA SALAD 13.00

Freshly shredded julienne papaya, carrot, and cilantro with fried tofu. Served with our house soy sauce on the side.

38 PHỞ CHAY 14.00

VEGETARIAN NOODLE SOUP

Rice noodles with sliced tofu, broccoli, sliced carrots, and snow peas. Garnished with cilantro and thinly sliced green and red onions. Served with fresh bean sprouts, jalapeno, basil, & lime.

39 CƠM CHIÊN - FRIED RICE 14.00

Jasmine rice stir-fried with tofu, peas, carrots, beansprouts and traditional Vietnamese seasonings.

40 BÁNH XÈO - TOFU CREPE ▲ 16.00

Vietnamese crepe stuffed with tofu, bean sprouts. Served with mint, cucumbers, green leaf lettuce, and our house soy sauce on the side.

41 BÚN XÀO TÀU HỦ 13.00

SATE TOFU WITH VERMICELLI

Sate tofu topped with fresh bean sprouts, shredded green leaf lettuce, cucumber, and peanuts. Served with house soy sauce on the side.

42 RAU CÀI XÀO ▲ 15.00

STIR-FRIED VEGETABLES

Broccoli, baby corns, mushrooms, sliced carrots and snow peas stir-fried with our special house garlic sauce. Served with Jasmine rice.

BOWL  **PHỞ**
VIETNAMESE
WOODMERE, OHIO



27339 Chagrin Blvd, Woodmere, OH

(216) 831-1730

www.bowlofphowoodmere.net

MÓN KHAI VỊ - APPETIZERS

13 CHÀ GIÒ - 2 SPRING ROLLS 5.00

Crispy rolls filled with pork, carrots, taro, and vermicelli. Served with sweet & sour chili sauce.

14 GỎI CUỐN ◀ 5.00

2 FRESH GARDEN ROLLS

Fresh garden rolls filled with green leaf lettuce, mint, vermicelli, and your choice of shrimp, pork, or both. Served with our house peanut sauce.

15 NEM NƯỚNG CUỐN 6.00

2 GRILLED PORK ROLLS

Finely grilled pork patty filled with green leaf lettuce, mint, and wrapped in rice paper. Served with your choice of lime sauce or peanut sauce.

16 GÀ, BÒ, VÀ TÔM NƯỚNG 13.00

HOUSE SPECIAL TRIO

Marinated beef, lime chicken, and shrimp. Served with three house sauces (tamarind, sweet and sour lime, hoisin). Garnished with carrots, cucumber slices, and green leaf lettuce.

17 BÁNH MÌ - VIETNAMESE SANDWICH ◀ 8.50

Warm baguette topped with thinly sliced pickled carrots, cucumbers, cilantro, chili peppers, pâté, mayonnaise, grilled pork or chicken, and ham.

TRÁNG MIỆNG - DESSERTS

19 CHÈ KHOAI CAO 6.00

SWEET RICE AND TARO ROOT

Slow cooked taro roots, sweet rice, and coconut milk. Served warm or cold.

20 FLAN 6.00

Baked egg and low-fat milk. Served cold.

PHỞ BEEF/CHICKEN NOODLE SOUPS

KID'S SIZE (12 AND UNDER) REGULAR

Beef (\$11) Chicken (\$11) Beef and Shank (\$12) Deluxe (\$13)

All of our Phở soups are garnished with cilantro and thinly sliced green and red onions. Served with fresh bean sprouts, jalapeno, basil, and lime.

21 PHỞ TÁI 14.00

Beef Noodle Soup with Beef Eye Round

21A PHỞ TÁI NẠM

Beef Noodle Soup with Beef Eye Round and Shank

15.00

21B PHỞ TÁI GÂN

Beef Noodle Soup with Beef Eye Round & Tendon

15.00

21C PHỞ BÒ VIÊN

Beef Noodle Soup with Beef Meatballs

14.00

22 PHỞ ĐẶC BIỆT ◀

DELUXE BEEF NOODLE SOUP

16.00

Rice noodles with sliced beef eye round (cooked rare or well done), meatballs, shank, and tendon. Garnished with cilantro and thinly sliced green and red onions. Served with fresh bean sprouts, jalapeno, basil, and lime.

23 PHỞ GÀ ◀

CHICKEN NOODLE SOUP

14.00

Rice noodles with shredded slices of tender chicken breast. Garnished with cilantro, thinly sliced green onion, and fried red onion. Served with fresh bean sprouts, jalapeno, basil, & lime.

CƠM - RICE PLATES

24 CƠM SƯỜN NƯỚNG ◀

GRILLED PORK CHOPS WITH FRIED EGG

18.00

Grilled pork chops with fried egg served with steamed Jasmine white rice, green leaf lettuce, cucumber, and our house lime sauce on the side.

25 CƠM THỊT NƯỚNG

GRILLED SLICED PORK

15.00

GRILLED SLICED BEEF

16.00

Grilled sliced pork or beef served with steamed Jasmine white rice, green leaf lettuce, cucumber, and our house lime sauce on the side

25B CƠM TÔM NƯỚNG - GRILLED SHRIMPS 16.00

Grilled shrimps served with steamed Jasmine white rice, green leaf lettuce, cucumber, and our house lime sauce on the side.

26 CƠM GÀ XÀO SÃ ÓT ◀

LEMONGRASS SATÉ CHICKEN

17.00

Stir-fried lemongrass chicken served with steamed Jasmine white rice, green leaf lettuce, cucumber, and our house lime sauce on the side.

27 CƠM CHIÊN - FRIED RICE

Jasmine rice stir-fried with your choice of chicken, beef, pork or shrimp, peas, and carrots with traditional Vietnamese seasonings.

15.00

BÚN

GRILLED VERMICELLI NOODLES

28 BÚN THỊT NƯỚNG

GRILLED MEAT WITH VERMICELLI

14.00

Choice of beef, chicken, or pork. Topped with fresh bean sprouts, shredded green leaf lettuce, cucumber, chopped cilantro and peanuts. Served with our house lime sauce on the side.

28A BÚN NEM NƯỚNG

GRILLED PORK PATTY

14.00

Topped with fresh bean sprouts, shredded green leaf lettuce, cucumber, chopped cilantro and peanuts. Served with house lime sauce on the side.

29 BÚN TÔM NƯỚNG

GRILLED SHRIMP WITH VERMICELLI

15.00

Topped with fresh bean sprouts, shredded green leaf lettuce, cucumber, chopped cilantro and peanuts. Served with lime sauce on the side.

30 BÚN TÔM & THỊT NƯỚNG ◀

GRILLED SHRIMP & MEAT WITH VERMICELLI

16.00

Grilled shrimp and choice of beef, chicken, or pork. Topped with fresh bean sprouts, shredded green leaf lettuce, cucumber, chopped cilantro and peanuts. Served with lime sauce on the side.

31 BÚN CHÀ GIÒ

3 SPRING ROLLS WITH VERMICELLI

14.00

Topped with fresh bean sprouts, shredded green leaf lettuce, cucumber, chopped cilantro and peanuts. Served with lime sauce on the side.

32 BÚN THỊT NƯỚNG & CHÀ GIÒ ◀

GRILLED MEAT & 1 SPRING ROLL WITH VERMICELLI

15.00

Spring roll and choice of beef, chicken, or pork. Topped with fresh bean sprouts, shredded green leaf lettuce, cucumber, and chopped cilantro and peanuts. Served with lime sauce on the side.

33 BÚN TÔM, THỊT NƯỚNG, & CHÀ GIÒ ◀

GRILLED SHRIMP, MEAT, & 1 SPRING ROLL WITH VERMICELLI

17.00

Grilled shrimp, spring roll, and choice of beef, chicken, or pork. Topped with fresh bean sprouts, shredded green leaf lettuce, cucumber, chopped cilantro and peanuts. Served with house lime sauce on the side.