

HÀ NỘI

Soup Shop



VIETNAMESE

119 St. Marks Place
New York, NY 10009
212-995-5010
www.hanoisoupshop.com
www.hanoihousenyc.com
@hanoi.house

Tue thru Sat 12pm - 9pm
Sun 12pm - 8pm

Delivery available thru
Seamless & Caviar

*Chefs: Albert Nguyen,
Taylor Schranck & Danny
Do*

PHO

All pho is served with banh pho rice noodles and topped with cilantro, scallion & red onion. Pickled garlic & our housemade chili sauce are served on the side

CLASSIC HANOI STYLE BEEF

Aromatic 30-hr black angus beef broth your choice of meat(s).

Two Meats 16 | Three Meats 19

MEAT OPTIONS:

Rare Filet Mignon*, Brisket, Oxtail, Tendon, Bone Marrow (+4)

OPTIONAL ADDITIONS:

Crispy Breadstick +2, Beef Fat +2

HOUSE SPECIAL PHO: DAC BIET* 25

Classic Pho with Filet, Brisket, Oxtail, Bone Marrow & Breadstick

CHICKEN 14

Bo Bo Buddhist chicken & ginger broth with pulled chicken.

VEGETARIAN 16

Mushroom & ginger broth with leafy greens, cauliflower, mixed mushrooms and puffed tofu.

APPETIZERS

CRISPY SPRING ROLLS 9

Crab & pork spring rolls with classic nuoc cham and herbs

PAPAYA & WATERCRESS SALAD 9

Green papaya, watercress, cucumber, herbs, peanuts & crispy shallots. Ginger Fish Sauce OR Sweet Soy dressing

OPTIONAL ADDITIONS:

Crispy Pig Ears +5 | Beef Jerky +4 | Chicken +4

SUMMER ROLLS Two per Order

Fresh rice paper wrapped around cucumber, lettuce, mint, thai basil & crispy wonton with choice of:

Nem Nuong Pork Sausage with Peanut Hoisin 9

Soy-Garlic Tofu with Peanut Hoisin 8

Combo: one of each 8.5

SPICY GARLIC CAULIFLOWER \$ 11

Chili butter, lime, mint

OTHER MAINS

BRISKET BANH MI \$14

Slow cooked brisket, hoisin-caramelized onions, smoked chili sauce & cilantro on a baguette with a cup of pho broth for dipping.

ROTATING BANH MI \$13

CALL FOR TODAY'S SANDWICH!

BUN CHA PORK NOODLES sm \$16 /lg \$23

Pork shoulder, betel-wrapped pork meatballs, crab spring rolls, pickled green papaya, rice vermicelli, smoky sweet broth

RICE BOWL COMBO \$14

Protein of the day over steamed rice with a papaya salad and a cup of broth.

DRINKS

VIETNAMESE COFFEE HOT 4 | ICED 5

Strong dark roast with condensed milk.

HANOI EGG COFFEE* 8

Sweet whipped egg yolks over Vietnamese coffee.

ICED LYCHEE TEA 5

Black tea brewed with red lychees.

**FLIP OVER FOR OUR FULL WINE, BEER &
COCKTAIL MENU AVAILABLE
FOR TAKEOUT.
25% OFF ALL BOTTLES OF WINE!**

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

WINE

SPARKLING

	Glass	Bottle
Cremant de Limoux Domaine Collin Cuvee, Languedoc FR NV	11	44
Cremant de Limoux 1.5L Magnum Domaine Collin Cuvee, Languedoc FR NV		85
Cava Rosado Bohigas Brut Rosat, Catalonia SP NV	12	48
Vernaccia Nera Secco Paris Rocchi, Marche IT NV		42
	375 mL / 750 mL	
Champagne Grand Reserve Brut, Baron-Fuente FR NV	30	68

WHITE

Gruener Veltliner Laessiger Niederosterreich, AT 2017	11	44
Sauvignon Blanc Jean Orliac Loup y Es-Tu Languedoc FR 2018	12	48
Albariño Benito Santos 'Igrexario de Saiar' Rias Baixas ES 2018	12	48
Sauvignon Blanc Yves Martin Sancerre Chavignol Loire Valley FR 2018		56
Chenin Blanc Francois Pinon Vouvray 'Trois Argiles' Loire Valley FR 2018		60
Chenin Blanc Domaine de Pouvray Vouvray Sec Loire Valley FR 1990		94
Tokaji Furmint Sec Kiralyudvar Tokaj-Hegyalja HU 2015		54
Chardonnay Wyatt California 2016		47
Chardonnay Isabelle et Denis Pommier Chablis Burgundy FR 2018		65

ROSE

Cabernet Franc Chill Hawke's Bay NZ 2017	11	44
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RED

Gamay Barbet Chateau de Fleurie Fleurie FR 2018 (<i>chilled</i>)	14	56
Pinot Noir Grochau Cellars 'Commuter Cuvee', Willamette Valley OR 2018	13	52
Cabernet Sauvignon Foxglove Paso Robles CA 2017	13	52
Pinot Noir Thomas Fogarty Santa Cruz Mountains CA 2013		75
Cabernet Franc & Gamay Leah Jorgensen Cellars Vin Rouge 'Tour Rain', Southern Oregon OR 2016		64
Syrah Pax Mahle 'North Coast' California 2018		65
Merlot & Cabernet Franc Fleur de Fonplegade Saint-Emilion Grand Cru FR 2010		84
Cabernet Sauvignon Hardin Napa Valley CA 2016		68
Gamay Jean-Paul Brun 'L'ancien' Beaujolais Nouveau Beaujolais, FR 2019 Double Magnum (3L)		215

COCKTAILS

Pomelo & Pride Vivacity organic vodka, citrus cordial, soda	11
Queenie Tequila, cucumber, ginger, lime, toasted sesame, perilla salt	13
Passion Project Rum, passion fruit, coconut, pineapple, cinnamon	12
St. Marks Boulevard Widow Jane applewood aged rye, Ibisco bitter liqueur & sweet vermouth all with a slight sparkle	16

BEER

DRAFT

Bia Hoi House Beer	6
Plan Bee 'Herbane' Wild Ale <i>Poughkeepsie, NY</i>	13
Rotating IPA <i>New York</i>	10
Maine Beer Company 'Mo' Pale Ale <i>Freeport, ME</i>	10

CAN

Pasteur Street Passionfruit Wheat Ale <i>Ho Chi Minh City, Vietnam</i>	10
Five Boroughs 'Tiny Juicy' Session IPA <i>Brooklyn, NY</i>	9

BOTTLE

Wolffer Estate No. 139 Rose Cider <i>Sagaponack, NY</i>	13
Saigon Export <i>Ho Chi Minh City, Vietnam</i>	8
Beer Lao Dark Lager <i>Vientiane, Laos</i>	8
Plan Bee Barn Beer Wild Ale <i>Poughkeepsie, NY</i>	20
Southern Tier Double IPA <i>Lakewood, NY (8.2% abv)</i>	9
War Flag 'Lady Justice' Milk Stout <i>Brooklyn, NY</i>	9
Hitachino Nest XH Belgian Dark Ale <i>Naka, Japan (8% abv)</i>	14
Grimm Evening Sunrise <i>Brooklyn, NY (16.9 oz / 12% abv)</i>	20
Pasteur Street Cyclo Imperial Stout <i>Ho Chi Minh City, Vietnam (25 oz. / 13% abv)</i>	60

COFFEE & TEA

Vietnamese Coffee	Hot 4 Iced 5
Frozen Coconut Coffee	7.5
Iced Lychee Tea	5
Pot of Hot Tea	6