

Appetizers

A1	SPRING ROLLS (2) (CHA GIO) <i>Seasoned ground pork and sweet potato wrapped in a spring roll shell.</i>	\$ 3.50
A2	SUMMER ROLLS (2) (GOI CUON) <i>Shrimp, beef, fresh herbs, and rice noodles wrapped in a rice paper.</i>	\$ 3.60
A3	AUTUMN ROLLS (2) (NEM NUONG) <i>Char-grilled ground shrimp and pork wrapped with fresh herbs in a rice paper.</i>	\$ 3.70
A4	WINTER ROLLS (2) (BO BIA) <i>Shrimp, oriental sausage, egg, and fresh jicama root wrapped in a rice paper.</i>	\$ 3.70
A5	SOUTHERN VIETNAMESE ROLLS (2) (BI CUON) <i>Braised, shredded pork wrapped with fresh herbs in a rice paper.</i>	\$ 3.50
A6	STEAMED BUNS (2) (BANH BAO) <i>Rice dumplings stuffed with ground pork, shrimp, egg, and oriental sausage.</i>	\$ 3.60
A7	STUFFED CHICKEN WINGS (2) (CANH GA) <i>Boneless chicken wings filled with ground shrimp and pork.</i>	\$ 4.85
A8	BEEF WITH SPECIAL HOUSE SAUCE (BO TAI CHANH) <i>Thin slices of beef tossed with fresh herbs, onions, peanuts, and a special sauce.</i>	\$ 5.99
A10	FRIED SQUID (MUC CHIEN) <i>Marinated squid lightly dusted with flour and fried crispy.</i>	\$ 6.25
A11	SMOKED PORK IN COCONUT MILK (GIA CAY) <i>Slightly smoked pork, seasoned with fresh herbs and curry, simmered in coconut milk and topped with peanuts.</i>	\$ 5.75
A12	MUSSELS (CHEM CHEP) <i>New Zealand mussels stir-fried with lemon grass, cinnamon basil, and lime leaves.</i>	\$ 5.50
A13	FOUR SEASONS PLATTER (8) 	\$14.50

Salads

G1	PAPAYA SALAD (GOI DU DU) <i>Crisp green papaya tossed with fresh herbs and a spicy sour sauce, topped with beef or shrimp or chicken.</i>	\$ 4.99
G2	BEAN THREAD SALAD (GOI BUN TAU) <i>Sour and spicy ground pork tossed with bean thread noodles; placed on a bed of red cabbage.</i>	\$ 5.99
G3	SHRIMP AND CHICKEN SALAD (GOI TOM THIT) <i>Steamed shrimp and marinated shredded chicken mixed with carrots, white radishes, fresh herbs, and a special house sauce.</i>	\$ 5.99
G5	SHRIMP SALAD (GOI TOM) <i>Steamed shrimp tossed with a sour and spicy lemon grass sauce.</i>	\$ 5.99
G6	CHICKEN AND CABBAGE SALAD (GOI GA) <i>Marinated shredded chicken mixed with cabbage and fresh herbs in a special house sauce.</i>	\$ 5.99
G7	ROAST PORK AND CUCUMBER SALAD (GOI XA XIU DUA LEO) <i>Sliced roast pork, cucumber, fresh herbs, and a soy sauce served at room temperature.</i>	\$ 5.75
G11	SEAFOOD SALAD (GOI HAI SAN) <i>Shrimp, squid, scallops sautéed with lemongrass and spices, then tossed with garlic, chili and lime juice.</i>	\$ 12.99

Soups

- S1 **PHO-SUPER SPECIAL (PHO DAC BIET)** \$ 8.25
A large bowl of traditional beef and rice noodle soup served with cinnamon basil, bean sprouts, and lime.
- S2 **PHO-SPECIAL (PHO)** \$ 7.75
A medium bowl of traditional beef and rice noodle soup served with cinnamon basil, bean sprouts, and lime.
- S3 **PHO-JUNIOR (PHO BO/CA)** \$ 3.40
A cup of traditional beef or chicken and rice noodle soup.
- S4 **PHO-CHICKEN (PHO GA)** \$ 7.75
A medium bowl of traditional chicken and rice noodle soup served with cinnamon basil and bean sprouts.
- S5 **PHO-MEATBALL (PHO BO VIEN)** \$ 7.75
A medium bowl of traditional meatball and rice noodle soup served with cinnamon basil and bean sprouts.
- S10 **HU TIEU SUPER SPECIAL (HU TIEU THAP CAM)** \$ 8.25
A medium bowl of traditional Southern Vietnamese soup with roast pork, crab meat, squid, shrimp, chives, bean sprouts, and rice noodles.
- S11 **HU TIEU WON TON (HU TIEU WON TON)** \$ 7.75
A medium bowl of Southern Vietnamese rice noodle soup with roast pork, won tons, chives, and bean sprouts.
- S12 **HU TIEU ROAST PORK (HU TIEU XA XIU)** \$ 7.75
A medium bowl of traditional Southern Vietnamese rice noodle soup with roast pork, chives, and bean sprouts.
- S18 **WONTON SOUP** (S) \$ 3.40 (M) \$8.75 (L) \$ 11.75
- S20 **SUPREME COMBINATION (LAU T/C)** (M) \$ 18.99 (L) \$ 23.99
A combination of fresh seafood and assorted meats accompanied with fresh vegetables served in a simmering hot pot.
- S21 **SEAFOOD COMBINATION (LAU HAI VI)** (S) \$ 3.80 (M) \$17.99 (L) \$ 22.99
An assortment of seafood in a sour, spicy soup with mushrooms, lemon grass, and lime leaves.
- S22 **SOUR FISH SOUP (CANH CHUA CA)** (S) \$ 3.70 (M) \$ 11.99 (L) \$ 13.99
Fresh fish simmered in a sour soup broth with fresh herbs, bean sprouts, tamarind, and tomato.
- S23 **SOUR SHRIMP SOUP (CANH CHUA TOM)** (S) \$ 3.70 (M) \$11.99 (L) \$ 13.99
Fresh shrimp simmered in a sour soup broth with fresh herbs, pineapple, bean sprouts, Tamarind, and tomato.
- S24 **CRAB MEAT & GROUND SHRIMP SOUP (BUN RIEU)** \$ 8.25
A medium bowl of minced crab meat and ground shrimp served with fresh herbs, rice noodles, bean sprouts, and lime.

House Specialties

H1	GRILLED MEAT WITH RICE NOODLES (BUN THIT NUONG)	\$ 8.25
	<i>Marinated char-grilled pork, beef, or chicken served with rice noodles and some green</i>	
H2	GRILLED MEAT WITH RICE (COM THIT NUONG)	\$ 8.25
	<i>Marinated char-grilled pork, beef, or chicken served with jasmine rice and some green</i>	
H3	SPRING ROLLS OVER RICE NOODLES (BUN CHA GIO)	\$ 7.75
	<i>Sliced spring rolls served over a bowl of rice noodles, herbs, lettuce, and cucumber</i>	
H4	GRILLED PORK CHOP (COM SUON)	\$ 7.75
	<i>Marinated char-grilled pork chop served over jasmine rice with lettuce, cucumber, and a special sauce.</i>	
H5	GRILLED PORK CHOP WITH SHREDDED PORK (COM BI SUON CHA)	\$ 9.99
	<i>Char-grilled pork chop, shredded braised, and Vietnamese omellette with rice</i>	
H7	HAPPY PAN CAKE (BANH XEO)	\$ 8.25
	<i>Large rice crepe filled with shrimp, pork, and bean sprouts; served with lettuce, fresh herbs, cucumber, and a special sauce.</i>	
H9	GRILLED MEAT WITH TINY RICE NOODLES (BANH HOI)	\$ 9.50
	<i>Marinated char-grilled pork, beef, or chicken served on a bed of tiny rice noodles topped with dried shrimp, mashed mung beans, cucumber, and a special sauce.</i>	
H10	BEEF STEW (BO KHO)	\$ 8.25
	<i>Vietnamese-style beef stew served with rice noodles or French bread.</i>	
H11	CENTRAL VIETNAMESE RICE NOODLE (MI QUANG)	\$ 8.95
	<i>A favorite of Central Vietnam consisting of shrimp, pork, fresh herbs, lettuce, Vietnamese cold cut, and rice noodles.</i>	
H12	GRILLED GROUND SHRIMP & PORK (NEM NUONG)	\$ 8.75
	<i>A char-grilled mixture of shrimp & pork served with rice noodles or rice papers, fresh herbs, lettuce, and cucumber.</i>	
H13	COMBINATION NOODLE STIR-FRY (MIEN, MI, PHO XAO T/C)	\$ 10.99
	<i>Stir-fried egg noodle, rice noodle, or bean thread with fresh mixed vegetables, shrimp, squid, and assorted meats.</i>	
H14	COMBINATION FRIED RICE (COM CHIEN)	\$ 10.99
	<i>Shrimp, pork, beef, and chicken stir-fried with bean sprouts and rice.</i>	
H15	"EMPEROR'S COAT" COMBINATION RICE (COM HOANG BAO)	\$ 12.99
	<i>Supreme fried rice with oriental sausage, shrimp, pork, beef, chicken, and Vietnamese cold cuts covered with an egg crepe.</i>	
H16	NORTHERN CRISPY FRIED CHICKEN (COM GA CHIEN DON)	(HALF) \$7.75 (WHOLE) \$ 11.50
	<i>Northern style deep fried cornish hen over tumeric rice with green salads</i>	
H17	SPICY BEEF NOODLES "HUE" STYLE (BUN BO HUE)	\$8.25
	<i>A traditional noodles of the central Vietnam with beef and pork</i>	
H18	GRILLED FISH "THANG LONG" STYLE (CHA CA THANG LONG)	\$9.99
	<i>Char-grilled fish marinated with turmeric and baby dill served over rice noodles</i>	
H18	GRILLED PORK "HANOI" STYLE (BUN CHA HA NOI)	\$9.99
	<i>Char-grilled pork and pork patty soaked in house special sauce served with rice noodles</i>	

Seafood

F3	GRILLED FISH (CA NUONG) \$ 14.95 <i>Fillet char-grilled fish served with a fresh ginger sauce and jasmine rice.</i>
F4	FISH IN A CLAY POT (CA KHO TO) \$ 11.50 <i>Chunks of fresh fish fillet seasoned with a special house sauce simmered in a clay pot and served with jasmine rice.</i>
F5	FRIED FISH WITH TOMATO SAUCE (CA XOT CA) \$14.95 <i>Fillet fish lightly fried, topped with a sautéed fresh tomato sauce and served with jasmine rice.</i>
F6	FRIED FISH WITH A NINE SPICE SAUCE (CA XOT CUVU VI) \$14.95 <i>Fillet fish lightly fried, then sautéed with a nine spice sauce and served with jasmine rice.</i>
F7	STEAMED FISH (CA HAP) \$14.95 <i>Fillet steamed fish topped with bean thread, mushrooms, and a special bean sauce, served with jasmine rice.</i>
F20	SEAFOOD FONDUE (HAI VI NHUNG DAM) \$18.50 <i>Patrons simmer fresh shrimp and squid in a special stock, then create fresh rolls with herbs and vegetables.</i>
F21	MUSSELS (CHEM CHEP) \$16.50 <i>Stir-fried New Zealand mussels with lime leaves, lemon grass, fresh chile peppers, and basil served with jasmine rice.</i>
F23	SEAFOOD WITH VEGETABLES (TOM MUC XAO RAU) \$ 11.50 <i>Squid and shrimp and fresh mixed vegetables stir-fried served with jasmine rice.</i>
F31	SHRIMP SAUCE OVER RICE NOODLES (BANH PHO XOT TOM) \$ 11.50 <i>Fresh shrimp simmered in a diced fresh tomato sauce served over a bed of rice noodles.</i>
F32	VIETNAMESE-STYLE FRIED SHRIMP (TOM RIM) \$ 11.50 <i>Fresh shrimp sautéed in a fish sauce and lightly caramelized glaze; served with lettuce, cucumber, and jasmine rice.</i>
F33	GRILLED SHRIMP (TOM NUONG) \$ 11.50 <i>Marinated char-grilled shrimp skewers served with fresh herbs and vegetables with choice of rice noodles or jasmine rice.</i>
F34	SHRIMP WITH PORK, BEEF, OR CHICKEN (TOM RAM, HEO, BO, GA) \$ 11.50 <i>Fresh shrimp sautéed with choice of meat served with jasmine rice.</i>
F35	STEAMED SHRIMP WITH LIME, GARLIC, AND MUSHROOMS (TOM HAP) \$ 17.50 <i>Served with jasmine rice.</i>
F36	SALT AND PEPPER PRAWNS, SQUID, OR FISH (TOM, MUC HOAC CA RANG MUOI) \$ 11.99 <i>Choice of prawns, squid, or fish served with rice.</i>

Pork

P1	PORK WITH MIXED VEGETABLES (HED XAO RAU) \$ 8.25 <i>Stir-fried pork and fresh mixed vegetables served with jasmine rice.</i>
P2	ROAST PORK AND CUCUMBER (XA XIU DUA LEO) \$ 8.25 <i>Sliced roast pork, cucumber, fresh herbs, and soy sauce served with jasmine rice at room temperature.</i>
P3	PORK IN A CLAY POT (HED KHO TO) \$ 8.25 <i>Marinated sliced pork and special house seasonings simmered in a clay pot and served with jasmine rice.</i>
P4	PORK WITH EGG AND TOFU (HED KHO TRUNG) \$ 8.25 <i>Pieces of pork, tofu, and a boiled egg cooked with a special coconut sauce, served with jasmine rice.</i>
P5	SMOKED PORK WITH COCONUT MILK (GIA CAY) \$ 9.50 <i>Lightly smoked pork seasoned with curry, simmered in coconut milk, and topped with peanuts; served with jasmine rice.</i>
P6	GRILLED PORK (HED LUI) \$ 9.99 <i>Marinated char-grilled pork skewers served with jasmine rice and a special sauce.</i>
P7	PORK NOODLE STIR-FRY (PHO, MI, MIEN XAO HED) \$ 8.25 <i>Stir-fried pork and fresh mixed vegetables with choice of rice noodle, egg noodle, or bean thread.</i>
P8	PORK FRIED RICE (COM CHIEN HED) \$ 8.25 <i>Marinated chopped pork and bean sprouts combined with a seasoned rice.</i>
P9	PORK WITH LEMON GRASS (HED SA OT) \$ 9.99 <i>Pork sautéed with lemon grass, onions, and chile pepper served with rice noodles or jasmine rice.</i>

Chicken

C1	CHICKEN WITH MIXED VEGETABLES (GA XAO RAU) \$ 8.25 <i>Stir-fried chicken and fresh mixed vegetables served with jasmine rice.</i>
C2	LEMON GRASS CHICKEN (GA SA OT) \$ 8.25 <i>Boneless chicken pieces sautéed with fresh chile peppers and lemon grass over jasmine rice.</i>
C3	GRILLED CHICKEN (GA LUI) \$ 9.99 <i>Marinated char-grilled chicken skewers served with jasmine rice and a special sauce.</i>
C4	ROTISSERIE CHICKEN (GA ROTI) \$ 8.25 <i>Marinated oven-roasted chicken served with jasmine rice.</i>
C5	CHICKEN IN A CLAY POT (GA KHO TO) \$ 8.99 <i>Boneless chicken marinated and slightly char-grilled, then simmered in a clay pot served with jasmine rice.</i>
C6	CHICKEN NOODLE STIR-FRY (PHO, MIEN, MI XAO GA) \$ 8.25 <i>Stir-fried chicken with fresh mixed vegetables and choice of rice noodle, bean thread, or egg noodle.</i>
C7	CURRY CHICKEN (GA RI GA) \$ 8.25 <i>Boneless chicken sautéed with curry over jasmine rice.</i>
C8	SPICY GRILLED CHICKEN (GA NUONG MUDI OT) \$ 9.99 <i>Served with jasmine rice.</i>
C9	CURRY CHICKEN STEW (GA NAU KHOAI TAY) \$ 8.25 <i>Chicken, carrots, and potatoes simmered in milk, curry, and lemongrass.</i>
C10	CHICKEN FRIED RICE (COM CHIEN GA) \$ 8.25 <i>Marinated chopped chicken, bean sprouts, and seasoned rice.</i>

Beef

- B1 **BEEF WITH MIXED VEGETABLES (BO XAO RAU)** \$ 8.25
Stir-fried beef and fresh mixed vegetables served with jasmine rice.
- B2 **BEEF OVER WATERCRESS (BO XA LACH XON)** \$ 10.99
Slices of beef sauteed in a special house sauce over a bed of fresh watercress served with jasmine rice.
- B3 **BEEF WITH SPECIAL HOUSE SAUCE (BO TAI CHANH)** \$ 11.99
Thinly sliced beef tossed with fresh herbs, onions, and a special house sauce accompanied with jasmine rice.
- B4 **BEEF WITH LEMON GRASS (BO SA OT)** \$ 9.99
Beef sauteed with lemon grass, onions, and fresh chile peppers served over rice noodles or jasmine rice.
- B5 **GRILLED BEEF (BO LUI)** \$ 9.99
Marinated char-grilled beef skewers served with jasmine rice and a special sauce.
- B6 **BEEF FONDUE (BO NHUNG DAM)** \$ 14.99
Patrons cook fresh beef slices in a chicken lemon grass stock; then make their own rolls with fresh vegetables and herbs.
- B7 **BEEF ON HOT PLATTER (BO NUONG VI)** \$ 14.99
Patrons sear marinated beef slices on a hot platter and create their own rolls combining fresh vegetables and herbs.
- B8 **BEEF NOODLE STIR-FRY (PHO, MI, MIEN XAO BO)** \$ 8.25
Stir-fried beef and fresh mixed vegetables with choice of rice noodle, egg noodle, or bean thread.
- B9 **BEEF FRIED RICE (COM CHIEN BO)** \$ 8.25
Marinated chopped beef and bean sprouts, combined with a seasoned rice.

Desserts

D1	FRIED BANANA (CHUOI CHIEN) \$ 3.60 <i>A ripe banana rolled in coconut, lightly browned; topped with coconut tapioca and roasted peanuts.</i>
D2	COMBINATION BEAN DESSERT (CHE THAP CAM) \$ 3.50 <i>Assorted sweetened beans with coconut milk and agar agar and tapioca threads (served with shaved ice)</i>
D3	TARO ROOT IN COCONUT TAPIOCA (CHE KHOAI MON) \$ 3.30 <i>A Southern family recipe – Diced Taro root in coconut tapioca.</i>
D4	FLAN \$ 3.30 <i>Original, French-style caramelized custard.</i>
D6	MUNG BEAN PUDDING (CHE DAU XANH) \$ 3.30 <i>Mashed mung beans with a hint of vanilla, topped with coconut tapioca.</i>
D7	MUNG BEAN SHAKE (CHE DAU XANH DA) \$ 3.30 <i>Mashed mung beans blended with crushed ice and fresh coconut.</i>
D9	TAPIOCA PUDDING (BOT BAN NUOC DUA) \$ 1.99 <i>Homemade blend of fresh coconut milk and tapioca pearls served chilled.</i>
D10	ICE CREAM \$ 2.99 <i>Choice of vanilla or chocolate</i>
D11	YOGURT \$ 2.99 <i>Vietnamese style yogurt</i>
D12	CARROT CAKE (BANH CA ROT) \$ 3.50 <i>A vegan-friendly concoction flavored with fresh carrots, cinnamon, and turbinado sugar; topped with vegan cream cheese.</i>
D13	RUM AND CHOCOLATE CHEESECAKE \$ 3.50 <i>Cheese cake made with all vegan ingredients, flavored with turbinado sugar, rum, and chocolate.</i>
D14	STRAWBERRY CHEESECAKE \$ 3.50 <i>Strawberry flavored cheesecake made with vegan cream cheese and turbinado sugar; topped With glazed strawberries.</i>

Beverages

Z1	BLACK COFFEE (CAFE DEN) \$ 2.75 <i>A dark roasted blend, individually brewed, served hot or iced.</i>
Z2	COFFEE WITH MILK (CAFE SUA) \$ 2.99 <i>A dark roasted blend, individually brewed, with condensed milk, served hot or iced.</i>
Z3	ORANGE JUICE (NUOC CAM) \$ 1.99 <i>Freshly, hand-squeezed.</i>
Z4	LEMONADE (CHANH TUOI) \$ 1.60 <i>Freshly hand-squeezed and sweetened with sugar.</i>
Z5	PICKLED LEMONADE (CHANH MUOI) \$ 1.75 <i>Salt cured lemon slices, served sweetened with sugar.</i>
Z6	FRESH FRUIT SHAKE (SINH TO) \$ 3.60 <i>A blend of fresh fruit and crushed ice, lightly sweetened.</i>
Z7	SOYBEAN DRINK (SUA DAU NANH) \$ 1.75 <i>A homemade blend of soy milk, lightly sweetened.</i>
Z8	JASMINE TEA (TRA) \$ 1.50 <i>Served hot or iced. (Refills 50¢)</i>
Z9	SOFT DRINKS (NUOC NGOT) \$ 1.50 <i>Pepsi, Diet Pepsi, Mountain Dew, Dr. Pepper, and Seven-Up. (Refills 50¢)</i>
Z10	WATER BOTTLE \$ 1.50
Z11	YOUNG COCONUT DRINKS (NUOC DUA TUOI) \$ 3.25

Wine Selections

WHITE WINES

	<i>Glass</i>	<i>Bottle</i>
Chardonnay, St. Supéry	6.50	32.00
Semillon-Chardonnay, Rosemont	5.50	21.00
Gewürztraminer, Forest Ville	5.50	21.00
Riesling, Hogue	5.50	21.00
Plum, Fuki.....	5.50	23.00

RED WINES

Cabernet Sauvignon, Kenwood "Yulupa"	6.50	40.00
Cabernet Sauvignon, Silver Ridge	5.50	21.00
Merlot, Forest Glen	5.50	23.00
Merlot, Silver Ridge	5.50	21.00

HOUSE WINES

VENDANGE

Chardonnay ♦ White Zinfandel ♦ Cabernet Sauvignon ♦ Merlot

Glass \$ 2.99

½ Carafe \$ 9.00

Beer Selections

IMPORTED BEER

\$ 2.99

Newcastle Kirin Singha
~~Warsteiner Heineken Tsing Tao~~

Grolsch 16 oz \$ 3.75

DOMESTIC BEER

\$ 2.75

Bud Bud Light Michelob Light

Trang Viet Cuisine

Welcome to Trang Viet Cuisine. We are family owned and operated, and feature traditional Vietnamese home-style cooking with a French influence. Those of you familiar with our restaurants know that we grow many of our own vegetables and herbs including lemon grass, basil, and mint. We travel to market daily for fresh meats and seafood - and make our own desserts. If you have any questions about menu offerings please ask. We will be happy to assist you with your selections.

Enjoy!

Trang Viet



SERVING YOU IS OUR PLEASURE

- * *Reservations are accepted.*
- * *Hot chile peppers omitted or added upon request.*
- * *Never a gratuity added for any size party.*
- * *Special requests are welcomed.*
- * *Separate checks are no problem.*
- * *Feel "free" to share any dish!*
- * *Low fat and low calorie recommendations available.*
- * *No MSG.*
- * *Gift Certificates in all amounts.*
- * *Major credit cards accepted.*
- * *Receptions, catering, and party trays year round.*
- * *Cakes for all special occasions - order 24 hours ahead.*

Address: 1524 E. Fowler Avenue
Tampa, FL 33612

Phone: (813) 979 - 1464

Hours:	Monday - Thursday	11 a.m. - 9:00 p.m.
	Friday	11 a.m. - 10:00 p.m.
	Saturday	12 Noon - 10:00 p.m.
	Sunday	Closed