

# STARTERS

## FRESH

Spring Rolls | *Gỏi Cuốn Rau Cải* 5  
Wrapped with leaf lettuce, vermicelli noodles, bean sprouts, and mint in rice paper.  
*Choose tofu, mock duck or veggies. Choose shrimp for \$1 extra*

Lettuce Rolls | *Gỏi Cuốn Xà Lách* 7  
Shrimp, eggs, noodles, lettuce, mints, cucumber, and bean sprouts wrapped in Boston lettuce  
and tied with cilantro.

## CRISPY

Pork Egg Rolls | *Chả Giò Heo* 6  
Traditional Vietnamese egg roll with shredded taro, carrots, cellophane noodles, ground pork  
wrapped in a thin, crispy wheat wrap.

Shrimp Egg Rolls | *Chả Giò Tôm* 7  
Traditional Vietnamese egg roll with whole shrimp, shredded taro, carrots, cellophane noodles,  
wrapped in a thin, crispy wheat wrap.

Veggie Egg Rolls with Tofu | *Chả Giò Tofu* 6  
Traditional Vietnamese egg roll with shredded taro, onions, carrots, cellophane noodles, wrapped  
in a thin, crispy wheat wrap.

Sweet Potato Shrimp Toast | *Bánh Khoai Lang Chiên Tôm* 7  
Deep fried, battered, shredded sweet potato and shrimp on french baguette. Served with leaf lettuce  
and herbs for wrapping and dipping in house vinaigrette.

Coconut Cream Cheese Wonton | *Wonton Chiên Với Dừa Và Cream Cheese* 5  
Rich, crispy, served with homemade pineapple sauce

## SALAD

Banana Blossom Salad | *Gỏi Bắp Chuối* 7  
Thinly sliced banana blossom, cabbage, onions, carrots and chicken tossed in a sweet and tangy  
vinaigrette topped with fresh herbs and roasted peanuts.

Green Papaya Salad | *Gỏi Đu Đủ* 7  
Crisp shredded green papaya, shrimp, carrot, fresh herbs tossed with fresh  
citrus juice, roasted peanut and vinaigrette sauce.

Spicy Beef Salad | *Gỏi Bò Cay* 8  
Thinly sliced beef mixed in a spicy red sauce, cilantro, onion, lime juice over a bed of lettuce,  
tomato, and cucumber.

*Most salads can be prepared vegetarian. Please ask your server for options.*

## NOODLES

Stir-Fried Egg Noodles | *Mì Xào* 9  
Choice of meat, tofu or mock duck stir-fried with vegetables in garlic sauce.  
*Add tofu or mock duck \$0 Add shrimp \$1 Add chicken \$0 Add beef \$1*

Vietnamese-Style Pad Thai | *Hu Tiếu Xào* 9  
Rice stick noodles stir-fried with eggs, bean sprouts, green onions with crushed peanuts.  
*Add tofu or mock duck \$0 Add shrimp \$1 Add chicken \$0 Add beef \$1*

Basil Noodles | *Bánh Phở Xào* 9  
Wide soft rice noodles stir-fried with pea pods, shredded carrots, green onions, eggs, chili sauce,  
basil leaves, and your choice of meat, seafood, or veggies.  
*Add tofu or mock duck \$0 Add shrimp \$1 Add chicken \$0 Add beef \$1*

*Jasmine 26 is vegetarian friendly - most menu items can be made without meat. Please ask your server for options.*

Grilled Vermicelli Noodle Salad | *Bún Thịt Gà Nướng* 8  
Grilled white meat chicken breast and vermicelli rice noodles garnished with shredded lettuce, cucumber, herbs, cilantro, and a sprinkle of roasted peanuts. Served with house vinaigrette sauce.  
*Choose grilled shrimp - add \$1*

Lemongrass Noodle Salad 9  
Shiitake mushrooms and vegetables sautéed with lemongrass and chili pepper, vermicelli rice noodles, garnished with shredded lettuce, cucumber, herbs, cilantro, and a sprinkle of roasted peanuts and house vinaigrette sauce.  
*Add tofu or mock duck \$0 Add shrimp \$1 Add beef \$1*

## SOUP

Hue Spicy Beef Soup | *Bún Bò Huế* 8  
Spicy beef and lemongrass broth, thin slices of beef and chicken, vermicelli rice noodle, garnished with cilantro and onion. Served with a side of shredded cabbage, celery, bean sprouts, basil, and wedge of lime.

Ha noi Beef Soup | *Phở* 8  
Clear herbal beef broth, rice noodle, rare beef, well done beef, meat balls, garnished with cilantro and onion. Served with a side of bean sprouts, basil, and wedge of lime.

Vegetarian Pho | *Phở Chay* 8  
Clear herbal vegetable broth with rice noodle, tofu and mock duck garnished with cilantro and onion. Served with a side of bean sprouts, basil, and wedge of lime.

Chicken Curry Rice Noodle Soup | *Bún Cà Ri* 8  
Curried rice noodles with chicken, asian yams, onion, a side of bean sprouts, basil, and wedge of lime.

Fresh Salmon Rice Noodle Soup | *Bún Cá* 9  
Rice noodle soup with poached salmon and sauteed shrimp in a clear broth combination of fish and chicken stock. Served with a side of bean sprouts, mint, and wedge of lime.

Egg Noodle Wonton Soup | *Mì Wonton* 8  
Egg noodle soup with homemade pork and shrimp wontons, a side of bean sprouts, basil, and wedge of lime.

## SPECIALTY DISHES

Jasmine Crepe | *Bánh Xèo* 9  
Crispy turmeric rice coconut crepe, filled with stir-fried pork and shrimp, bean sprouts, onion and yellow mung beans. Served with a side of crisp lettuce, cucumber, pickled carrot, mint and vinaigrette sauce.  
*Vegetarian crepe available with stir-fried tofu and mock duck prepared as above with soy vinaigrette.*

Caramelized Lemongrass Shrimp | *Tôm Sauté* 10  
Sautéed fresh garlic, onion, lemongrass and shrimp glazed in a rich, caramelized sauce.

Green Curry with Chicken 9  
Green coconut milk curry with chicken, peapods, bamboo shoots, eggplant, and sweet potato.

Red Peanut Curry with Chicken, Pork, Mock Duck or Tofu 9  
Red peanut curry with roasted duck, eggplant, bamboo shoots, bell peppers and sweet potato.

Spicy Eggplant Stir Fry 9  
Stir-fried eggplant with chicken, fresh garlic, fresh chili, and sweet basil.

Fresh Ginger Chicken in Yellow Bean Sauce | *Gà Xào Tương Gừng* 9  
Chicken sautéed with fresh ginger, black mushroom, bell pepper and onion in a yellow bean sauce.