

LaVietnamita®

Welcome = Hoan Nghênh

TASTING MENUS

17,90€
per
person

MEAT includes 5 starters + 1 main dish

All the
Starters
are included

Goi Cuons

Fresh prawn rolls
with rice noodles

Nem Ran

Edamame

Ga Kho

Caramelized
chicken wings

Goi Xoai

Green mango
salad

Choose between:

Curry Semanal

Chicken or
Prawns (+1,55€)

Bun Noodle Bowl

Beef, Chicken
or Nem Ran

Pho Soup

Beef,
Shredded Beef
or Chicken

VEGAN includes 5 starters + 1 main dish

All the
Starters
are included

Summer Rolls

Fresh rolls with mango
and vegetables

Edamame

BBQ Cauliflower

Goi Xoai

Green mango
salad

Sweet Potato

Choose between:

Vegan Curry

Tofu or
Heura (+1,55€)

Bun Noodle Bowl

Tofu or
Heura (+1,55€)

Coco Galangal

Tofu balls

THIS IS HOW WE ROLL

WE LOVE HEALTHY FOOD

Summer Rolls

Light rice paper rolls with thai basil, lettuce, daikon, mango, cucumber and avocado. Served with soy sauce and sesame

6,95€

Nem Rans

Fried pork rolls with rice paper. Served with Sweet Chilli sauce

6,95€

Goi Cuons

Traditional vietnamese rice paper rolls filled with fresh vegetables, thai basil and thin rice noodles. Served with a Hoisin peanut sauce

6,95€



Wrap your Nems in lettuce
Dip and enjoy them like a true vietnamese

Vietnamese Sushi

Fresh salmon rolls with rice paper, mango, carrots, daikon and coconut rice. Served with a sesame vinaigrette

7,50€

Choose your protein:

- Beef marinated in citronella
- Prawns
- Tofu Bio

YUM YUM ROLLS

20 Rolls
Selected by the kitchen

16€ total

STARTERS

Edamames

Green soy sprouts served with a homemade sauce

4,95€

Muc Chien Gion

Fried squids with asian herbs, ginger and mayonnaise

6,90€

Sweet Potato

Served with Sweet Chilli sauce

4,95€

Ga Kho

Caramelized chicken wings with onion, chilli and sesame

6,95€

Goi Xoai

Green mango salad with carrots, cucumber, peanuts and coriander vinaigrette

7,60€

Ceviche

Fresh salmon ceviche with avocado and prawns, marinated in coconut water, dill, lime, ginger and chilli

9,85€

Choose your protein:

- Chicken
- Prawns (+0,50€)
- Tofu Bio
- Heura (+0,50€)

Gyozas

Dumplings grilled with ginger, soy and rice vinaigrette. Served with marinated carrots and daikon

8,50€

- Pork
- Edamame

Satay Skewers

Skewers marinated in lactose-free yogurt and turmeric. Served with a Satay sauce

7,65€

Dumpling Soup

Beef soup served with pork dumplings

6,95€

Choose your protein:

- Chicken skewer
- Heura skewer

STARTERS MENU

5 Starters
Selected by the kitchen

15€ total



Check our Allergen Statement at the end of this Menu

We cannot not guarantee cross contamination
10% surcharge for terrace

MAIN DISHES

Pho Soups

Traditional vietnamese beef soup

with cinnamon, star anise and spices, served with tagliatelle rice, bean sprouts, lime, chilli, coriander and basil

Choose your protein:

- **Pho Classic**
with beef strips
- **Pho Ho Chi Minh** (Slow cooked)
with shredded beef
- **Pho Ga**
with chicken strips

11,95€



Bun Noodle Bowl



Warm traditional dish with thin rice noodles, mint, coriander, cucumber, peanuts and vegetables..

Choose your protein:

- **Lemongrass beef**
in citronella sauce
- **Chicken Satay skewers**
with peanut sauce
- **Heura Satay skewers**
with peanut sauce
(+1,55€)
- **Smoked bio tofu**
- **Nem Rans** with
Sweet Chilli sauce
- + More Nems?**
Extra nems cutted on top :
(+2,50€)

11,95€

Weekly Curry with Chicken

Classic curry with rice, vegetables and peanuts.
Curry sauce varies every week to improve flavors and spiciness levels. Ask your waiter!

- **Chicken**

11,95€

Weekly Curry with Prawns

Weekly curry served with seasonal vegetables, rice, peanuts and prawns.

- **Prawns**

13,50€

Bun Bao Burger

Our asian burger with Bao Bread, lime, mango, daikon, lettuce, lemongrass mayonnaise, served with sweet potato

- **Pulled Pork**

11,95€

DESSERTS

Che Chuoi

5,90€

Typical Vietnamese dessert with tapioca pearls, coconut milk, bananas and served with berries

Vegan Pannacotta

5,45€

Passion Fruit Pannacotta with coconut milk and mango syrup

Chocolate Coulant

6,55€

Served with passion fruit ice cream

Vietnamese Vanilla Coffee

6,50€

Vietnamese coffee served with a traditional coffee pot on vanilla ice cream and condensed milk

Ice Cream

4,50€

Weekly Curry with Chicken

Classic curry with rice, vegetables and peanuts.
Curry sauce varies every week to improve flavors and spiciness levels. Ask your waiter!

- **Chicken**

11,95€

Weekly Curry with Prawns

Weekly curry served with seasonal vegetables, rice, peanuts and prawns.

- **Prawns**

13,50€

Bun Bao Burger

Our asian burger with Bao Bread, lime, mango, daikon, lettuce, lemongrass mayonnaise, served with sweet potato

- **Pulled Pork**

11,95€

Weekly Vegan Curry



Same curry with vegan sauce, rice, vegetables and peanuts

- **Tofu**
- **Heura strips** (+1,55€)

11,95€

Coco Galangal



Tofu balls served in Galangal coconut and lime sauce, served with rice and broccoli

- **Tofu balls**

11,95€

Vegan Bao Burger



Bao Burger with Heura strips marinated in seitan vegan sauce with mango and marinade, served with sweet potato

- **Heura strips**

11,95€



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LEMONADES

Mint Chan

Our most famous lemonade with fresh lime, cane sugar and mint

3,50€

Red Detox

Apple, ginger and lemon juice

3,95€

Green Detox

Cucumber, ginger and lemon juice

3,95€

Iced Tea La Vietnamita

Green Tea served cold with lemonade

3,50€

Yellow Berry

Turmeric, lemon juice and red berries

3,95€

Fresh Passion Fruit

Served with passion fruit and lemon juice

3,95€

Coco Mango Shake

3,95€

Coco Matcha Shake

3,95€



Vietnamese Coffee

The Vietnamese coffee bean is called Robusta which is the strongest tasting grain because it contains between 1.6% and 2.7% caffeine, that's why it's also a little more bitter.

HOT INFUSIONS

Fresh Mint

2,95€

Lemongrass and lemon

3,50€

Ginger, lemon and honey

3,50€

Turmeric, ginger and lemon

3,50€

COFFEE

Espresso

1,75€

Macchiato

1,90€

Coffee with Milk

2,20€

Hot Vietnamese Coffee

3,50€

Iced Vietnamese Coffee

with condensed milk

3,50€

Americano

3,50€

Matcha Latte (Chà Nhi)

3,60€

WATER & NON ALCOHOL

Water | Sparkling Water

2,50€

Coca Cola | Coke Zero | Tonic

2,55€

Ginger Beer

3,20€

Kombucha Bio

3,90€

Choose between **Rosemary** or **Elderberry**

COCKTAILS

Lychee Mojito ★	8,50€	Basil Smash	8,50€
Passion fruit Mojito	8,50€	with basil, lime and gin	
Mango Caipirinha	8,50€	Missy's Land	8,50€
Our Vietnamese Sangria	Glass	mixed with passion fruit, lime, mint, ginger beer and vodka, rum or gin	
with ginger, lime, orange and apple	6,50€	Mango Rum Crushy	8,50€
	Jug	with mango, coconut milk and rum	
	14,80€	Aperol Spritz	6,50€

WINES

Montsant	Glass
White and Red Wine from Catalunya. Dry	3,50€
Marmellans	Bottle
White and Red Wine from Catalunya. Fruity	15,00€
Afortunado	Bottle
White Wine from Rueda. Verdejo. Dry	17,00€
Juan Gil	Bottle
Red Wine from Jumilla. Monastrell. Fruity	25,00€



LUCKY MONDAYS

Every Monday: throw two dices and let your luck decide the price of your cocktail

BEEERS

Draft Beer	2,50€
Clara	2,60€
With lemon juice	
0,0% Alcohol	2,80€
Gluten Free	2,80€
Saigon	3,50€
Pilsner Lager from Vietnam	
Tiger	3,50€
Pilsner Lager from Singapore	
Craft Beers	4,20€
Ask your waiter for types and styles	

10% surcharge for terrace

ALLERGEN MANUAL FAQ

WE LOVE
HEALTHY
YOU

* OUR SAUCES!

G

Gluten: Our Goi Cuon Rolls have a Peanut Sauce with 0.3% gluten. Also our Goi Cuon Rolls with beef are previously marinated in a Citronella Sauce that has gluten. If you are a celiac we cannot guarantee that our dishes are 100% gluten free, they may contain traces of gluten.

For celiacs with a low intolerance level, our dishes can be adapted.

C

Peanuts: Our Hoisin and Satay Sauce contain Peanuts. Dishes such as Curry's or our Bun Noodle Bowls contain peanuts but can be adapted. Please notify a member of staff if necessary.

SP

Fish Sauce: Most of our non-vegan dishes contain a fish-based sauce called Nuoc Cham.

Our Salad, Curry and Bun Noodles contain fish sauce. Let us know if you are allergic.



WHICH DISHES DO NOT HAVE A VEGAN OPTION*?

The broth used in our PHO SOUPS is beef based and there isn't a vegetable broth option. NEM RAN's are stuffed with pork and the pork is marinated in a fish sauce and cannot be changed. However, when choosing a vegan dish option, it's preparation changes so that it doesn't contain any animal based food.



WHICH DISHES CONTAIN EGG/MAYONNAISE?

Our Pulled Pork BUN BAO BURGER contains a mayonnaise/egg sauce, but for the vegan option, this is replaced with a vegan sauce. Our FRIED SQUID also come with mayonnaise/egg based sauce, but this can also be substituted for a vegan sauce option. Our DUMPLING SOUP or our PORK/EDAMAME GYOZAS contain eggs.

Our CHOCOLATE COULANT is egg-based and has no substitution.



WHICH DISHES WITH GLUTEN CAN BE ADAPTED FOR INTOLERANTS AND WHICH CAN'T?

ADAPTABLE DISHES:

Our beef GOI CUON is marinated with citronella sauce and may contain traces of gluten, It's accompanying Hoisin peanut sauce may also contain gluten. We recommend changing the sauce for a gluten-free and choosing a protein option like Prawns or Tofu. As for the PHO HO CHI MINH soup, this option has a Hoisin Sauce with traces of gluten. It is recommended to change it for a Pho Ga soup with chicken or for a Pho Classic, which are adapted for intolerants. Our BUN NOODLE BOWL and its proteins Tofu, Beef or Nem Ran contain traces of gluten, but the Heura or Chicken options are adapted for gluten intolerants with a Satay Sauce.

NON ADAPTABLE DISHES:

Our CHOCOLATE COULANT is flour-based and has no substitution. The CAULIFLOWER is coated with flour and contains a barbecue sauce that has no substitution. The CHICKEN WINGS are previously caramelized and served with an asian sauce that has no substitution. GYOZAS OR DUMPLIGS are flour-based and have no substitutes. The BUN BAO BURGERS are prepared with Bao Bread which contains gluten. It also has no substitute.



ALLERGEN STATEMENT



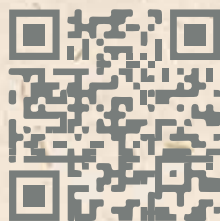
	Gluten	Crustaceans	Eggs	Fish Sauce	Peanuts	Soy	Milk	Nuts	Celery	Mustard	Sesame	SO2 (Sulfites)	Lupins	Mollusks	Mayonnaise
SALADS															
Ceviche Vietnam		●		●		●						●			
Goi Xoai Mango Salad with Tofu						●					●	●			
Goi Xoai Mango Salad with Prawns		●		●	●							●			
Goi Xoai Mango Salad with Chicken				●								●			
ROLLS															
Nem Ran Pork				●								●			
Vietnamese Sushi						●					●	●			
Summer Roll						●					●	●			
Goi Cuon Prawns	●	●			●	●					●	●			
Goi Cuon Beef	●			●	●	●					●	●		●	
Goi Cuon Tofu	●				●	●					●	●			
MAINS															
Pho Bo Classic				●					●						
Pho Bo Ga				●					●						
Pho Bo Ho Chi Minh	●			●		●			●		●				
Bun Noodles Beef	●			●	●	●					●	●		●	
Bun Noodles Chicken Satay				●	●							●			
Bun Noodles Nem Ran				●	●							●			
Bun Noodles Tofu	●			●	●	●					●	●			
Bun Noodles Heura				●	●	●					●	●			
Bun Bao Burger Pulled Pork	●		●	●	●	●						●		●	●
Bun Bao Burger Heura	●			●	●	●						●			
Curry Chicken				●	●	●						●			
Curry Tofu					●	●					●	●			
Curry Prawns					●	●					●	●			
Curry Heura					●	●					●	●			
Coco Galangal Tofu balls					●							●			
DESSERTS															
Che Chuoi											●	●			
Pannacotta											●	●			
Chocolate Coulant			●									●			
STARTERS															
Caramelized Chicken Wings	●					●					●				
Edamame						●					●				
Satay Skewers					●							●			
Cauliflower	●					●									
Muc Chien Gion Fried Squids	●	●	●									●			●
Dumpling Soup	●	●	●	●		●			●		●	●			
Gyoza Vietnam Pork	●	●	●	●		●			●		●	●			
Gyoza Vietnam Edamame	●	●	●			●					●	●			
Sweet Potato												●			
Rice											●				



lavietnamita.com



help us improve,
tell us your experience



Borne: C/Comerç, 17
Borne: C/Torrent de l'Olla,78



English