

# PAPA THANG

## Dinner

**Yucca Fries** with green onion oil and green onion mayonnaise €6,-

**Sweet Potato Fries** with mango sauce €6,-

**Nems:** Traditional fried Vietnamese spring rolls with ground pork, vegetables, fresh herbs wrapped in lettuce and noug cham €7,-

**Nems Chay:** Vegan fried Vietnamese spring rolls with vegetables, green apple, shiitake mushrooms and ginger served with orange hoisin sauce €7,-

**Banh Xeo:** Vietnamese crepe with vegetables, mixed salad and herbs €12,-  
Choice of lemongrass beef or crunchy roasted eggplant

**Banh Hoi:** Woven steamed rice vermicelli with vegetables, mixed salad and herbs €10,-  
Choice of grilled pork or lemongrass tofu

**Pho Tai:** The most iconic soup of Vietnam, served with rare beef €8,-

**Roasted Cauliflower** Vegan, with vegan Asian hollandaise sauce and coriander €10,-  
The vegan hollandaise sauce is made with tofu and olive oil in place of egg yolks and clarified butter

**Seared Eggplant and Portobello Mushroom Neapolitan** Vegan, with lime – black bean sauce, fresh herbs, and grilled green onions €12,50

**Grilled Nappa Cabbage** Vegan, with roasted shallot ginger oil €9

**Jungle Curry:** vegan curry with tofu, jackfruit and grilled shii-take mushroom €12,-

**Broken Eggs** :potato fries served with crunchy eggplant and fried eggs. Topped with home made black bean sauce, green onions, silantro and chillis €7,50

**Poke Nachos:** Crispy wonton chips topped with fresh salmon, avocado, herbs, sriracha mayonnaise and wasabi mayonnaise €20,-

**Soft Shell Crab Tempura** with ponzu sauce €16,-

**Octopus:**sous vide octopus with burned cabbage and lime black bean sauce €16,-

**Sea Bass Sashimi** with two types of basil and ginger soy sauce €15,-

**Squid** flashed grilled, stuffed with fresh onion, cucumber, celery, and Thai basil with a citrus ginger soy sauce and crispy shallots € 15,-

**Saigon Rib Eye Skewer:** lemon grass grilled rib eye cubes, served with steamed rice and fried leeks €15,-

**Spare Ribs:** vietnamese carmelized spare ribs, served with pickled fenel sla and aji amarillo marmelade €13,-

## Desserts

Banana Coco Bread Pudding *with vanilla ice cream* €5,-

Walnut Tuile Neapolitan *with fresh ginger, marinated peach and whipped cream* €5,-

Goat Cheese Cheese Cake *with orange zest marmalade, fresh rosemary and cracked black pepper* €6,-