

# PHO VINH LONG



## VIETNAMESE CUISINE

**601 D Street  
South Charleston, WV 25303  
(304) 720-7333**



*Monday - Saturday*

*10:00AM - 7:00PM*

*Closed on Sundays*

*[www.phovinhlong.com](http://www.phovinhlong.com)*

*To go orders, add .25 cents for containers!*

# Khaj

## *Appetizers*

1. **Chả Giò (2)**.....\$3.75  
Fried Egg Rolls
2. **Gỏi Cuốn (2)**.....\$3.75  
Spring Rolls  
(Your choice of shrimp or Vegetarian)
3. **Butterfly Shrimp (4)**.....\$4.25  
Deep Fried Shrimp (4)
4. **Crab Rangoon (6)**.....\$3.99  
Fried Wonton Skins filled with cream cheese  
& imitation crab meat.
5. **Pot Sticker (6)**.....\$4.99
6. **Steamed Shrimp Dumplings (4)**.....\$4.25
7. **Fried Chicken Wing (4)**.....\$4.25



## *Simple Soups*

8. **Won Tồn Soup** .....\$3.99
9. **Tom Yum Soup**.....\$3.99  
Thai style shrimp spicy lemongrass soup



*Featuring a traditional Vietnamese dish, straight from the Vinh Long Province of Vietnam.*

*There's nothing more comforting than a bowl of pho, it is as healthy as it is delicious!*



## Phở

*Vietnamese Beef Noodle Soup*

*Small \$7.99 or Large \$8.99*

**10. Phở Đặc Biệt**

Special combo: eye round rare steak, well-done brisket, tendon, and meat ball

**11. Phở Tái**

Eye of round rare steak

**12. Phở Tái, Nạm**

Eye round rare steak & well done brisket

**13. Phở Nạm**

Well done brisket

**14. Phở Tái, Bò Viên**

Eye round rare steak & beef meatball

**15. Phở Bò Viên**

Beef meatball

**16. Phở Tái, Nạm, Gan**

Eye round rare steak, well done brisket & tendon

**17. Phở Gà**

Chicken rice noodle soup

**18. Phở Tôm.....\$9.99**

Shrimp noodle soup

**19. Phở Do Biển .....\$12.99**

Seafood noodle soup





*Side Orders*

- Plain rice noodle soup.....\$6.00**
- Them Banh Phở.....\$2.00**  
Plain rice noodles
- Them Tai, Bo Vien, Gan, Nam, Trung.....\$3.00**  
Side of eye round rare steak, beef meatball, tendon, well done brisket, or egg

**Bún**

*Vermicelli Noodle*

- 20. Bún Thịt Nướng.....\$9.99**  
Grilled Marinated Pork
- 21. Bún Chả Giò.....\$9.49**  
Fried Egg Rolls with Noodles
- 22. Bún Thịt Nướng Chả Giò .....\$10.25**  
Grilled Pork and Egg Rolls
- 23. Bùn Tôm Nướng Chả Giò .....\$10.99**  
Grilled Shrimp and Egg Rolls
- 24. Bùn Tôm Thịt Nướng Chả Giò .....\$11.99**  
Grilled Shrimp, Pork, and Egg Rolls
- 25. Bùn Gà Xào Xả Ớt .....\$9.99**  
Chicken with Lemongrass
- 26. Bún Bò Xào Xả Ớt .....\$12.99**  
Beef with Lemongrass
- 27. Bún Đậu Hũ Xào Xả Ớt .....\$9.49**  
Tofu with Lemongrass



## Cơm

### Rice Dishes

28. **Cơm Thịt Nướng**.....\$9.99  
Grilled Pork
29. **Cơm Thịt Nướng Trứng Chiên** .....\$10.99  
Grilled Pork and Fried Eggs
30. **Cơm Bò Lúc Lắc** .....\$12.99  
Stir Fried Diced Beef in Garlic Sauce
31. **Cơm Gà Nướng & Trứng Chiên**.....\$10.99  
Grilled Chicken and Fried Egg or noodles
32. **Cơm Tôm Rim & Trứng Chiên**.....\$10.99  
Caramelized Shrimp & Fried Eggs
33. **Cơm Chiên Gà** .....\$9.99  
Chicken Fried Rice
34. **Cơm Chiên Tôm**.....\$10.99  
Shrimp Fried Rice
35. **Cơm Chiên Bò** .....\$12.99  
Beef Fried Rice
36. **Cơm Chiên Hạng** .....\$9.99  
Ham Fried Rice
37. **Cơm Chiên Dương Châu** .....\$12.99  
Combination Fried Rice



## Mì & Hủ Tiếu

### Egg & Clear Noodle

38. **Mì Năm Vắng (Khô Hoặc Nuoè)**.....\$10.99  
Phở Noodle Soup
39. **Mì Do Biển**.....\$12.99  
Seafood Egg Noodle Soup
40. **Mì Wonton** .....\$10.99  
Wonton Egg Noodle Soup
41. **Hủ Tiếu Nam Vàng (Khô Hoặc Nước)**....\$10.99  
Phở Clear Noodle Soup
42. **Hủ Tiếu Do Biển**.....\$12.99  
Seafood Clear Noodle Soup

## *Chef's Specials*

43. **Bón Bỏ Huế** .....\$9.99  
Spicy Beef Noodle Soup (Phở)
44. **Pad Thái Chicken or Shrimp**.....\$11.99
45. **Mì Xào Giống Thập Cẩm**.....\$14.99  
Combination Love Nest (crispy noodles)
46. **Mì Xào Mềm Thập Cẩm** .....\$13.99  
Combination Lo Mein (soft noodles)
47. **Chicken Curry**.....\$10.99
48. **Shrimp Curry**.....\$11.99
49. **Spicy Beef with Basil Leaves**.....\$12.99
50. **Curry Beef**.....\$12.99
51. **Chicken with Broccoli**.....\$10.49
52. **Beef with Broccoli**.....\$12.99
53. **Sweet and Sour Chicken**.....\$10.49
54. **Sesame Chicken**.....\$10.49
55. **General Tso's Chicken**.....\$10.49
56. **Orange Chicken**.....\$10.49
57. **Chicken with Mixed Vegetables**.....\$10.99
58. **Shrimp with Mixed Vegetables**.....\$11.99
59. **Seafood Stir Fried Noodles**.....\$12.99



## **Môn Chạy**

### *Vegetarian*

60. **Mì Xào Giòn Chạy** .....\$13.99  
Vegetable Love nest (crispy noodles)
61. **Mì Xào Mềm Chạy** .....\$12.99  
Vegetarian Lo Mein (soft noodles)
62. **Cơm Chiên Chạy** .....\$10.49  
Vegetarian Fried Rice
63. **Tofu with Mixed Vegetables**.....\$10.99
64. **Vegetable Curry with Tofu**.....\$10.99
65. **Vegetarian Stir Fried Noodles**.....\$10.99
66. **Vegetable Soup with Tofu**.....\$8.99





*Every great dining experience starts and ends here. Don't forget about our fresh fruit smoothies!*

## **Giải Khát**

### *Beverages*

- 1. Café Đến Nóng Hoặc Đã .....\$3.75**  
Vietnamese Coffee (served hot or cold)
- 2. Café Sữa Nóng Hoặc Đã .....\$3.75**  
Vietnamese Coffee with Condensed Milk  
(served hot or cold)
- 3. Hot Tea.....\$1.50**
- 4. Đã Chạnh .....\$2.99**  
Fresh Squeezed Lime Aid
- 5. Trà Thái .....\$3.75**  
Thai Iced Tea
- 6. Cam Vắt .....\$3.99**  
Fresh Squeezed Orange Juice
- 7. Nước Dừa Tươi .....\$3.99**  
Fresh Young Coconut Juice
- 8. Sữa Đậu Nành .....\$2.99**  
Soy Milk (free refills)
- 9. Soft Drinks.....\$1.99**  
Coke, Diet Coke, Root Beer, Dr. Pepper,  
Sprite, & Orange Soda (free refills)
- 10. Apple, Orange, or Cranberry Juice.....\$2.99**

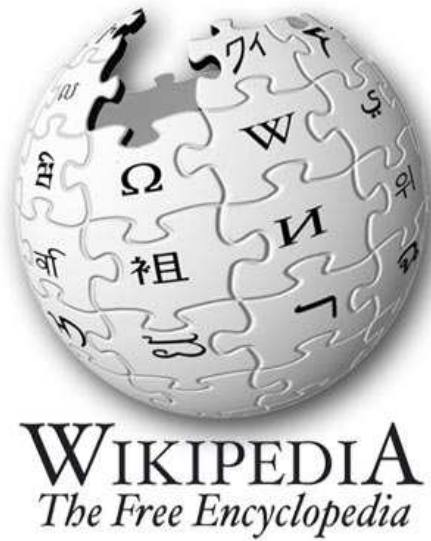
*Fresh fruit smoothie.....\$4.49*

*(boba or bubble tea)*

*Avocado, Papaya, Taro, Coconut, Honeydew,*

*Mango, Pineapple, Strawberry, Mixed Berry, And Durian!*





# Vietnamese cuisine

From Wikipedia, the free encyclopedia

**Vietnamese cuisine** encompasses the foods and beverages of [Vietnam](#), and features a combination of five fundamental tastes ([Vietnamese: ngũ vị](#)) in the overall meal.<sup>[1]</sup> Each Vietnamese dish has a distinctive flavor which reflects one or more of these elements. Common ingredients include [fish sauce](#), [shrimp paste](#), [soy sauce](#), rice, fresh herbs, fruit and vegetables. Vietnamese recipes use [lemongrass](#), [ginger](#), [mint](#), [Vietnamese mint](#), [long coriander](#), [Saigon cinnamon](#), [bird's eye chili](#), [lime](#), and [Thai basil](#) leaves.<sup>[2]</sup> Traditional Vietnamese cooking is greatly admired for its fresh ingredients, minimal use of dairy and oil, complementary textures, and reliance on herbs and vegetables. **With the balance between fresh herbs and meats and a selective use of spices to reach a fine taste, Vietnamese food is considered one of the healthiest cuisines worldwide.**<sup>[3]</sup>

Here is the link to read more about Vietnamese Cuisine from Wikipedia.

[https://en.wikipedia.org/wiki/Vietnamese\\_cuisine](https://en.wikipedia.org/wiki/Vietnamese_cuisine)

From the Vinh Long Province of Vietnam!

