

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



To Go orders, add .25 cents for containers!

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

Phở

Vietnamese Beef Noodle Soup

Large only to go! \$8.99

10. **Phở Đặc Biệt**
Special combo: eye round rare steak, well-done brisket, tendon, and meatball
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. **Bún Tôm Nướng Chả Giò**\$10.99
Grilled Shrimp and Egg Rolls
24. **Bún Tôm Thịt Nướng Chả Giò**...\$11.99
Grilled Shrimp, Pork, and Egg Rolls
25. **Bún 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 Chiến Hạng**\$9.99
Ham Fried Rice
37. **Cơm Chiên Dương Châu**\$12.99
Combination Fried Rice
Mì & Hủ Tiếu
Egg & Clear Noodle
38. **Mì Nấm Văng Khô (Hoặc Nuoc)**..\$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 Noodle Clear Noodle Soup
42. **Hủ Tiếu Do Biển**.....\$12.99
Seafood Clear Noodle Soup
Chef's Specials
43. **Bò Bò 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

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 Chanh**\$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
11. **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.^[1] 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.^[2] 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.**^[3]

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

Thank you for choosing Pho Vinh Long!