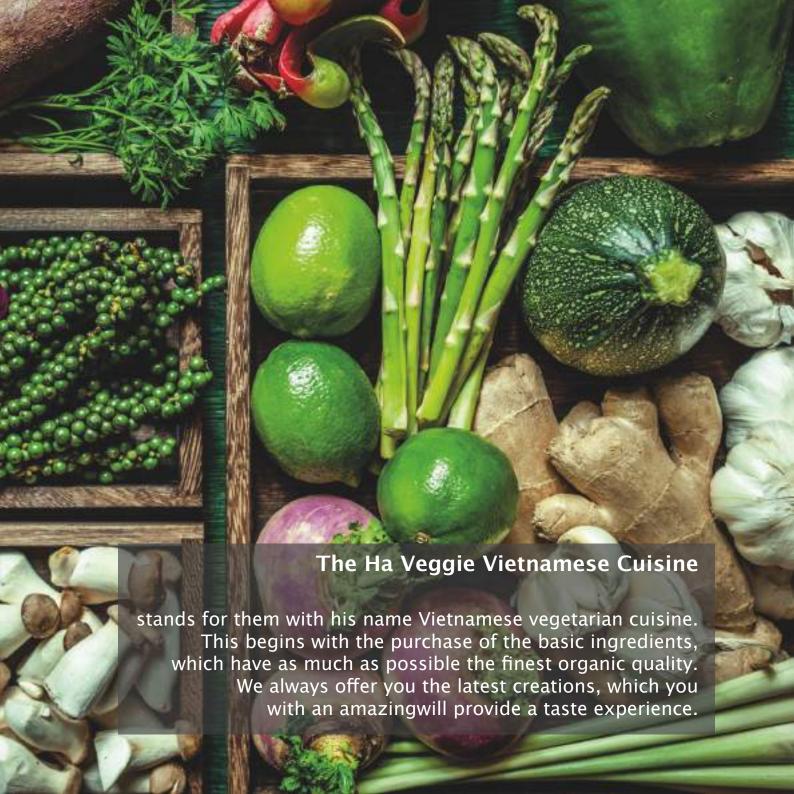


VIETNAMESE CUISINE

ENGLISH MENU







Soups

1. **Sup** Rau ^{f,l} 7,50 €

Vegetable soup with silky tofu and fresh coriander.

2. Sup Nuoc Duaf

7,90 €

Mild coconut soup with silky tofu, mushrooms and lemongrass.

Noodle soups

Pho Chay a,f

The red tasty flat rice noodles in vegetable broth are inVietnam as a popular national dish. With the addition of star anise, cinnamon, ginger and grilled onions unfolds this delicately spicy soup. Enriched with organic tofu, seitan, shiitake mushrooms and rich fresh herbs, it is a treat for body, mind and soul.

3. small4. big8,50 €15,90 €

Canh Chua f

A mild sweet and sour rice noodle soup with organic tofu, pineapple, tamarind, tomatoes and fresh herbs.

5. small8,50 €6. big15,50 €



Salads

11. Nom Du Du e

9,90 €

Green papaya salad with lime chilli dressing, peanuts and fresh herbs.

12. Nom Xoai e

8,90 €

Mango stripe salad with bio-tofu, red onion, peanuts and fresh herbs in a lime and chili dressing.

13. Avocado Salat (slightly sharp)

8,90 €

Fresh bio avocado with diced oranges and bell peppers in homemade lime dressing.

15. Goi Buoi e

9,50€

Pomelo salad with crispy seitan, cucumber, carrot strips, pepperoni, Herbs, peanuts in lime-chilli dressing

20. Goi Cuon e,f

7,90 €

Two refreshing summer rolls filled with rice noodles, lettuce and mango strips and Asian herbs, with homemade hoisin sauce, to choose from with:

- a. marinated bio tofu
- b. fresh bio avocado
- c. sautéed mushrooms



Crunchy appetizers

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30. Nem Chay ^a (vegan) Homemade spring rolls with vegetable filling and sweet and sour dip.	6,90 €
31. Khoai Lang Chien a,c,l,v homemade bio sweet potato fries, served with a slightly spicy dip.	6,90 €
32. Wan Tan ^{a,f} Golden dumplings filled with bio tofu, taro and mushrooms, with a sweet and sour dip.	7,90 €
33. Dau Chien Gion a,f,v Crispy silken tofu with peanut sauce.	7,50 €
36. Tui Bien a,c,l,f,v Seabag-seaweed leaves filled with silken tofu, taro, mushrooms - slightly spicy dip	6,90 €
Grilled appetizers	
34. Nam Nuong ^{e,v} Grilled king oyster mushrooms with peanuts in coconut milk and peanuts.	7,90 €
35. La Lot ^{f,l} Grilled bio tofu, oyster mushrooms and shiitake mushrooms,covered with aromatic betel leaves.	7,90€

Steamed appetizers

37. Edamame f

Steamed soybeans with coarse sea salt.

38. Ha cao I,f

Steamed dumplings filled with vegetables, with homemade soy-lime dressing.

39. **Bao** a,e,f,v

Steamed yeast dough filled with lettuce, herbs, mango strips, peanuts and roasted onions in caramelized sauce, to choose from:

- a) marinated bio tofu
- b) sautéed mushrooms



5,90 €

8,50 €

Recommendation of the house:

Mixed appetizers (with different dips)

40. **appetizer platter** a,e,f (from 2 people)

per person 16,90 €

Summer rolls with bio avocado (Goi Cuon),

Green papaya salad (Nom Du Du),

Grilled bio tofu and mushrooms in betel leaves (La Lot)

Dumplings filled with bio tofu, taro and mushrooms (Wan Tan)





Rice dishes (vegetarian)

50.	Cari ^{1,g} (spicy) Vegetables fresh from the market, red curry, sweet potatoes in coconut curry sauce, optionally with:	
1.	Bio-Tofu	16,90 €
2.	Seitan ^a	16,90 €
3.	Crunchy organic pumpkin ^a	17,50 €
4.	Crispy king oyster mushrooms a	17,90 €
60.	Sot Dau Phong ^{a,g} (slightly sharp) Steamed vegetables with delicious peanut sauce, optionally with:	
1.	Bio-Tofu	16,90 €
2.	Seitan ^a	16,90 €
3.	Crunchy organic pumpkin ^a	17,50 €
4.	Crispy king oyster mushrooms a	17,90 €
70.	Sot Bo ^g Fresh coconut avocado sauce with vegetables, optionally with:	
1.	Bio-Tofu	16,90 €
2.	Seitan ^a	16,90 €
3.	Crunchy organic pumpkin ^a	17,50 €
4.	Crispy king oyster mushrooms a	17,90 €
100.	Com Rang ^{c,f}	17,90 €

Fried egg rice with fresh vegetables, organic tofu, roasted onions & coriander.



Recommendation of the house (vegan)

80. Dau Sot Ca Chua ^{f,i} Organic tofu with fresh tomato sauce, celery, spring onions and coriander.	16,90 €
81. Nam Xao ^f Steamed silken tofu with fried different kinds of mushrooms.	18,90 €
82. Bi Kho ^a (slightly sharp) Braised seitan with fresh zucchini, bell pepper, lemongrass, shiitake mushrooms.	17,90 €
83. Dau Hu Kho Thom ^f Spicy marinated organic tofu cubes with pineapple, mushrooms and tomatoes.	17,90 €
84. Phu Truc Hap f Steamed bio tofu with vegetables and mushrooms, wrapped in tofu leaves in shiitake mushroom sauce.	18,50 €
85. Ca Tim ^f (slightly sharp) Baked bio eggplant in ginger galangal lemongrass sauce with pineapple, sesame.	16,50 €
86. Bao Ngu ^{a,f} Fried seitan mock-alone with steamed vegetables.	17,90 €
87. Bo Sa Ot ^{1,a,f} (slightly sharp) Fried seitan with market-fresh vegetables, lemongrass, pepperoni.	17,50 €

Noodle dishes

Glass noodles

110. Mien Xao a,c,f,v

17,90 €

Fried glass noodles with organic tofu, fresh vegetables, coriander and fried onions.

Flat rice noodles

120. Pho Xao c,e,f,v

17,90 €

Flat rice noodles with organic tofu, fresh vegetables, coriander, Fried onions and peanuts.

130. Banh Canh a,f,l (vegan)

17,90 €

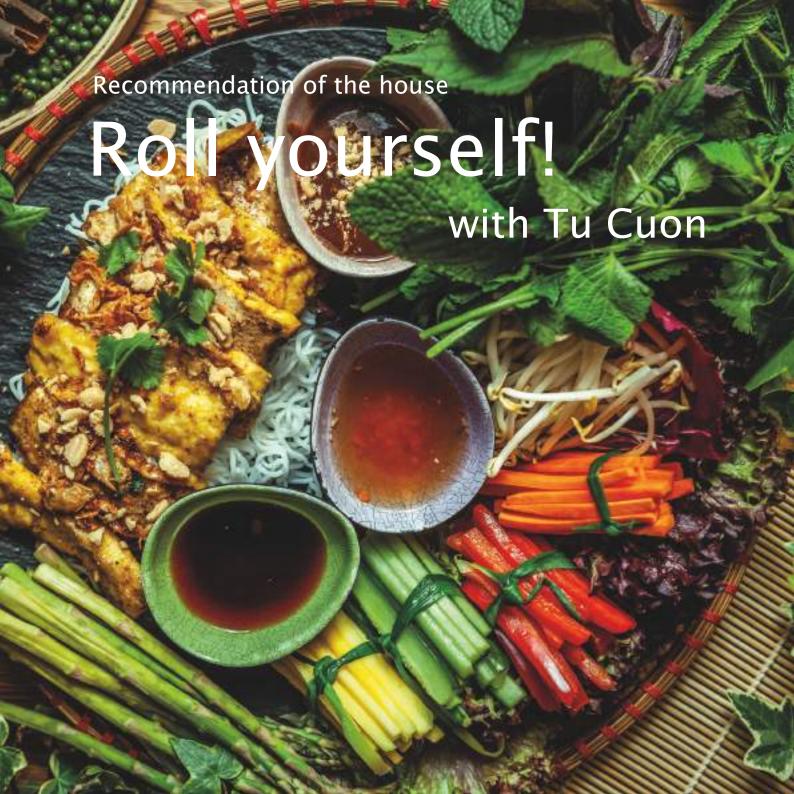
Thick udon noodles with organic tofu, vegetables, fried onions and coriander.

Rice noodles

Bun e (vegan)

Lukewarm rice noodles with lemongrass, lettuce, peanuts and roasted onions, enriched with various fresh herbs and homemade lime dressing, optionally with:

141. baked organic tofu f (with soja lime dressing)	17,50 €
142. vegetarian spring rolls ^a	17,50 €
143. marinated mushrooms	17,90 €
144. grilled bio tofu and mushrooms, wrapped in aromatic betel leaves ^f	17,90 €
145. marinated seitan ^a	17,50 €



500. Tu Cuon d,e,1

We would be happy to introduce you to the art of summer rolling!

Traditional Asian herbs and salad are served directly at your table and various toppings rolled in rice paper. We also serve you various dips.

We offer you various dips, optionally with:

Wählen Sie bei den Hauptzutaten zwischen:

1.	Tofu ^f baked bio-tofu (vegetarian)	18,90 €
2.	Nam various marinated mushroom	19,90 €
3.	Thap Cam ^f (501+502)	19,50 €

Side dishes for all main dishes

Each main course (except pasta dishes) is served with a portion of jasmine rice.

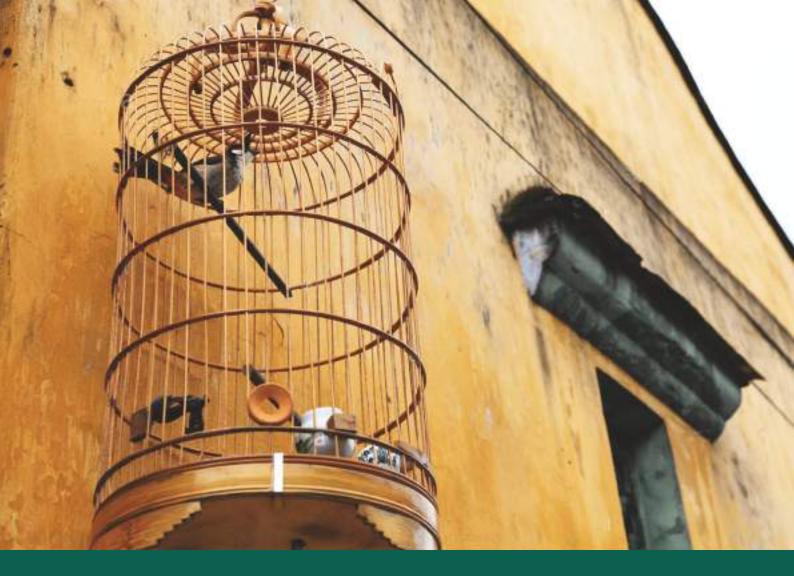
If required, the following enclosures can also be ordered:

401.	cooked rice	3,00 €
402.	rice noodle	3,00 €
403.	peanut-e, curry sauce 2,d or avocado sauce	3,00 €
404.	rice paper	0,50 €
405.	fresh herb	3,00 €
406.	fried noodle a	6,90 €
407.	fried egg rice	6,90 €
408.	cooked red rice	3,50 €



Desserts

651.	Homemade Kokos-Panna Cotta ¹ with mango-passion fruit puree and fresh fruit	6,90 €
652.	Chuoi Chien Kem ^{1,a,c,g,v} Baked bananas with vanilla ice cream and fresh fruit	6,90 €
653.	Kem Che Xanh ^{1,c,g,v} Refreshing green tea ice cream and fresh fruit	7,50 €
654.	Banh Khoai Mon e Steamed taro sticky rice in a banana leaf coating, with coconut milk sauce and peanuts	7,50 €
655.	Banh Dua Coconut balls made from fresh coconut and rice flour	6,90 €



HA VEGGIE

HERZOGSTRASSE 129 80796 MÜNCHEN HA GASTRO UG

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Öffnungszeiten:

Mo - Fr 11:30 - 23:00 Uhr Sa, So & Feiertage 12:30 - 23:00 Uhr

Explanations:

Additives:

1= with dyes

2= preservative

3a= with antioxidant

3=c affeinated

4= quinine

5= with flavor enhancer

6= with sweetener

v=vegetarian

Allergens:

a = cereals containing gluten

c = eggs & egg products, almonds, cashew nuts...

e = peanuts & peanut products

f = soybeans & soybean products, g = milk & milk products

h = nuts & nut products

i = celery & celeriac products

I = sesame seeds & sesame products

m = sulfur dioxide & sulphites

Card valid from 05.2024.