



## SENVIEETVEGANRESTAURANCE

120 Kingsland Road , London E2 8DP

Proudly the No.1 Vietnamese Vegan Restaurant

Tel: 020 3222 0004

### STARTERS / KHAI VI

Vegan Crackers / Phồng tôm Chay [Vegan] £3.00

Sesame Coconut Cracker / Bánh đa mè [Vegan] £3.00

**1. Tofu Summer Rolls / Gỏi Cuốn Đậu Hũ** [Vegan] £7.90

Four soft rice paper rolls with fried tofu, Rice vermicelli, baby leaf salad, pickled carrot & mooli, avocado, fried shallots & fragrant herbs freshly, lend a light and refreshing taste, accompanied by homemade dipping, with sesames, soya.

**2. Mustard Green Rolls / Cải Xanh Cuốn** [Vegan] £8.90

Two fresh mustard greens leave rolls with fried tofu, rice vermicelli, baby leaf salad, pickled carrot & mooli, avocado, fried shallots & fragrant herbs, served with homemade mustard dipping sauce.

**3. Crispy Spring Rolls / Chả Giò Chay** [Vegan] £8.50

Our rolls contain a variety of roots and green beans wrapped in wheat flour paper and deep-fried for crispiness. Lettuce and mints are served with homemade sweet and sour or soya sauce.

**4. Ha Long fried cakes / Chả Hạ Long** [Vegan] £10.90

This special dish was made from soya bean protein, coated in crispy **wheat** flour, potato starch, seaweed, black pepper, onion. Served with mango salad and **peanut** or soya sauce.



## 5. Mixed Salads / Gỏi Thập Cẩm [Vegan]

We shred a variety of vegetables to give a crunchy texture, the freshness from the herbs, passion fruit, garnished of crushed peanut & fried shallot make this dish an incredible appetiser to start off with.



**5a** Salad/ Nộm chay [Vegan]

£9.80

**5b** Banana Flower Salad / Nộm hoa chuối [Vegan]

£10.50

**5c** Green Papaya Salad / Nộm Đu Đủ [Vegan]

£10.50

**5d** Seaweed Salad/ Nộm Rong biển [Vegan]

£10.50



## 6. Grilled Betel Leaf/ Chả Lá Lốt [Vegan]

Plant [Wheat] protein, tofu, black fungus, Shiitake Mushroom wrapped in Betel leaves then grilled. Served with vermicelli noodles, soya sauce dressing and spinked with roasted peanuts

£10.50



## 7. Salted, Chilli and Peppered Mushroom [Vegan]

Our salted and chilli dishes are covered in wheat batter then deep fried to make it crispy before adding seasoning and veggie floss.

**7a.** Salted, Chilli tofu/ Đậu hũ chiên muối [Vegan]

£10.50

**7b.** Mixed mushroom ( King mushroom, mushroom)/ Nấm rang muối [VEGAN]

£10.50

## 8. Crispy Pancake / Bánh Xèo (Southern) [Vegan]

Bánh Xèo is a savoury fried thin turmeric wheat/ rice pancake wrapped with tofu, beansprout, onion, mung bean and mushrooms. Enjoy with lettuce and fresh herbs & sweet n sour sauces.

£12.50



## 9. Steam Rice Rolls/ Bánh cuốn ( Northern Viet Nam) [Vegan]

£11.50

This popular northern specialty of Viet Nam includes tender rice flour crepes stuffed with **soy wheat**, shiitake mushroom, black fungus, peanuts and onions. Topped with fried shallot, served salad, fresh herbs, and homemade sweet and sour sauce.



**10. House Platter to Share/ Khai Vị Đặc Biệt (suitable for two people, 3 people or more: £14/person) [Vegan]**

£28.00

This sharing platter offers customers a chance to experience our five major appetisers, including Salted & chilli crispy tofu [wheat], Crispy spring roll [wheat], Tofu summer roll, Ha Long fried cakes [wheat] and Mixed salad [has soy, peanut].



**MAIN COURSES / MÓN CHÍNH**

**11. Special Pho Noodles soup/ Phở (Northern Viet Nam) [Vegan]**

£13.90

You can't find a better vegan Pho! We dedicate all our love for Pho in the most veganly way. The broth is made with different types of roots natural sweetness. Five spices to bring out aromas flavour. The soup is garnished with spring onions, onion, coriander, fried shallot, served with chopped chilli, lemon & mints. Fillings include tofu, mushrooms, vegetables, choices of soya/ wheat protein and flat rice noodles.



**12. Bún Huế/ Hue Spicy Noodles Soups (Central Vietnam) [Vegan]**

£13.90

This delicacy was said to be created by the royal chefs of the old citadel Hue. We turned it to vegan in London whilst retaining all the human and natural goodness. The soup itself is garnished with spring onions, coriander, shallot, optional wheat protein, side of beansprouts, chilli, lemon and mints.



**13. 'Rieu' Noodle of Hai Phong/ Bún Riêu Chay Hải Phòng [Vegan]**

£14.90

This 'riêu' soup comes from Hai Phong City In Viet Nam in Viet Nam. It offered a perfect light sour and tender taste of stewed fruits and root veggies, served with rice vermicelli, fresh steamed tofu, fried tofu, water dropwort, tomato, onion, green shallots, optional betel leaves [**wheat**]. Sides of banana flowers, iceberg lettuce, mint, coriander, lemon & red chilli



## 14. Stir Fried Noodles and Vegetables / Phở Xào & Mì Xào [Vegan]

A choice of filling: Tofu, **wheat/soya**

**14a.** Flat Rice Noodle / Phở Xào £13.50

**14b.** Soft Noodles / Mì Xào (wheat) £13.50

**14c.** Crispy Noodle/ Mì Xào Giòn (wheat) £13.50



## STIR FRIED AND CHARGRILLED / MÓN XÀO & NƯỚNG

**15a.** Tofu Or plant protein stir-fried with Vegetables (wheat, soy)/ £14.50

Rau xào đậu [Vegan] Come with steam rice or vermicelli noodle



**15b.** Sai Gon Sweet and Sour/ Sài Gòn Chua Ngọt £14.50

[Vegan] ( Soy, Wheat, pineapple, tomato, sugar, onion, chilli)

**15c. Presidential Bun Cha/ Bún Chả Tổng thống [Vegan] £14.50**

(Soya, Wheat, grilled plant protein, spring roll, vermicelli/ rice, sweet n sour sauce) Come with steam rice or vermicelli noodle



**16. Lemongrass and Chilli Tofu / Đậu Hũ Sả ớt [Vegan] £13.50**  
Come with steam rice or vermicelli noodle

**17. Grilled Aubergine Dish / Cà Tím Nướng [Vegan] Come £14.90**  
with steam rice or vermicelli noodle

We use whole aubergine and tofu, onion, mushroom, fried shallot and betel leaf. With soya (**wheat**) sauce.

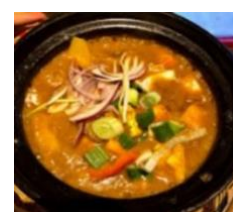
**18. Tofu and Mushroom Sizzling / Nấm Đậu Hũ Thập Cẩm [Vegan] Come with steam rice or vermicelli noodle £15.50**

Steamed soft tofu, mixture of fresh mushrooms, onion and spicy sauce (optional **wheat**) to create the specific flavour of the Southeast Asian country and wrapped in sizzling foil.



**19. Tofu Coconut Curry/ Cà Ri Đậu Hũ [Vegan] \*Contain £14.90**  
**peanut** Come with steam rice or vermicelli noodle

This dish contains tofu and mixed vegetables, potato, sweet potato simmered in coconut cream with fragrant lemongrass along with onion and garlic.



## CLASSIC VIETNAMESE FAMILY COURSES

### **20. Tofu and Mix Vegetables Caramelised in Clay Pot/Đậu Hũ Kho/[Vegan]** Come with steam rice or vermicelli noodle

Slow cooked caramelised dish. A traditional Vietnamese slow cooking method in a clay pot is to bring out the full flavour and goodness of tofu and veggie ingredients. our soya sauce may have **wheat**.

£14.90



### **21. Hai Phong Caramel & Kohlrabi /Hải Phòng Kho Tô [Vegan]** Come with steam rice or vermicelli noodle

Plant protein caramelised in bubbling claypots. Ingredients included textured **soy** protein (**Wheat**), starch, sugar, salt, veggie seasoning.

£14.90



### **22. Ha Noi Caramel & Banana / Hà Nội Kho Tô [Vegan]**

Come with steam rice or vermicelli noodle

Extraordinary 'course'. You may call it 'journey', 'mon'/gate or whatsoever other 'ways' that our **Vegan Saint Chef** crafted it out right in you. This awakening traditional Vietnamese food-art brings you the unity of taste and flavour of the sea (seagrass), Earth (soybean, potato starch, sugar, salt) and fire of course. Seasoning soya sauce may have **wheat**.

£14.90



### **23. Caramelied Tofu and Green Banana in Clay pot/ Chuối xanh xào đậu hũ [Vegan]** Come with steam rice or vermicelli noodle

Popular dish of the farmers of the North Land off Viet Nam. Tofu, green banana, plant proteins are caramelized with shiso, and betel leaves. Optional soya sauce and vegan option may have **wheat**.

£14.90



### **23\*. Marine Tofu Caramel in Tomato Sauce/ Đậu hải sản Sốt Cà Chua [Vegan]** Come with steam rice or vermicelli noodle

Marine taste Tofu cooked with mushrooms in tomato sauces. (This is the newest imagination from our Chef's creative mind).

£14.90



### **24. Special Fried Rice / Cơm Rang Thập Cẩm/ [Vegan]**

Stir-fried rice with tofu, mixed vegetables, lotus seed, garnished with crispy shallot, sesame seeds, and served with soy sauce (may have **wheat**) on the side.

£14.90



## VEGETABLES DISHES/ CÁC MÓN RAU

**Choice of soya sauce may have wheat.**

**25a. Morning Glory stir – fried/ Muồng xào [Vegan]**

£9.90

Stir – fried Morning Glory with or without garlic

**25b. Stir Fried Fine Bean / Đỗ Xanh Xào Tỏi [Vegan]**

Stir Fried Fine Bean, with or without garlic.

£9.50

**25c. Stir Fried Green Kai / Cải Xào [Vegan]**

£9.90

Stir Fried Kai Choi (Cai Dua), with or without garlic.

## SIDES

**26a.** Side: Steamed/ Vermicelli

£3.00

**26b.** Side: Fried Rice (Cơm RANG)

£3.50

**26c.** Side: **Violet Rice** cooked in coconut water (Cơm Gạo nút nước dừa)

£3.90



## DESSERTS / TRÁNG MIỆNG

### **27. Creamy Coconut Ginger Tofu/ Đậu Hũ Gừng**

[Vegan]

Soft Tofu pudding with coconut milk and caramelized ginger syrup with crunchy peanuts.

£4.50



### **28. Mango Sping Rolls in Creamy Coconut/Xoài Cuốn**

[Vegan]

Mango are wrapped in a pastry ( wheat) to give a crispy with a creamy mango coconut sauce dipping.

£4.50



### **29. Fried Ice – Cream/ Kem Chiên [Vegan]**

Crafted vanilla ice cream dome in quick fried wheat paper and sprinkled with condensed coconut cream and crushed peanuts.

£5.00



### **30. Violet Rice Coconut Yogust/ Sữa Chua Nếp Cẩm**

[Vegan]

Grandma style fermented Violet blutinous rice embedded in vegan coconut yogust extran coconut milk.

£5.00





## **SEN VIET**

### **ABOUT US**

Dear friends,

The pure purpose of opening this veggie place is to provide healthy and delicious cuisines that have been carefully selected to bring out the tastes from our origins of Vietnam.

Part of our cultural and mostly religious belief has greatly influenced us to eat more veggie foods.

We would like to thank you for giving us the opportunity to bring our healthy and tasty cuisine from Vietnam to your table.

Sen Viet

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