

LITTLE MISS HÀ

VIETNAMESE CUISINE

SMALL PLATES

OYSTERS ON THE HALF SHELL MP

Fresh oysters on the half shell with nuoc cham mignonette, diced cucumber, thai basil

IMPERIAL ROLLS • Cha Goi 14

Crispy rolls with seasoned pork, noodles, and shredded veggies, served fresh herbs, lettuce, and nuoc cham sauce

STEAMED DUMPLINGS 10

Dumplings filled with pork, ginger, garlic, and green onion, served with soy ginger sauce

BAO BUNS • Banh Bao 16

Steamed buns with braised short ribs, marinated cucumber, pickled carrots & daikon, pickled red onions and cilantro

BEEF SALAD • Goi Bo 18

Pan seared flank steak mixed with cucumber, bell peppers, fresh herbs and nuoc cham sauce, served with house made taro chips

SHRIMP SPRING ROLLS • Goi Cuon 12

Fresh rolls with local shrimp, mint, cilantro, lettuce, cucumber, rice noodles, served with peanut sauce

VEGETABLE SPRING ROLLS • Goi Cuon Chay. 10

Fresh rolls with mango, bell pepper, mint, cilantro, jalapeno, cucumber, rice noodles, and lettuce, served with peanut sauce

LEMONGRASS MUSSELS 15

Fresh mussels in a lemongrass coconut milk broth with grilled baguette points

GREEN CURRY MUSSELS 15

Fresh mussels in a spicy green curry broth with grilled baguette points



BANH MI

SERVED IN A FRESH BAKED FRENCH PANTRY BAGUETTE

DAC BIET 16

Traditional with char sui pork, cha lua, chicken liver pate, cucumber, pickled daikon and carrots, jalapeno and cilantro
TOFU OPTION AVAILABLE

CHICKEN 14

Grilled lemongrass chicken with cucumber, pickled daikon and carrots, jalapeno with cilantro ranch

PORK BELLY 16

Cheshire roasted pork belly, herb mayo, cilantro gremolata, cucumber, pickled daikon-carrot, jalapeno, fresno chile puree

DUCK 19

Earl grey tea cured duck confit, hoisin honey glaze, mango puree, fresno chile mayo, pickled daikon-radish, jalapeno, cilantro

SHRIMP 16

Crispy shrimp, herb mayo, coconut-lime vinaigrette, cucumber, cilantro, jalapeno, thai basil, fresno chili sauce

BEEF PHO FRENCH DIP 16

Shaved ribeye, fresno chili mayo, caramelized onions, cilantro, jalapeno. Served with beef pho broth

HOUSE SPECIALTIES

RICE NOODLE STIR FRY • Pho Xao 16

Wok fired rice noodles with onions, mushrooms, bok choy, carrots, and bean sprouts, topped with crushed peanuts
ADD: CHICKEN, TOFU OR PORK 6, BEEF OR SHRIMP 8

PORK FRIED RICE • Com Chien 16

Coconut fried rice with eggs, diced onion and bell peppers, carrots and peas, topped with green onions

PHO • National dish of Vietnam

A big bowl of slowly simmered spiced soup with rice noodles and fresh herbs

ADD-ONS

BOK CHOY OR MUSHROOMS 2, SHORT RIB 4
RARE EYE ROUND 4, OXTAIL 4

BEEF PHO • Pho Bo 18

Eye round, short rib

CHICKEN PHO • Pho Ga 14

Shredded chicken

VEGETARIAN PHO • Pho Chay 14

Bok choy, mushrooms

YELLOW CHICKEN CURRY • Ca Ri Ga 20

Lemongrass, coconut yellow curry broth, simmered chicken thighs, sweet potatoes

GREEN CURRY • Ca Ri Xanh 18

Spicy green curry broth with onions, bell peppers, shiitake mushrooms & bamboo shoots
ADD: CHICKEN OR TOFU 6, SHRIMP 8

SAIGON SALAD 13

Green leaf lettuce and napa cabbage, avocado, mint, cilantro, carrots, fried shallots, crushed peanuts, mandarin oranges tossed in asian vinaigrette

ADD: CHICKEN, TOFU OR PORK 6, BEEF OR SHRIMP 8

VERMICELLI NOODLE BOWL • Bun 11

Rice noodles with green leaf lettuce, carrots, cucumbers, mint, cilantro, crushed peanuts, served with a side of nuoc cham

ADD: CHICKEN, TOFU OR PORK 6, BEEF OR SHRIMP 8
IMPERIAL ROLL 3

SHAKING BEEF • Bo Luc Lac 33

Wok fired marinated filet mignon served over fresh watercress, served with jasmine rice and black pepper dipping sauce