



# VIỆT SHACK

DRINKS MENU

## SIGNATURE COCKTAILS

*Communist  
Cosmo*

Absolut Vodka.  
Cointreau.  
Pomegranate. Mango.  
Lime. Orange Peel.  
**8.50**

*Good Morning  
Vietnam*

Bacardi. Mango. Ginger.  
Lime. Chilli. Egg White.  
**8.50**

*Hanoi Hannah*

Woodford Reserve.  
Bitters. Sugar. Chilli.  
**9.50**

*Fifty Shades  
of Yellow*

Bacardi. Kraken.  
Cointreau. Almond.  
Lime. Candied Cherry.  
**8.50**

*Lady Lychee*

Roku Gin. Archers.  
Lychee. Passion Fruit.  
Lime. Thai Basil.  
**9.50**

*Mo Viet O*

Bacardi. Ginger.  
Lime. Lemongrass.  
Mint. Coriander.  
**9.50**

*xXx Martini*

Absolut Vanilia.  
Passion Fruit. Prosecco.  
**10.50**

*Saigon Sally*

Gordon's. Passion Fruit.  
Orange. Lemon. Mint.  
**8.50**

*Royal Ancoats*

Courvoisier. Mount Gay.  
Lime. Ginger. Bitters.  
**9.50**

*Asian  
Persuasion*

Absolut Vodka. Kahlua.  
Amaretto. Baileys.  
Cream. Chocolate.  
**9.50**

*Vietspresso  
Martini*

Absolut Vanilia. Kahlua.  
Almond. Coffee.  
**8.50**

## SIGNATURE COCKTAILS

*Lucky Leo*

Roku Gin. Cointreau.  
Elderflower. Aloe Vera.  
Egg White.  
Butterfly Drop.  
**9.10**

*Vietamin D*

Gordon's, Strawberry,  
Mango, Passionfruit,  
Pineapple, Lime.  
**8.50**

*Ho Chi Mama*

Mount Gay. Lime.  
Passionfruit. Almond.  
Pineapple. Bitters.  
**9**

## CLASSIC COCKTAILS

*Daiquiri*

Bacardi. Choice of Fruit:  
Strawberry, Passionfruit  
or Mango. Lime. Sugar.  
**8.50**

*Margarita*

Jose Cuervo Gold.  
Cointreau. Lime. Sugar. Salt.  
**8.50**

(Massive array of other classics available  
on request!)

## MOCKTAILS

*Young Love*

Orange. Cranberry.  
Aloe Vera. Ginger. Lime.  
**4**

*Mangorita*

Mango. Pineapple.  
Passion Fruit.  
**4**

*No Viet O*

Apple. Lime. Elderflower.  
Ginger. Mint.  
**4**

*Viet Shack  
Ice Tea*

Tea. Passion Fruit.  
Lemon.  
**4**

3

## WINE

*Chardonnay/  
Pinot Grigio/Merlot*

125ml.	<b>4</b>
175ml.	<b>5.50</b>
250ml.	<b>7.50</b>
Bottle.	<b>22</b>

*Sauvignon Blanc/  
Malbec/Rioja Roja*

125ml.	<b>4.50</b>
175ml.	<b>6</b>
250ml.	<b>8.50</b>
Bottle.	<b>25</b>

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## BEERS

*Hanoi "The North"*

5.1% Pilsner	<b>4.95</b>
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*Saigon "The South"*

4.9% Pilsner	<b>4.95</b>
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*Saigon Special*

4.9%	<b>4.95</b>
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## HOT DRINKS

*Vietnamese Coffee  
(with/without ice)*

Black	<b>2.50</b>
White	<b>3.20</b>

*Tea Pots*

Viet Thai Nguyen	<b>3.50</b>
Oolong	<b>3.50</b>
Camomile	<b>3.50</b>
Peppermint	<b>3.50</b>

## SPIRITS

*Absolut Vodka  
Bacardi Rum  
Sambuca  
Jose Cuervo Gold Tequila  
Amaretto  
**3.50***

*Absolut Vanilia  
Bombay Sapphire  
Beefeater Pink Gin  
Jameson  
Jack Daniel's  
**3.70***

*Hendrick's  
Courvoisier  
The Kraken Spiced Rum  
Mount Gay Rum  
**4***

*Roku Gin  
Havana Club 7YO  
Glenmorangie  
Woodford Reserve  
**4.50***

*Grey Goose  
Patron Silver or Cafe  
Remy Martin VSOP  
**5***

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## COLD DRINKS

*Lychee Drink 300ml  
Guanabana Juice 350ml  
Mangosteen Juice 350ml  
Coconut Water 330ml  
Ginger Beer 330ml  
Coca-Cola / Diet / Zero 330ml  
Sprite Zero 330ml  
Appletiser 275ml  
Guava 350ml  
Bavaria (non-alcoholic to beer) 330ml  
Perrier 330ml  
Strathmore 330ml  
Oolong Tea (unsweetened) 300ml*

**2.90**



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# VIỆT SHACK

MAIN MENU

## DO NHAU

*Small plates, good to share*

### *Bread & Oil (vegan)*

Toasted sourdough (Pollen Bakery) with homemade fermented chilli oil. **2.50**

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### *Shack Dumplings*

Handmade steamed dumplings with pork, chives, bamboo with a fermented chilli and soy dipping sauce. **6.90**

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### *Cua Xua (gf)*

Crispy soft shell crab, sunny side egg, spicy lime sauce & fresh avocado slices. **8.30**

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### *Oyster Mushroom Kebabs (vegan) (gf)*

Chargrilled oyster mushrooms marinated in Vietnamese spices and garlic oil, chilli flakes, fresh lime and fermented chilli oil. **7.40**

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### *Heo Quay (gf)*

Roast belly pork crackling slices, marinated in Vietnamese spices and herbs with chilli & lime sauce. **7**

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### *Halloumi Chien (gf)*

Golden slices of halloumi fries with spicy tamarind sauce, mixed Asian herbs, sesame seeds, sweet chilli glaze and holy basil guac. **6.20**

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### *Crab Tacos (vegan available)*

Crispy soft shell crab on toasted tortilla with oyster mushrooms, fermented soy aioli, pickled veg, holy-basil guac, fried shallots (vegan: with plant-based crispy Chickaan). **9.10**  
**6.90 (v)**

## DO NHAU

Continued...

### *Viet Nachos*

Nachos with grilled beef steak, lemongrass chicken, melted cheese, holy-basil guac, sriracha, tamarind sauce, crispy shallots, fresh chillies & green onions. **7**

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### *Bap Nuong (v)*

Charred corn cobs with a spicy onion butter and fresh chives (vegan: crispy shallots, fermented chilli oil). **3.99**

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### *Ca Chien (gf)*

Grilled sea bass fillet with a Vietnamese holy-basil tomato salsa, chopped Asian herbs and spicy oil. **8**

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### *Xuong Heo (gf)*

Sticky pork ribs cooked with a mild star-anise honey glaze, fresh ginger, lime juice & chillies. **6**

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### *Goi Cuon - Summer Rolls (vegan available) (gf available)*

Rice paper rolls stuffed with noodles, salad, asian herbs, crispy shallots and a choice of tiger prawns or avocado (v) and homemade spicy peanut butter sauce (gf: chilli & lime sauce). **6.10**  
**5.50 (v)**

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### *Muc Chien (gf)*

Crispy fried squid with our seven spice, garlic & green chilli sauce. **7.10**

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### *Thit Cuu Nuong (gf)*

Grilled aromatic lamb chops marinated in lemongrass, lime & orange peel. **6.50**

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### *Bong Cai Xanh Nuong (vegan)*

Seared and charred tender stem broccoli with our peanut butter sauce and crushed pistachios. **5.90**

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## DO NHAU

*Continued...*

### *Tom Rang Mui (gf)*

Aromatic salt and pepper tiger prawns with a side of seafood green dipping sauce (shell on). **8.90**

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### *Ca Tim (vegan) (gf available)*

Vietnamese style crispy aubergine, served with our peanut butter sauce or a sweet chilli glaze (gf). **6.50**

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### *Cha Gio (vegan available)*

Traditional deep-fried paper rolls stuffed with pork, glass noodles, veg & Asian mushrooms (vegan: no pork). **5.50**  
**4.50 (v)**

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### *Canh Ga*

Grilled wings marinated in garlic, lemongrass and kaffir lime leaves, served with our homemade spicy green chilli sauce. **5.90**

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### *Bong Cai Trang Chien (vegan) (gf)*

Asian-inspired aromatic cauliflower with holy-basil guac, spicy tamarind sauce and sweet chilli glaze. **5.80**

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### *Thit Nuong Du Loi*

Mixed Vietnamese sharing platter. Wings, lamb chops, crispy cauliflower, spring rolls (v), pork kebabs, summer rolls (v), dips, fresh Vietnamese salad with traditional dressing. **18.50**

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### *Do Chay Du Loi (vegan) (gf available)*

Mixed vegan sharing platter. Chargrilled oyster mushroom kebabs, crispy cauliflower, charred broccoli, charred corn, avocado summer rolls, spring rolls, sauces, fresh Vietnamese salad with traditional dressing. **16.90**



## PHO

*Vietnam's signature dish. Stock is cooked for 12hours with beef and chicken bones and Vietnamese aromats to create a traditional fragrant Pho broth, served with flat rice noodles and topped with Asian herbs, chilli and fresh lime.*

### *Pho Bo (gf)*

Saigon style pho with hand sliced medium rare beef and brisket. **11.40**

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### *Pho Ga*

With chicken thigh fillet. **10.40**

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### *Pho Hai San (gf)*

With tiger prawn and spicy fish balls. **11.80**

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### *Pho Chay (vegan) (gf)*

This hearty plant-based broth is made with oriental vegetables and toasted aromats, poured over flat rice noodles and topped with tofu, mushrooms, charred broccoli, herbs, chilli and lime. **10**

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### *Pho Remix*

Basically, you get all of the above! **13.50**

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## PHO XAO

*A traditional wok stir fry dish with pho flat rice noodles, mixed al-dente veg, garlic, spicy soy and oyster sauce with a hint of fresh lime, crushed pistachios and holy-basil.*

### *Pho Xao Bo*

Wok flamed stir fry flat noodles with grilled Vietnamese marinated beef steak. **11.99**

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### *Pho Xao Ga*

Wok flamed stir fry flat noodles with grilled Vietnamese marinated chicken. **10.95**

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### *Pho Xao Hai San*

Wok flamed stir fry flat noodles with jumbo tiger prawns, king prawns, fish balls and fresh calamari. **12.99**

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### *Pho Xao Chay (v)*

Wok flamed stir fry flat noodles with charred broccoli, holy-basil, bean sprouts, peppers, onions and plant-based chicken. **9.99**

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*Please inform us of any allergies or dietary requirements when placing your order*

## COM

*Traditional freshly steamed rice dishes,  
layered with fresh greens, pickled veg,  
Asian herbs and sauces.*

### *Com Ga*

Chargrilled chicken thigh fillet, marinated in fresh lemongrass, garlic and Asian herbs. **10.40**

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### *Com Heo Quay (gf available)*

With crispy crackling, slow roasted in Asian spices. **13**

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### *Com Bo Bit Tet (gf available)*

Garlic soy infused beef bavette steak. **11.40**

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### *Surf & Turf (gf available)*

Tiger prawns & garlic soy-infused bavette steak. **15**

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### *Com Vit (gf available)*

Tender Vietnamese style roast duck with homemade sriracha jam. **13**

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### *Com Cuu (gf available)*

Grilled aromatic lamb chops marinated in lemongrass, lime & orange peel. **12**

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### *Cauliflower Steak (vegan) (gf available)*

Crispy aromatic cauliflower in 7 Vietnamese spices, pickled veg, fresh salad, Asian herbs, sweet chilli glaze & guacamole. **9.50**

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### *Com Ca Chien (gf available)*

Grilled sea bass fillet with a Vietnamese spicy tomato salsa with homemade fermented chilli oil, chopped Asian herbs and spicy oil, pickled carrots, fresh salad & charred broccoli. **14.50**

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### *Shack Rice*

Loaded with beef steak, chargrilled chicken, topped with crispy shallots, spicy sriracha, tamarind sauce, sriracha mayo and a handful of fresh chilli and green onions. **14.50**

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### *Com Nam Nuong*

Chargrilled chilli & garlic oyster mushroom kebabs & broccoli. **9.80**

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## BUN THIT NUONG

*Freshly steamed rice vermicelli noodles, topped with traditional Vietnamese BBQ meats. Layered with fresh greens, pickled veg, Asian herbs, crushed peanuts and chilli & lime sauce (no soup).*

### *Chicken*

Chargrilled chicken thigh, marinated in fresh lemongrass, garlic and Asian herbs. **10.40**

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### *Belly Pork (gf available)*

With crispy crackling, slow roasted in Asian spices. **13**

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### *Beef Bavette Steak (gf available)*

Garlic soy-infused beef steak. **11.40**

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### *Spring Rolls (vegan available)*

With pork, glass noodles, veg & Asian mushrooms (vegan: no pork). **10**  
**9 (v)**

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### *Surf & Turf (gf available)*

Tiger prawns & garlic soy-infused bavette steak. **15**

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### *Cauliflower (vegan) (gf available)*

Crispy aromatic cauliflower with sweet chilli glaze. **9**

## VIET FRIES

*All seasoned with our secret seven spices  
and homemade sauces.*

### *Shack Fries*

Loaded with beef steak, chargrilled chicken, topped with crispy shallots, spicy sriracha, tamarind sauce, sriracha mayo and a handful of fresh chilli and green onions. **14.90**

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### *Cheesy Shack Fries*

Loaded with beef steak, chargrilled chicken and melted cheese sauce. Topped with crispy shallots, spring onions and red chillies. **14.99**

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### *Sweet Potato Shack Fries*

Loaded with beef steak, chargrilled chicken, topped with crispy shallots, spicy sriracha, tamarind sauce, sriracha mayo, and a handful of fresh chillies and green onions on sweet potato fries. **15.80**

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### *Heo Fries (gf)*

Crackling belly pork, BBQ pork skewer, tamarind sauce, sriracha, crispy onions and fresh chilli. **13**

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### *Quack Fries (gf)*

Crispy skin duck fillets, layered with sriracha jam, sriracha mayo, tamarind sauce, spring onions and fresh chillies. **13.50**

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### *Peanut Butter Chicken Fries*

Chicken thigh fillets, layered with our peanut butter sauce, crispy shallots, spring onions, fresh chillies and pistachios & sesame seeds. **11.50**

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### *Vegan Chickaan Peanut Butter Fries (vegan)*

Plant based chickaan, layered with our peanut butter sauce, crispy shallots, spring onions, fresh chillies and pistachios & sesame seeds. **9.99**

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### *Buddha Fries (vegan) (gf)*

Crispy tofu, spiced cauliflower, grilled mushrooms, crispy shallots, fresh chillies, green onions, sriracha, spicy tamarind sauce and sweet chilli glaze. **10.30**

## BURGERS

*All our burgers are served with fries,  
Viet seasoning, fresh Viet salad and homemade sauces.*

### *Peanut Butter Chicken Burger*

Double chicken thigh fillets layered with our warm peanut butter sauce, fresh greens, pickled carrots, crispy shallots, sriracha sauce, toasted seeded brioché bun. **11.50**

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### *Cow Burger*

Beef steak infused in garlic soy, fresh greens, pickled carrots, crispy shallots, sriracha sauce, homemade sriracha mayo, toasted seeded brioché bun. **12**

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### *Lemongrass Chicken Burger*

Double chicken thigh fillets, fresh greens, pickled carrots, crispy shallots, sriracha sauce, homemade sriracha mayo, toasted brioché bun. **11**

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### *Quack Burger*

Crispy duck fillets, fresh greens, pickled carrots, crispy shallots, sriracha, homemade sriracha jam, sriracha mayo, toasted seeded brioché bun. **13**

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### *Viet Mac*

Grilled Chicken, Beef Steak, Pork Patty, Fresh Greens, Pickled Carrots, Sriracha Mayo, Chilli Sauce On Toasted Brioche. **14.50**

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### *Royal Crab Burger*

Crispy soft-shell crab, sunny side fried egg, fermented soy aioli, fresh avocado slices, pickled veg & salad on a toasted seeded brioché bun. **15.50**

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### *Chubby Chick Burger*

BBQ chicken thigh fillet with grilled halloumi cheese, sriracha, fermented soy aioli, pickled veg and toasted seeded brioché bun. **12.50**

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### *Veganese Burger (vegan)*

Crispy mock chicken and peanut butter sauce, fresh greens, pickled carrots, crispy shallots, sriracha, a toasted vegan brioché bun and fries holy-basil guac. **10.40**

## GOI XA LAT

*Traditional Vietnamese salads.*

### *Goi Tom Ga*

Shredded grilled chicken and tiger prawns on fresh red slaw, apple & mango slaw, Asian herbs, crushed peanuts with chilli & lime dressing.

**8.30**

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### *Xa Lat Chay (vegan) (gf)*

Crispy-fried tofu, with grilled mushrooms, charred broccoli, fresh greens, apple and mango slaw, crispy shallots and a sweet chilli glaze.

**8**

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### *Xa Lat Vit (gf)*

Crispy-skin duck, on a bed of fresh greens, apple & mango slaw, onions, crispy shallots, pickled carrots and our homemade sriracha jam.

**9**

**10**

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### *Xa Lat Bo (gf)*

Vietnamese beef steak salad, served medium rare, with mixed greens, slaws and dressing.

**9.50**

## SIDES/EXTRAS

<i>Rice (vegan) (gf available)</i>	<b>2.50</b>
<i>Fries (vegan) (gf)</i>	<b>2.50</b>
<i>Sweet Potato Fries (vegan)</i>	<b>3.50</b>
<i>Crispy tofu (vegan) (gf)</i>	<b>4</b>
<i>Viet salad (vegan) (gf)</i>	<b>3</b>

## DO CHAY

*Vegan dishes.*

### *Pho Chay (gf)*

This hearty plant-based broth is made with oriental vegetables and toasted aromats, poured over flat rice noodles and topped with tofu, mushrooms, charred broccoli, herbs, chilli and lime. **10**

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### *Bong Cai Xanh Nuong*

harred tender stem broccoli with our peanut butter sauce. **6.40**

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### *Ca Tim (gf available)*

Vietnamese style crispy aubergine, served with our peanut butter sauce or a sweet chilli glaze (gf). **7**

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### *Xa Lat Chay (gf)*

Crispy-fried tofu, with grilled mushrooms, charred broccoli, fresh greens, apple and mango slaw, crispy shallots and a sweet chilli glaze. **8**

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### *Bun Cha Gio Chay*

Spring rolls with steamed rice vermicelli noodles, pickled carrots and salad with a sweet chilli glaze. **9**

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### *Veganese Burger*

Crispy mock chicken and peanut butter sauce, fresh greens, pickled carrots, crispy shallots, sriracha, a toasted vegan brioché bun and fries. **10.40**

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### *Buddha Fries (gf)*

Crispy tofu, spiced cauliflower and grilled mushrooms on a bed of fries, topped with crispy shallots, fresh chillies, green onions and sweet spicy tamarind sauce. **10.30**

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### *Do Chay Du Loi (gf available)*

Mixed vegan sharing platter. Chargrilled oyster mushroom kebabs, crispy cauliflower, charred broccoli, charred corn, avocado summer rolls, spring rolls, sauces, fresh Vietnamese salad with traditional dressing. **17.40**

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### *Oyster Mushroom Kebabs (gf)*

Chargrilled oyster mushrooms marinated in Vietnamese spices and garlic oil, chilli flakes, fresh lime and fermented chilli oil. **7.90**

*Please inform us of any allergies or dietary requirements when placing your order*

# DO NGOT

## Desserts

### *Brownie (vegan available)*

Homemade vegan velvet chocolate brownie, with a kick of chilli,  
served with ice cream or sorbet (v). **5.40**

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### *Golden Bao (vegan available)*

Fluffy fried bao with ice cream or sorbet (v),  
coconut condensed milk, crushed pistachios & sesame seeds. **5.80**

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12

### *Deconstructed Sundae (vegan available) (gf)*

Mixed ice cream and/or sorbet (v), popcorn,  
pistachio dust, caramel. **4.90**

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### *Cheshire Farm Ice Cream (vegan available) (gf)*

Vanilla, Chocolate, Coconut. **Single 2.50**  
**Double 4**  
Sorbet (v):  
Mango, Passion Fruit, Coconut.



# VIỆT SHẮC



Leo



Nelson

*Nelson and Leo, the founders of Viet Shack, have known each other most of their lives (they're practically family).*

*Viet Shack started from an annual summer BBQ which they hosted, often involving cooking for over 100 people.*

*After a few years, they finally decided to quit the 9-5 and*

*Viet Shack was born.*

  
**@vietshack**



# VIỆT SHACK

KIDS MENU

## KIDS MENU

### *Chicken Burger*

Grilled chicken, homemade mayo and fresh green salad with a side of french fries. **4.50**

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### *Beef Steak Burger*

Grilled beef steak, homemade mayo and fresh green salad with a side of french fries. **4.90**

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### *Shack Fries*

Chicken and beef steak with mayo, tamarind sauce, crispy shallots with fries. **5.99**

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### *Chicken and Rice*

Grilled chicken, fresh green salad on steamed rice and chilli and lime sauce - not spicy. **5.50**

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### *Duck Wrap*

Crispy duck fillet with fresh green salad, cheese sauce and crispy shallots in a toasted tortilla wrap. **5.50**

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### *Pho Noodles*

Flat rice noodles, grilled chicken or sliced beef with our homemade 8hr bone broth. **5**

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*Vegan chicken nuggets with french fries (vegan)* **4.40**



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