

NAM-VIET[®]

Fine Vietnamese Cuisine

RESTAURANTS

Arlington, VA.

You are about to enjoy traditional "Can-Tho-Nese" cooking from Mrs. Thoi's kitchen. Recipes that have been passed down and brought to this country that we are continually trying to perfect. From utilizing the best ingredients from Southeast Asia that replicate our cuisine to working with local farms that bring the best, highest quality meats for our entrees. Our hope is that you enjoy the same cooking that our elders enjoyed; Cuisine that is non-filling, non-fattening, and offers nourishment that would sustain them through a tropical workday. This resulted in the evolution of wholesome, savory culinary dishes of unique distinction, now finding great appeal and high favor in Western diets.

Each dish and the sauces that accompany them have been handcrafted and precisely perfected for over three decades since our early days of being a small 15-seat eatery on Highland Street in 1986 in Arlington to where we are today as one of the longest standing Vietnamese restaurants serving the metropolitan area. From our kitchen to your table, we hope you enjoy your meal and we thank you for choosing Nam-Viet for your dining experience.

Bon Appétit,
The Nguyen Van Thoi Family

Appetizers

Crispy Spring Rolls	\$5
Deep fried pork, chicken, crabmeat, carrots, onions, and vermicelli rolls.	
Crispy Vegetarian Rolls	\$5
Deep fried mung beans, onions, tofu, Japanese yam, carrots and vermicelli rolls.	
Crispy Shrimp Toast	\$6
Deep fried ground shrimp pate spread on baguette with sesame.	
Fresh Garden Rolls	\$5
Rice paper wrapped rolls with your selection of Pork, Tofu, Shrimp, or Shrimp and Pork with shredded lettuce, mint bean sprouts and vermicelli.	
Appetizer Combo	\$12
Roll of Shrimp Toast, Crispy Roll, Crispy Veggie Rolls, Shrimp & Pork Garden Roll and Lemongrass beef.	
Fried Squid, Scallops, or Mix	\$13
Deep fried squid, scallops, or mixture sautéed with ginger, onions, garlic, and house seasonings.	
Fried Quail	\$6
Deep fried quail glazed sweet house fish sauce reduction with onions.	

Salads

Vietnamese Cabbage Salad	\$12
Julienned cabbage, cucumber, mint, bell peppers, onions, and house dressing with your choice of Shrimp, Chicken, or Mix of both served with fried prawn crackers.	
Green Papaya Salad	\$12
Julienned green papaya with mint, pickled veggies, and house dressing served with your choice of Beef Jerky or Shrimp .	
Grilled Calamari Salad	\$13
Julienned cabbage, cucumber, mint, bell peppers, onions, and house lemongrass dressing with marinated grilled calamari.	

Soups

Pho Ga*	Cup - \$5 Bowl - \$9
Traditional rice noodle soup with chicken, onions, scallions, cilantro, and culantro.	
Pho Bo*	Cup - \$5 Bowl - \$9
Traditional rice noodle soup with beef onions, scallions, cilantro, and culantro. (Add Brisket + Meatball for \$1)	
Sup Mang Cua**	Cup - \$5 Bowl - \$9
Vietnamese white asparagus soup with quail eggs, and crab meat.	
Hoanh Thanh**	Cup - \$5 Bowl - \$9
Homemade hoanh thanhs (pork, chicken, and shrimp dumplings, also called Wonton) served with scallions, onions, chives, and Xa Xiu and Shrimp. (Vietnamese roasted barbeque pork)	
Hu Tieu**	Cup - \$5 Bowl - \$9
Clear rice noodle soup with scallions, chives, cilantro, and Xa Xiu and Shrimp. (Vietnamese roasted barbeque pork).	
Bun Bo Hue*	Cup - \$5 Bowl - \$9
Clear rice noodle soup with scallions, chives, cilantro, and Xa Xiu and Shrimp. (Vietnamese roasted barbeque pork).	
Sup Chay**	Cup - \$5 Bowl - \$9
Vegetable rice noodle soup with cilantro, chives, scallions, broccoli, carrots, napa cabbage, bok choy, snap peas, shitake mushrooms, and fried or steamed tofu. (Vegetable stock available upon request.)	
Mi/Pho Seafood**	Cup - \$6.5 Bowl - \$10
Seafood soup with scallops, shrimp, and calamari with scallions, onions, and chives with your choice of egg noodles or rice noodles.	

Canh Chua Ca/Tom	Cup - \$6.5 Bowl - \$10
Tamarind sweet and sour soup with cabbage, bean sprouts, tomatoes, culantro, and served with your choice of Salmon or Shrimp. Large sized served with rice.	
<i>*Beef based stock</i>	
<i>** Chicken based stock</i>	

Grilled Entrees

Vietnamese grilled meats and seafoods are marinated for 24 hours or more; Accompaniments with these dishes include your selection of steam jasmine rice or a vermicelli bowl served with shredded lettuce, mint, cucumber, and bean sprouts with a side of our homemade "Nuoc Mam" also known as fish sauce.

(Add Crispy Spring or Crispy Veggie Roll to any dish for \$2)

Grilled Pork on Skewer w/rice or rice vermicelli	\$13
Grilled Chicken w/rice or rice vermicelli	\$13
Grilled Lemongrass Beef w/rice or rice vermicelli	\$14
Grilled Pork Chops w/sautéed vegetables and steam rice.	\$15
Grilled Beef Short Ribs w/rice or rice vermicelli	\$16
Bo Dun on Skewers (celery and scallions wrapped beef) w/rice vermicelli	\$17
Grilled Jumbo Shrimp w/steamed rice or rice vermicelli	\$16
Hanoi Grilled Pork w/rice vermicelli	\$13
Grilled Shrimp & Scallops w/steamed rice or rice vermicelli	\$18
Grilled Salmon w/steamed vegetables served w/steamed rice.	\$18
Grilled Combo w/rice vermicelli	\$19

Brown Rice can be substituted for \$1.25 wherever steam rice is listed in our menu.

Please be advised that Vietnamese cuisine features an abundant variety of spices and seasonings that may not be well suited to your dietary needs. Please alert your waiter to any food allergies that you may have with regards to certain products, peanuts, spices, dairy, etc.

Note: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Vegetarian

Mixed vegetables whenever listed include: broccoli, cauliflower, sugar snap peas, carrots, celery, and bell peppers. Also steam tofu can be substituted for fried tofu.

Red* or Yellow Coconut Curried Mixed Vegetables \$13
w/steamed or fried tofu and steamed rice.

Lemongrass Tofu w/mixed vegetables & steam rice \$13
Sautéed vegetables with fried tofu in a house soy sauce reduction.

Stir Fried Noodles w/mixed vegetables & Tofu \$13
Stir fried rice noodles with egg, onions, mixed veggies, and tofu.

Eggplant with Vegetables and Tofu \$13
Japanese eggplant sautéed in a house ginger sauce with tofu and mixed vegetables.

Five Spiced Tofu w/ Mixed Vegetables \$13
Red or yellow five spiced peanut curry sautéed with mixed vegetables and tofu w/steamed rice.

**Denotes spicy*

Stir Fry

Vietnamese Fried Rice \$12
Fried rice with eggs, peas, carrots, onions, scallions and soy sauce with your choice of:

Veggie (Mixed Veggies and Tofu)

Pork

Chicken

Shrimp

Combination (Shrimp, Pork, Chicken).

Seafood add \$2.75

(Calamari, Shrimp, Scallops, & Crabmeat)

Stir-Fried Noodles w/Shrimp, Pork, Chicken \$13
“Pad Thai”

Stir-fried noodles with shrimp, xa xiu (Vietnamese roasted barbeque pork), and chicken with eggs, bean sprouts, chives, onions, scallions, special house sauce, and flat rice noodles.

Nam-Viet Mixed Combination \$14
Sautéed Vegetables with shrimp, chicken, and beef served over fried egg noodles.

Eggplant with Choice of Chicken, Beef, or Pork \$14

Japanese eggplant sautéed in a house ginger sauce with your choice of chicken, beef, or pork.

Chef Specialties

Lemongrass Chicken w/steam rice \$13
All white meat chicken sautéed in our homemade fish sauce reduction with fresh lemongrass, and onions.

Caramelized Pork with black pepper w/steam rice \$13
Tender pieces of pork shoulder sautéed in our homemade fish sauce reduction with fresh cracked black pepper and onions.

Caramelized Chicken with fresh ginger w/steam rice \$13
All white meat chicken sautéed in our homemade fish sauce reduction with fresh ginger, and onions. **Substitute Shrimp \$3**

Vietnamese Orange Chicken w/steam rice \$14
Tender, dark meat chicken, seasoned and breaded in corn starch sautéed with our house soy orange sauce with onions, and oranges. **Substitute Beef \$2** **Substitute Shrimp \$4**

Vietnamese Chicken Curry w/steam rice \$13
Tender white meat chicken sautéed with carrots, snap peas, potatoes, ginger, lemongrass, and yellow coconut milk curry. (Substitute Mixed Seafood (Calamari, Shrimp, & Scallops for Chicken +\$3)

Vietnamese Crepe \$13
Vietnamese crepe made from mung bean flour filled with bean sprouts, onions, chives, chicken and shrimp. **(Vegetarian option available)**

Vietnamese Steak w/steam rice \$17
Tender chunks of beef tenderloin marinated in Vietnamese seasonings sautéed with onions, potatoes, and bell peppers.

Sides

Brown or White Rice \$2.50

Steam Vegetables \$2.50

Rice Noodles \$2.50

Steam Tofu \$2.50

Grilled Shrimp \$6.25

Extra Takeout Sauces \$0.45

Desserts

Fried Banana w/ Ice Cream (Green Tea, Strawberry, Vanilla) \$7

Ice Cream (Variety of Homemade Flavors) \$5.50

Caramel Custard \$5.50

Beverages

Soft Drinks \$3 **Fresh Lemonade** \$4.50

Hot Tea (Per Person) \$2.50 **Thai Tea** \$4.50

Iced Tea \$3 **Shirley Temple** \$4

Cold Brew Vietnamese Iced Coffee (Limited Availability) \$5
(Add Coffee Ice Spheres +\$1.00 (Very Limited Availability))

Hot Vietnamese Coffee \$5

Weekly Specials

Monday

Half Priced Bottles of Wine from 4:00PM – 8:00PM
(Dine in Only)

Tuesday

20% off Appetizers from 4:00PM – 7:00PM
(Dine in Only)

Wednesday

\$3 All Day Beer Special
(Dine in Only)

Lucky Buddha

Amstel Light

Tiger

New Belgium Fat Tire

Heineken

Sam Adams

Devil's Backbone Vienna Lager

Boont Amber Ale

Widmer Brother's Hefeweizen

Thursday

Half Priced Glasses of Wine from 4:00PM – 8:00PM
(Dine in Only)

Friday

20% off Beers & Wine Bottles
(Dine in Only)

✦ *A suggested 18% Gratuity Will be Added to Parties of 4 or More.* ✦

✦ *Note: We do not separate individual checks and we split a max of 3 cards per table* ✦

✦ *We have a \$10 Minimum for credit/debit card transactions.* ✦