

Anh Hồng

Bò 7 Món - Seven Courses of Beef

Vietnamese Cuisine

Monday Nights NFL Specials

\$3*

**All Domestic Beers
Pint or bottle**

Budlight, Kona Fire Rock,
Trumer Pils, Bud,
Sierra Nevada, Anchor Steam,
IPA, Sam Adams, Miller, &
Heifenweizer
(*On NFL Monday Nights Only!)

\$10.95

Cơm Đặc Biệt

**BBQ Chicken & Korean
Style Short Ribs Dinner**

Served w/ Fried Rice, House
Salad in Lemon Dressing and
Fried Wonton



**BBQ Chicken & Korean Style
Short Ribs Dinner \$10.95**

Lunch: 11 am - 2 pm (Mon — Fri)

Dinner: 5 - 11 pm (Mon — Sun)

Large public parking lot in rear. MC & Visa accepted.

2067 University Ave., Berkeley, CA 94704 Tel (510) 981-1789 Fax (510) 981-1787 www.anhhong.com

Authentic Vietnamese Cuisine - Simply The Best!

Some of our popular lunch items. All dishes served w/ steamed rice or noodle



**Chả Giò Anh Hồng
Anh Hong Roll
\$5**



**Cơm Bò Nướng Sả
Grilled Beef Lemon-
grass Roll \$9.95**



**Bún Tofu Chay
BBQ Tofu Dry Noodle
\$7.95**



**Cari Đồ Biển
Seafood Curry
\$9.95**



**Gà Cari
Chicken Curry
\$7.95**



**Tôm Rim
Sautéed Shrimp
Lemongrass \$9.95**



**Bún Chả Giò Thịt
BBQ Pork & Eggroll
Dry Noodle \$8.95**



**Mì Xào Dòn
Crispy Chowmein
\$9.95**



**Bún Gà
BBQ Chicken Dry
Noodle \$7.95**



**Cơm Gà
BBQ Chicken Rice
Plate \$8.95**

Bò 7 Món

Seven Courses of Beef

\$21.95 per person

Served with Rice Paper, Lettuce, Mixed Herbs,
Cucumber, Bean Sprouts, Pickled Carrots, and Daikon

1. Gỏi Bò - Beef Salad

Sliced Beef, Carrot, Daikon, Celery,
Onions, Herbs and Peanuts Tossed in Lemon Dressing

2. Bò Tái Chanh – Beef Carpaccio

Slices of Rare Beef in Tái Chanh Sauce

3. Bò Lá Lốp - Grilled Beef Lot Leaf (3)

Grilled Minced Beef Wrapped in “Piper Lolot” Leaf

4. Bò Nướng Xả – Grilled Beef Lemongrass (3)

Grilled Beef Rolls with Onions and Lemongrass

5. Bò Mỡ Chài - Beef sausage (3)

Grilled Beef Sausages

6. Bò Chả Đùm - Beef Meat Balls

Steamed Beef Meat Balls

7. Cháo Bò - Beef Porridge

Beef Rice Porridge with ginger and peanuts

(No Substitutions, Please)

Side Dishes

Bún –Vermicelli Noodles \$2

Bánh Hủi – Rice Cake \$3

Bộ Rau – Combination Vegetable Plate \$4.50

Dĩa Rau - Vegetable Plate \$3

Dĩa Đồ Chua – Dilled Vegetable Plate \$2

Soups

Hoàn Thánh Soup - Soft or Crispy Shrimp Wonton Soup \$4

Soup Măng Tây Cua - Asparagus Crab Soup \$3.50

Cháo Bò – Beef Porridge \$4 (sm) \$8 (lg)

Gỏi – Salads

Gỏi Bò - Beef Salad \$7.95

Sliced Beef, Carrot, Daikon, Celery, Onion,
Herbs and Peanuts Tossed in Táí Chanh Dressing

Gỏi Sen Tôm Thịt – Beef & Shrimps Salad \$10.50

Shrimp, Beef, Lotus Root, Carrot, Daikon, Celery, Onion,
Herbs and Peanuts Tossed in Táí Chanh Dressing

Appetizers

Chả Giò Sài Gòn – Saigon Rolls (4) \$6 (8) \$11

Eggrolls Wrapped in Rice Cake, served w/ Nước Mắm

Gỏi Cuốn – Spring Rolls (2) \$4.50

Vietnamese Spring Rolls filled with Chicken, Veggies,
Shrimp and Noodles Served with Peanut Sauce.

Salmon Táí Chanh – Salmon Carpaccio \$10 (sm) \$18.95 (lg)

Salmon Sashimi w/ Wasabi Táí Chanh Sauce

Tuna Táí Chanh – Tuna Garlico Jalapeno \$10 (sm) \$18.95 (lg)

Tuna Sashimi in Tai Chanh Sauce with Garlic and Jalapeno (mild)

Bò Táí Chanh - Beef Carpaccio \$6.95 (sm) \$9.95 (lg)

Slices of Rare Beef in Táí Chanh Sauce

Mama Chicken Wings \$7

Spicy Honey Glazed Chicken Wings w/ Lemon Kafir Leaves

Chả Giò Ánh Hồng – Ánh Hồng Rolls (4) \$5 (8) \$9.50

Vietnamese Egg Rolls w/ Pork and Shrimp

Chim Cút Quay – Roasted Quails (2) \$9

Roasted Quails

Càng Cua Bao Tôm – Crab Claws (3) \$12

Charbroiled Shrimp Balls on Crab Claws

Minimum credit cards (VC/MC) of \$10.00. 15% gratuity for parties of 6 people or more

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Wraps & Roll Entrees

Served with Rice Paper, Lettuce, Mixed Herbs,
Cucumber, Bean Sprouts, Pickled Carrots, and Daikon.

Bò Ba - 3X Grilled Beef Platter \$12

Lat Lot (3), Mỡ Chài (3), Nướng Xả (3)

Chạo Tôm Bánh Hỏi – “Chạo Tôm” (3) \$13.50

Charbroiled Shrimp Balls on Sugar Cane

Tôm Thịt Nướng Bánh Hỏi - Grilled Pork & Shrimps “Bánh Hỏi” \$12

BBQ Pork and Shrimp served over Rice Cake

Bò Cuốn Tôm Bánh Hỏi - Beef Shrimps Rolls \$13

Thin slices of Beef wrapped around Shrimp and Grilled in Lemongrass

Gà Nướng Bánh Hỏi – BBQ Chicken w/ Rice Cake \$10.50

BBQ Chicken Marinated in Lemongrass Sauce Served Over Rice Cake

Thịt Nướng Bánh Hỏi – BBQ Pork w/ rice cake \$12

BBQ Pork Marinated in Lemongrass Sauce Served Over Rice Cake

Bò Lá Lốp - Beef w/ Lot Leaf (8) \$10.50

Grilled Minced Beef Wrapped in Lot Leaf

Bò Mỡ Chài - Beef Sausage (8) \$10.50

Grilled Beef Sausages

Bò Nướng Xả - Beef Lemongrass (8) \$10.50

Grilled Beef Rolls with Onions and Lemongrass

Bò Chả Đùm - Beef Meat Balls (2) \$10.50

Steamed Beef Meat Balls

Bánh Xèo – Vietnamese Crepe \$12.50

Crunchy on the outside, soft on the inside Crepe filled with
Shrimp, Pork, Creamy Mung Beans and Bean Sprouts.
Served with Lettuce and Mixed Herbs.

Cá Nướng Da Giòn – Roasted Whole Catfish \$45 - \$60

Oven Honey Roasted Whole Catfish

Entrées

Tôm Rim - Sautéed Shrimps Lemongrass \$11.95

Shrimp Sautéed in Lemongrass Sauce

Gà Xào Xả Ớt - Sautéed Chicken Lemongrass \$10.95

Chicken Sautéed in Lemongrass Sauce.

Gà Ram gừng - Sautéed Ginger Chicken \$10.25

Chicken Sautéed in Ginger Sauce.

Bò Lúc Lắc – Shaking Beef \$13.95

Pan Seared Cubed Beef with Onion and Garlic,
Served over a Bed of Lettuce

Gà Cari - Curry chicken \$10.25

Chicken in Curry Sauce and Mixed Vegetables

Cari Đồ Biển – Seafood Curry \$15.25

Shrimp, Squid, Mussels and Scallops
and Mixed Vegetables in Curry Sauce

Cá Kho Tộ – Salmon in Clay Pot \$12.50

Salmon Caramelized in Kho To Sauce

Cơm Tay Cẩm – Clay Pot Combination \$10.50

Shrimp and Chicken Sauteed with mixed vegetables,
Mushrooms and Jasmine Rice in Clay Pot

Combination Rice Plate

Cơm Gà - BBQ Chicken Rice Plate \$8.95

BBQ Chicken Served with Rice and House Mixed Salad

Cơm Bò Đại Hàn – BBQ Short Rib Rice Plate \$9.50

BBQ Korean Style Short Ribs Served with Rice, and with House Mixed Salad

Cơm Đặc Biệt - Combination Rice Plate \$10.50

BBQ Chicken and Short Ribs Served with Rice, Fried
Wonton and with House Mixed Salad

Special Noodle Soup

Hủ Tiếu Ánh Hồng – Combination Rice Stick Noodle \$8.50

Combination of Shrimp, Squid, Crispy Wonton, Chicken,
and Bean Sprout in Miso & Sweet Pork Broth

Mì Ánh Hồng – Combination Rice Egg Noodle \$8.50

Combination of Shrimp, Squid, Crispy Wonton, Chicken,
and Bean Sprout in Miso & Sweet Pork Broth

ChowMein

(with Shrimp, Squid, Chicken & Mixed Vegetables)

Mì Xào Dòn Thập Cẩm – Crispy Chowmein \$9.50

Mì Xào Mềm Thập Cẩm – Soft Chowmein \$9.50

Vegetarian

Tofu Cari - Tofu Curry \$8.50

Sauteed Tofu in Curry Sauce Served with Rice

Tofu Xào Rau Xanh - Tofu with Mixed Vegetable \$8.50

Stir Fried Tofu and Mixed Vegetables Served with Rice

Tofu Vegetarian Wraps and Rolls \$10.50

BBQ Tofu over Rice Cake Served with Fresh Lettuce,
Cucumber, Dilled Carrots, Daikon, Mixed Herbs,
Bean Sprout and Rice Paper

Vegetarian Eggroll (2) \$4.00

Eggrolls Made with Avocado,
Green & Red Bell Pepper and Onion

Tea and Coffee

Cafe Đá - Vietnamese Ice Coffee \$3.00

Cafe Nóng - Vietnamese Hot Coffee \$3.00

Cafe Sữa Đá - Vietnamese Ice Coffee with Condensed Milk \$3.50

Cafe Sữa Nóng - Vietnamese Hot Coffee with Condensed Milk \$3.50

Trà Nóng - Hot Tea (Green Tea / Jasmine) \$2.00

Soft Drinks

Pepsi, Diet Pepsi, Twister Orange Soda, Mountain Dew, Pink Lemonade,

(Sprite) Sierra Mist, Sunkist Orange Soda, Fruit Punch \$2

Martinelli Apple Juice, Coconut Juice \$3

Tonic Water, Ice Tea, Aquafina Water \$1.75

Thai Ice Tea, Lemon Sod, Soybean Milk \$2.50

Beer

Local

Sierra Nevada, Anchor Steam,

Kona Fire Rock, Budweiser, Widmer, Trumer Pils,

IPA Long Hammer, Samuel Adams Lager,

Budlight, Corona, Miller \$3.95

Asia

Tsingtao, Asahi, "33",

Kirin, Tiger \$3.95

Europe

Bass, Stella Artois \$4

Guinness, Heineken, New Castle \$3.95

Chimay \$5

Cocktails

(Made with Soju)

Lychee Martini, Olive Martini, Rambutan Martini \$6

KuTo, Cocomo, Blueberry Drop, SaigonRia, Bay Breeze \$7

Desserts

Fried Banana & Ice Cream \$6.00

Ice Cream \$4.50

Wine List

White Wines

	Glass	Bottle
Concannon Chardonnay “Reserve”, Livermore A fruit forward wine with layers of peach-like flavors and aroma		\$30
Chateau Ste. Michelle Chardonnay, Washington Subtle, creamy notes on the nose & palate with some apricot & tropical flavors		\$22
Franciscan Chardonnay, Napa Valley Big vanilla & baked apple aromas & flavors with a fleshy texture and creamy finish		\$27
Groth Sauvignon Blanc, Napa Bright citric and bell pepper aromas with full lemon-like flavors and crisp finish	\$6	\$21
Kunde Sauvignon Blanc, Magnolia Lane, Sonoma Enticing aromas of fresh herb & mineral with tangy peach and citric flavors		\$22
Chateau St. Jean Fume Blanc, Sonoma A highly rated wine that offers fresh, vibrant white peach, melon flavors and aromas		\$22
Wente Sauvignon Blanc “Estate”, Sonoma The winery that puts Sauvignon Blanc on the map; beautiful herbal aromas with a whif of freshly-cut grass and juicy acidity		\$21
Coppola “Presents” Pinot Grigio, California Seductive floral and citric aromas with tropical fruit flavors and subtle, lemon-like finish	\$5	\$18
Salmon Creek Chardonnay, Sonoma, California Nice refreshing fruit flavors with an oak finish.	\$4	\$16
Coastal Vines Pinot Grigio, Sonoma, California	\$4	\$16

Sparkling Wines

Gloria Ferrer Brut, Sonoma Valley		\$26
Gloria Ferrer Brut, Sonoma Valley (1/2 bottle)		\$14
Domaine Chandon Brut, Napa (187 ml)		\$7
Mionetto Prosecco, Italy		\$22

Red Wines

Glass Bottle

Groth Cabernet Sauvignon, Napa Valley

A monster wine! Intense cassis aroma with rich, smooth flavors of cocoa berry, black berry and a long finish

\$75

Whitehall Lane Cabernet Sauvignon, Napa Valley

Big & Bold! Finesse balance of currant and blackberry flavors with a full, creamy finish

\$50

Beringer “Knight’s Valley” Cabernet Sauvignon

A deliciously forward wine with impeccable balance of fleshy black cherry & raspberry flavors and aroma

\$6.50

\$32

Kunde Cabernet Sauvignon, Sonoma Valley

Rich, full structured wine with deep flavors of mocha and berry with a soft finish

\$28

Ironstone Cabernet Sauvignon, Sierra Foothills

Subtle blackberry & toasted oak on the nose with delicious vanilla and raspberry flavors

\$21

Concannon “Limited Release” Petite Sirah, Central Coast

The winery that puts Petite Sirah on the map! A hint of black pepper in the nose, dark cherry & blackberry flavors, with a slightly smoky finish

\$23

Santa Rita Carmenere Reserve, Chile

A great deep red wine from an original grape from Bordeaux. Intense plummy cassis & cocoa berry flavors with a soft, velvety finish

\$5

\$21

Rosenblum Zinfandel, Paso Robles

Spicy mint and dusty dark cherry aroma and flavors with creamy textures & smooth finish

\$6

\$25

Coppola “Director’s Cut” Pinot Noir, Napa Valley

Cedar aroma and raspberry flavors with a slightly toasty finish

\$33

Ironstone Merlot, Sierra Foothills

Excellent aroma of plum and berry with soft raspberry and plum-like flavors; finishes with a vanillan toastiness

\$21

Southern Point Merlot

Medium-bodied Merlot with layers of cherry aromas and hints of tasty oak.

\$5

Southern Point Cabernet

Medium bodied Cabernet Sauvignon with Blackberry notes and robust mid-palate

\$5