I - HOUSE'S SPECIAL

- 1 1. Xào Thập Cẩm Đặc Biệt Jumbo shrimp, beef and chicken with basil, lime in black pepper sauce.
- 1 2. Mực Rang Muối Crispy Spicy Squid - Deep fried squid & pan fried w/ black pepper & salt
- 1 3. Đồ Biển Ngũ Vị Sauce Five Flavors Delight - Shrimp & scallop sauteed in five flavors spicy house sauce.
- La Cà Xào Ởt Xanh
 Bell Pepper Fish Sliced Fish Filet sauteed w/ bell pepper & onions in black bean sauce
- Cá Kho Tộ
 Fish Pot Fillet fish w/ caramel sauce simmered in clay pot-Vietnamese country style
- Lãu Đồ Biễn Seafood Hot Pot - Shrimp, fih balls, squid, fish filet, scallop & tofu, stewed in special house gravy sauce
- T. Gà Lúc Lắc Diced chicken stirfried with basil, onion and green pepper, lettuce, tomato

J - GÀ - CHICKEN

LUNCH DINNER

- ◆ J 1. Gà Xào Xả Ót

 Alith

 Alit
 - Lemon Grass Chicken Sauteed chicken w/ lemon grass & onion
- J 2. Gà Xào Rau Quế Basil Chicken - Sauteed chicken w/ basil vegetable, onion & green pepper
- J 3. Gà Kho Gừng Ginger Chicken in Clay Pot - Chicken simmered w/ ginger in clay pot, Vietnamese country style
- J 4. Gà Xào Tiêu Đen Black Pepper Chicken - Sliced chicken sauteed w/ tomato in garlic & black pepper sauce

(K) HEO - PORK

LUNCH DINNER

- K 1. Thịt Heo Kho Tộ Pork Pot - Sliced lean pork simmered in traditional sauce, sprinkled w/ black pepper, Vietnamese country style
- *K 2. Thịt Heo Xào Xả Ó't Lemon Grass Pork - Sauteed pork w/ lemon grass, onion
- K 3. Thịt Heo Xào Rau Quế Basil Pork - Sliced pork sauteed w/ basil vegetable, onion, baby corn, mushroom
- Crispy Spicy Sauteed Pork Chop Pan seared pork chop w/ salt & black pepper

(L) BO - BEEF

LUNCH DINNER

- L 1. Bò Xào Rau Quế
- Basil Beef Beef w/ basil leaves vegetable, & onion, baby corn, mushroom
- L 2. Bò Xào Lăn Coconut & Curry Beef - sliced tender beef simmered sweet onions in light curry & coconut sauce
- L 3. Bò Xào Tiêu Đen
 Black Pepper Beef Sliced beef sauteed w/ tomato in garlic & black pepper
 sauce
- L 4. Bò Xào Xà Ó't Lemongrass Beef Sliced beef sauteed w/ lemongrass, onion
- L 5. Bổ Xào Đậu Que Ốt Cay String Bean Garlic Beef - Shredded beef sauteed w/ string beans in spicy garlic sauce

(M) TÔM - SHRIMP

LUNCH DINNER

- M 1. Tôm Xào Rau Quế
 Basil Shrimp Shrimp w/ white onion, green pepper & basil leaves vegetable
- M 2. Tôm Xào Tiêu Đen Black Pepper Shrimp - Shrimp deep-fried w/ tomato in garlic & black pepper sauce
- Tôm Rang Muối Crispy Spicy Shrimp - Deep fried battered shrimp w/ head & shell on, & then pan sauteed w/ black pepper & salt
- M 4 Tôm & Gà Xào Đậu Que Shrimp & Chicken w/ String Beans - Sauteed w/ string beans in tamarind sauce

N - CÁC MÓN ĂN CHAY VEGETARIAN DISHES

(Many of these items can be steamed upon request.)

- N 1. Rau Cải Xào Thập Cẩm Combination Vegetable - Stir fried mixed vegetables with fried tofu in brown sauce
- N 2. Đậu Que Xào Cay String Bean Delight - Stir fried string bean in spicy garlic sauce
- ∾N 3. Đậu Hủ Xả Ởt

Lemon Grass Tofu - Stir fried crispy tofu w/ lemon grass

- N 4. Hủ Tiếu Xào Chay Vegetarian Rice Noodles - Sauteed thick rice noodle topped w/ assorted vegetables & fried bean curd in brown sauce
- N 5. Đậu Hủ Ngũ Vi Sauce Five Flavor Tofu - Sauteed w/ chopped onions in five flavor special house spicy sauce

O - LO MEIN OR FRIED RICE

LUNCH DINNER

- O 1. Vegetable or Chicken Lo Mein or Fried Rice
- O 2. Shrimp Lo Mein or Fried Rice
- Lo Mein or Fried Rice
- O 4. Combination (Shrimp, Beef & Chicken)
 Lo Mein or Fried Rice

P- MÌ HOẶC HỦ TIẾU XÀO CHOWFOON OR CHOWMEIN

- P 1. Hủ Tiếu Xào Thịt Bò Beef Chowfoon - Stir fried flat rice noodles w/ sliced beef & Chinese broccoli in oyster sauce
- P 2. Hủ Tiếu Xào Đồ Biển
 Seafood Chowfoon Pan fried flat rice noodles w/ combo seafood
- P 3. Pad Thái
 Pad Thai Stir fried rice noodles with shrimp, egg, tofu & vegetables topped
 w/ crushed peanuts in house special spicy & sweet sauce
- P 4. Singapore Noodles
 Singapore Noodles Stir fried thin rice noodles w/ shrimp, barbecue pork & vegetables in light curry sauce.
- P 5. Hủ Tiếu Xào Thịt Bò Thái Beef Chowfoon w/ Basil - Stir-fried hot rice noodles w/ beef & basil in house special tasty sauce - Thai style.
- P 6. Hủ Tiếu Xào Tôm & Scallop Tiêu Đen Double Delight Chowfoon - Stir-fried flat rice noodles w/ shrimp & scallop in black pepper oyster sauce.
 - P 7. Bún Xào Thập Cẫm
 Sauteed Vermicelli w/ Assorted Meat Tiny rice noodle sauteed w/ shrimp, chicken & beef in house special tasty sauce.

BÁNH MI

Fresh Vietnamese Baguette with veggies, our special sauce & your choice of grilled meat

- → Grilled Pork
- → Grilled Chicken
- → Grilled Beef

DESSERTS

Vietnamese sweets made in-house

Bánh Flan Dừa (Vietnamese Flan)

Ice Cream

GIAI KHĂT

DRINKS

All Smothies mix with fruit and lite cream you can taste fresh.

Regular w/Tapioca

Avocado Smoothies

Banana Smoothies

Strawberry Smoothies

Coconut Smothies

Mango Smoothies

Durian Smoothies

Thai Milk Tea

Iced Coffee

Fruit Punch

Young Coconut Juice

Fresh Lemonade

Jasmine Tea

Vietnamese cuisine is a lite and healthy alternative to many types of food available today, offering a variety of spices and tastes.

"Phå", a traditional Vietnamese beef noodle soup, is made of fine rice noodles and nutritious broth with a delicate flavor. We welcome you to experience authentic Vietnamese cuisine from our extensive menu.

Thank you and enjoy!

Phở Đật Thành

VIETNAMESE RESTAURANT FINE GRILL AND NOODLES



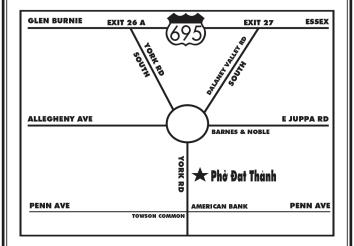
CARRY OUT MENU

CATERING AVAILABLE
Tel:(410)-296-9118
(410)-296-5952

510 York Road, Towson, MD 21204

HOURS Monday - Sunday Lunch: 11:00 am - 3:00 pm Dinner: 3:00 pm - 10:00 pm Friday, Saturday until 11:00 pm

phodatthanhmd.com



FROM GLEN BURNIE

East 1-695 Towson (Exit 26 AJ, go to S York Rd, Stay on 1 mile south, Pha Dat Thanh is on the left.

OM ESSEX

West I-695 to Towson (Exit 27) take to Dulaney Valley Rd, stay on i mile south, near right tum on s York Rd, Pha Dat Thanh is on the left.

A - KHAI - VI APPETIZERS

A 1. Gói Cuốn (2 rolls)

Summer Rolls - Steamed shrimp, lean pork, vermicelli & fresh vegetables rolled in rice paper served w/ sweet peanut sauce (Vegetarian Upon Request)

A 2. Chả Giò (2 rolls)

Vietnamese Spring Rolls -Deep fried crispy roll w/ chicken, shrimp, pork & vegetables served w/ fish sauce

A 3. Gỏi Cuốn Thịt Nướng (2 rolls)

Grilled Pork Summer Rolls - Sliced marinated grilled pork, vermicelli & fresh vegetables rolled in rice paper served w/ peanut sauce

A 4. Chim Cút Quay

Roast Quail - served w/ pepper salt & lime juice

A 5. Thịt Bò Nướng

Grilled Beef - topped w/ crushed peanuts & served w/ fish sauce

A 6. Thịt Heo Nướng

Grilled Pork - Marinated pork topped w/ crushed peanuts & served w/ fish sauce $\ensuremath{\mathsf{W}}$

A 7. Bò Lá Nho

Grilled Beef in Grape Leaves - Ground marinated beef wrapped in grape leaves

topped w/ crushed peanuts and served w/ fish sauce

A 8. Tôm Nướng

Grilled Shrimp - Grilled marinated shrimp topped w/ crushed peanuts & served w/ fish sauce

A 9. Gà Nướng Xả

Grilled Chicken - Chicken w/ lemon grass topped w/ crushed peanuts & served w/ fish sauce

A10. Gổi Tôm

Shrimp Salad - Vietnamese Shrimp salad with onion, cabbage topped w/crushed peanuts & served w/ fish sauce

A11. Gổi Gà

Chicken Salad - Vietnamese Chicken salad with onion, cabbage, topped w/crushed peanuts & served w/ fish sauce

A12. Cánh Gà Việt

Vietnamese Chicken Wings- Fried chicken wings covered in a special sauce w/ cucumbers and pickled veggies.

A5 to A11 are topped w/ crushed peanuts. No peanuts upon request

B - LUNCH SPECIAL (DINNER PRICE)

MON - FRI EXCEPT HOLIDAYS
Served daily from 11 am to 3 pm
Choice of Any Three Items,
Served w/ Premium Steamed Rice & Fish Sauce

B 1. Bò Nướng Xả Grilled Beef w/ Lemon Grass

B 2. Thit Heo Nướng Grilled Pork

B 3. Gà Nướng Chanh Grilled Lemon Chicken

B 4. Tôm Nướng Grilled Shrimp

→ B 5. Gà Xào Xả Ót

Stir-Fried Lemon Grass Chicken

B 6. Đậu Hủ Sót Cà Tofu Stewed w/ Tomato

B 7. Bò Lá Nhơ Grilled Beef \

Grilled Beef Wrapped w/ Grape Leaves - Marinated tender beef wrapped in grape leaves

B 8. Bò Kho

Beef Stewed Vietnamese Style

B 9. Chá giở Crispy Spring Rolls

*Please Order By Number

C - MÌ - HỦ TIẾU (SÚP GÀ)

EGG NOODLE OR RICE NOODLE SOUP IN CHICKEN BROTH

C 1. Mì Đạt Thành

House Special Thin Egg Noodle Soup - w/ shrimp, fish balls, squid, barbecue pork & fried shrimp cake

C 2. Mì Hoành Thánh
Vietnamese Wonton Thin Egg Noodle Soup - w/ shrimp & barbecue pork

C 3. Mì Bò Kho Stewed Beef Thin Egg Noodle Soup - Vietnamese style

C 4. Mì Gà Cay Spicy Chicken Egg Noodle Soup w/ mix vegetables

C 5. Bánh Canh Giò Heo Pig's Knuckle Rice Noodle Soup

C 6. Bánh Canh Đồ Biển

Seafood Rice Noodle Soup - Combination of seafood rice noodle soup

C 7. Bún Bò Huế

Hot Beef Rice Noodle Soup - Spicy beef rice noodle soup w/ lemon grass & pig's knuckle

C 8. Bún Riêu

Seafood w/ Vermicelli Tomato Soup - Soft tiny rice noodle w/ shrimp, sliced fish cake, fish balls in tomato soup

D - CÁC MÓN PHỞALL KINDS OF BEEF RICE NOODLE SOUP

Tô Lớn - Large Bowl

Tô Nhỏ - Regular Bowl

No meat

Thêm Thịt - Extra Meat (or Extra Topping)

Hành Dấm - White Onion in Vinegar

Thêm Phở - Extra Noodle

Thêm Súp - Extra Soup

D 1. Phở Đặc Biệt Tái, Nạm, Gầu, Gân, Sách Special Phò - With slice of eye-of-round steak, well done flank, fat brisket, soft tendon & bible tripe

D 2. Chín Nam, Gầu, Gân, Sách With slice of well done flank, well done brisket, fat brisket, soft tendon & bible tripe

D 3. Tái, Nạm With slice of eye-of-round steak and well done flank

D 4. Tái, Chín With slice of eye-of-round steak & well done brisket

D 5. Tái, Gân With slice of eye-of-round steak & soft tendon

D 6. Tái With slice of eye-of-round steak

D 7. Bò Viên
With Vietnamese beef meat balls

D 8. Tai Sach with slice of eyeround steak & bible stripe

D 9. Phở Gà (Large Bowl Only)
Chicken breast rice noodle soup in beef broth

D10. Phở Chay (Large Bowl Only)
Combination vegetable & Tofu rice noodle soup in beef broth

(All Soups Are Served w/ Rice Noodle, Bean Sprouts, Hot Pepper, Fresh Basil Leaves & Piece of Lime)

E - CÁC LOẠI CANH

SPECIAL SOUP

E 1. Canh Chua Chay

Vietnamese Tofu Vegetable hot & sour soup: Fresh Tofu w/ fresh tomatoes, bean sprouts & pineapples

~E 2. Canh Chua Cá

Vietnamese fish hot & sour soup: fillet fish w/ fresh tomatoes, bean sprouts & pineapples

~E 3. Canh Chua Gà

Vietnamese chicken hot & sour soup: Chicken w/ fresh tomatoes, bean sprouts & pineapples

► E 4. Canh Chua Tôm

Vietnamese shrimp hot & sour soup: Shrimp w/ fresh tomatoes, bean sprouts & pineapples

F - BÁNH

All Items Below Served w/ Basil, Cilantro, lettuce

F 1. Bánh Xèo

Vietnamese Pancake - Egg pancake stuffed w/ bean sprouts, pork & shrimp served w/ fish sauce.

F 2. Chao Tôm Bánh Hỏi

Sugar Cane Shrimp - Grilled shrimp paste on sugar cane topped w/ crushed peanuts served w/ fine vermicelli, basil, lettuce, rice paper & peanut sauce

G - COM DIÁ

STEAMED RICE DISHES

G 1. Com Sườn Nướng Grilled Pork Chop Rice - On steamed rice served w/ fish sauce

G 2. Com Sườn Bì

Grilled Pork Chop & Shredded Pork Rice - On steamed rice served w/ fish sauce

G 3. Com Suòn Bi Cha Grilled Pork chop, Shredded Pork & Fried Egg On steamed rice & served w/ fish sauce

G 4. Com Gà Nướng Xã Grilled Honey Lemon Grass Chicken thigh on Steamed Rice, served w/ fish sauce

H - BÚN

VERMICELLI

All items below served over soft vermicelli, fresh bean sprouts lettuce & basil in an individual bowl, topped with crushed peanuts accompanied by our house special "Nước Mấm" - Fish sauce (or served without crushed peanut upon request).

H 1. Bún Thịt Nướng Grilled Pork on Vermicelli

H 2. Bún Bò Nướng Grilled Beef on Vermicelli

H 3. Bún Gà Nướng Xã Grilled Honey Lemon Grass Chicken thigh on Vermicelli

H 4. Bún Tôm Nướng Grilled Shrimp on Vermicelli

→H 5. Bún Gà Xào Xả Ót Stir-fried Lemon Grass Chicken on Vermicelli

H 6. Bún 3 Món Triple Delight Grilled - Shrimp, chicken & pork on vermicelli

A 7. Bún Cà-ri Chay Vegetarian Curry Vermicelli - with stir-fried vegetables & fried tofu in curry

H 8. Bún Gà Nướng Chanh Grilled Lemon Chicken Vermicelli - Grilled lemon chicken breast on vermicelli

H 9. Bún Chả giờ Crispy Spring Rolls on Vermicelli



No Lunch Portion served on Saturday, Sunday & Holidays

= Thêm Com: Tô Lớn \$3.00 / Tô Nhỏ \$2.00 Extra Premium Rice: One quart \$3.00 / One pint \$2.00 = ∼ Hot & Spicy (can be not spicy upon request) Thứ Bảy, Chúa nhụt và ngày lễ không có bán phần lunch