



MENU



Vietnamese Cuisine

The Vietnamese Cuisine is celebrated for its balance of fresh herbs, aromatic spices, and rich broths, creating dishes that are both comforting and complex in flavor. At the heart of Vietnamese culinary tradition lies Phở, a dish that has captured the hearts and palates of people around the globe. Explore the rich flavors from our Phở Selection crafted mostly by the unique cooking techniques of the South. Companioned by mostly homemade and freshest raw ingredients, Pho 7 offers its customers a taste of the traditional Vietnamese Cuisine and experience.



Mouth Watering STARTERS



1 Pho7 Tasting Plate
 - Fresh Spring Roll (2pcs)
 - Fried Spring Roll (2pcs)
 - Skewers (2pcs)
AED 55

Recommended

2 Stir-Fried Water Morning Glory
 Rau Muống Xào
AED 25



3 Fresh Spring Rolls
 Gỏi Cuốn 3pcs
 Shrimp | Beef | Chicken
AED 30



Recommended

4 Fried Spring Rolls
 Chả Giò
 (choose one)
 - Seafood + Mayo sauce (4pcs)
 - Beef + Shrimp (6pcs)
 - Chicken + Shrimp (6pcs)
AED 32



5 Fried Shrimp
 Tôm Chiên Bột 5pcs
AED 40



6 Skewers
 Thịt Xiên Nướng 3pcs
 Chicken | Beef
AED 33



7 Fried Dough
 Giò Cháo Quẩy
AED 12



8 Traditional Vietnamese Salad
 Gỏi Việt Nam
 Vegetable **AED 32**
 Seafood | Beef | Chicken
AED 35



9 Kimchi
 Fermented Cabbage
AED 7



HANDMADE DIM SUM



10 Mixed Dim Sum Treasures (6pcs)

Há Cảo Thập Cẩm

A variety of all the below Dumpling flavors in one platter to enjoy.

AED 55



11 Prime Meat Dim Sum (3pcs)

Há Cảo Thịt

Dumpling wrapped minced meat (beef) seasoned with the fragrant sesame oil and white pepper.

AED 30



11



12 Royal Shrimp Dim Sum (3pcs)

Há Cảo Tôm

Rice paper dumpling wrapped with minced shrimp seasoned with the fragrant sesame oil and white pepper.

AED 33



13 Seafood Dim Sum (3pcs)

Há Cảo Tôm Sò Diệp

Dumpling wrapped minced shrimp and scallops seasoned with the fragrant sesame oil and white pepper.

AED 33



13

SIGNATURE VIETNAMESE SANDWICH



14

Special Vietnamese Baguette
Bánh Mì

Chicken | Beef
AED 32

PHO-LISIOUS

Bowls

15 Special Beef Pho

Phở Bò Đặc Biệt

AED 69 

The Phở Bò Đặc Biệt is a mixture of all the meat portions available for Pho 7 which has 7 different elements (Beef Ribs, Shank, Flank, Rare Beef, Meat Balls, Tripe and Offal Cuts).



NEW

16 Vietnamese Soul Stew

Served with Vietnamese Baguette & Rice Noodle

Dip the piece of Baguette in the stew to enjoy the combination



Bò Kho  AED 52

Braised beef is a dish made from beef with the stew method, originating in South Vietnam. This dish is loved by many people. The original braised beef dish is used by South Vietnamese people with many types of herbs, to enhance the taste of the dish. Although it is called braised beef, the main processing method of the dish is stewing, the stocking form is used to marinate and tighten beef before stewing.

17 Traditional Pho Phở Tái Lăn AED 42

The Traditional Phở Tái Lăn is a northern style beef noodle soup generously topped with chopped green onions, providing a refreshing contrast to the richness of the beef and broth. It involves stir-frying the beef with ginger, garlic, and green onions before adding to the signature broth soup.



18 Beef Ribs Pho Phở Sườn Bò AED 59

The Phở Sườn Bò consists rice noodles, rich broth and the main ingredient beef ribs. The tender meat adds a meaty and savory element to the dish garnished with fresh herbs, bean sprouts and lemon on the side for a burst of freshness.

19 Rare Beef Pho Phở Tái AED 42

The Pho Tai steps up the flavors as it incorporates the signature broth soup and noodles with a raw rare beef ingredient and the homemade meatballs. The Rare beef is normally from the Eye Round Steak Shank (Tai) that is thinly sliced which offers a clean beefy flavor that goes well with the noodles and beansprouts submerged in the broth.



20 Beef Flank & Shank Pho
Phở Tái Nạm Bắp Bò
AED 42 🐮

The Phở Tái Nạm Bắp Bò combines a generous quantity of both the beef shank and flank slices. The overloaded beef mix in this Pho (Beef Flank, Shank, Rare Beef and Meat balls) gives a special distinction to each of the meat cuts involves as each one stands out differently among each other.



Hue Beef Noodle Soup **21**
Bún Bò Huế
AED 45 🐮

Bún Bò Huế or Hue beef noodle soup is considered a staple dish in the middle Vietnam. It is a bowl full of aromatic broth made from beef bones with fermented shrimp and thick slices of beef. Traditionally, it is eaten with herbs, bean sprouts to offset the richness of the nutrient-packed bowl of noodles.



22 Beef Offal Pho
Phở Lòng Bò
AED 55 🐮

Phở Lòng Bò has been a signature not only in Vietnam, but also to other neighboring Southeast Asian Countries. With a spicy kick from the broth, it is consisted of beef offal, tripe cuts and flank to complete a surprisingly flavorful Pho.





Seafood Pho ²³ Phở Hải Sản AED 55

The Phở Hải Sản of Pho 7 gives you a complete experience of the water world as the flavors burst of the freshest seafood selections (shrimp, clams, mussels, cuttlefish & seafood meatballs). The refreshing flavors of this pho is topped with green onion, coriander and bean sprouts to balance the intensity of seafood flavor.

²⁴ Spicy Seafood Pho (Jjampong) Phở Hải Sản Cay AED 59

Pho Hai San Cay is a unique Korean and Vietnamese cuisine fusion as it takes gives a glimpse of the two different traditions. The seafood Pho brings a little kick with the specially made spicy broth that covers a fresh seafood selection (shrimp, clams, & mussels) and more vegetables that develops the flavor.



Lobster Pho ²⁵ Phở Tôm Hùm Cay AED 69

The Phở tôm hùm Cay is a house specialty which features a bowl of mouthwatering broth and noodles that compliments the unique lobster as the main ingredient. Additional seafood selections are included to enjoy in a bed of fresh noodles.



26 Chicken Pho Phở Gà

AED 42 

Our Pho Ga offers a rich and aromatic broth soup with a fall-off-the-bone tender chicken which creates a soothing and comforting food. The broth delicately boiled for 6 hours to extract the rich taste of the chicken.



Barbecue Vermicelli 27 Bún Thịt Nướng

  AED 42

The Bun Thit Nuong is a delicious combination of grilled meat (chicken/beef) with noodles, vegetables and fish sauce which surprisingly offers a whole other world of flavors. The caramelized meat is usually marinated for over 24 hours to achieve the flavor it offers.

28 Stir-Fried Pho Phở Xào

AED 42   AED 40 

The popular Pho Xao offers an experience of the traditional Vietnamese noodle stir-fried in a wok with special sauces that compliments the main ingredients (Seafood/Beef/Vegetable). Mixed with some vegetables that compliment the taste and some drinks would make it a complete meal.



CHEF'S SPECIAL



Recommended

29 Hanoi Kebab Rice Noodles Set *Bún chả Hà Nội*

AED 109 (good for 2 person)  

The Bun Cha is a famous Vietnamese dish that is originated from the North. It gives the experience to construct a fresh wrap goodness all packed in a small rice paper. The main attraction is the barbecued marinated meat (chicken or beef) combined with the vermicelli rice, shrimps and some vegetables. Mostly it is enjoyed being dipped into a home made special sauces.

CLASSIC CREPES

30 Middle Vietnamese Style Bánh Xèo Miền Trung

AED 65 

The Banh Xeo Mien Trung is a crispy Vietnamese pancake made from a basic blend of rice flour, turmeric and coconut cream. It usually covers a generous amount of bean sprouts, shrimps and other vegetables which is ideal for sharing.



Southern Vietnamese Style 31 Bánh Xèo Miền Nam

 AED 42

Unlike the Southern Style, Ban Xeo Mien Nam is a pancake which gives a little fun savory experience as it serves as a bed for stir fried mix of bean sprouts, shrimps and other vegetables. It is usually enjoyed with fish sauce and cold drinks.



PAN ASIAN FRIED RICE

32 Pineapple Fried Rice Cơm Chiên Trái Thơm AED 52

The Cơm Chiên Trái Thơm is a special fried rice recipe also in fusion with the neighboring country (Thailand). The usually serving of rice on a pineapple gives a sweet and tangy taste. The pineapple bowl makes it a fun experience to enjoy the bowl full of goodness.

Vietnamese Rice Basmati Rice



Cơm Chiên 33 (Fried Rice)

AED 55 AED 42
 AED 40 AED 38

Cơm Chiên is a traditionally easy dish to prepare in most Vietnamese homes. Most of the time it is prepared with a main ingredient (Seafood/Lobster/Beef/Vegetable) eggs and vegetables. The Pho 7 Com Chien adds a different kick to a traditional dish as we give an elevated savory flavor to each one of them.

Vietnamese Rice Basmati Rice

34 Nasi Goreng (Fried Rice)

AED 55 AED 42
 AED 40 AED 38

Made by stir-frying cooked rice with a blend of ingredients like garlic, shallots, soy sauce, and a variety of meats or seafood. Garnished with a fried egg, crispy shallots, and served with crackers, and sliced cucumbers.

Vietnamese Rice Basmati Rice



35 Chicken with Rice Cơm Tấm Gà AED 45

Com Tam Ga is a popular Vietnamese rice dish roughly translated to Chicken with Broken Rice. It offers a home-y feel as the savory dish brings back a simple dish in most Vietnamese homes where they use broken rice (leftover rice) prepared with chicken to create something new and special.

○ Vietnamese Rice ○ Basmati Rice



36 Beef Short Rib with Rice Cơm Cùng Thịt Bò AED 45

The Com Cung Thit Bo rice meal is a fulfilling dish with marinated short ribs that gives a sweet and savory taste. The beef is partnered with rice and a sunny side up to balance the scrumptious taste of the beef short ribs.

○ Vietnamese Rice ○ Basmati Rice

37 Hawaiian Garlic Shrimp with Rice Tôm Xào Tỏi Kiểu Hawaii AED 45

A Vietnamese twist on a usual sweet and tangy Hawaiian Garlic Shrimp, Tom Xao Toi is classic dish for a fragrant and generously flavored shrimps with rice.

○ Vietnamese Rice ○ Basmati Rice



Rice 38 AED 7

○ Vietnamese Rice
○ Basmati Rice

SWEET TEMPTATIONS

Enjoy the unique selection of cold desserts that are never too sweet,
but always refreshing.

1. Taro Sweet Soup *Chè khoai môn*

Cold Sweet Soup with Taro, Coconut Milk and
small Tapioca Pearls

AED 22



2. Mungbean Sweet Soup *Chè đậu xanh*

Cold Sweet soup with Mungbeans, Corn,
Coconut Milk and small Tapioca Pearls

AED 22



3. Vietnamese Agar Agar *Râu câu*

Coconut Milk and Coffee Jelly topped
with Ice and Coffee

AED 28



4. Vietnamese Crème Caramel *Bánh Flan*

Vietnamese flan topped with Ice and Coffee

AED 28



5. Mango Sticky Rice *Xôi xoài*

Coconut milk, sticky rice,
and sweet ripe mango

AED 28

BEVERAGES

COFFEE & TEA

1. Vietnamese Black Coffee, Hot/Iced Concentrated drip coffee (Cà phê Đen)

- Nuts and dark cocoa(Hạt quã & cacao đen)
- Nuts and Citrus (Trái cây nhiệt đới và hạt quã)

AED 20



6. Hot Vietnamese Black Coffee with Condensed Milk (Cà phê Đen sữa nóng)

- Nuts and dark cocoa(Hạt quã & cacao đen)
- Nuts and Citrus (Trái cây nhiệt đới và hạt quã)

AED 22



2. Iced Vietnamese Black Coffee With Condensed Milk (Cà phê Sữa đá)

- Nuts and dark cocoa(Hạt quã & cacao đen)
- Strong Coffee

AED 22



7. Hot Coffee with Egg (Cà phê trứng)

- Traditional Vietnamese coffee with egg yolks, sugar & condensed milk

AED 25



3. Coffee with coconut Milk (Cà phê sữa dừa)

- Rich mixture of Vietnamese coffee with coconut and condensed milk

AED 22



8. Winter Melon Tea (Trà bí đao)

- Herbal tea for healthy skin, anti-aging, male physiology

AED 20



4. Brown Rice Tea (Trà gạo lức)

- Herbal tea for weight loss with powerful antioxidants

AED 20



9. Cinnamon Orange Tea (Trà cam quế)

- Herbal tea for improving mood, better sleep, balance in blood pressure

AED 20



5. Jasmine Tea (Trà lá Việt)

- Mixed with Vietnamese green tea and jasmine flowers

AED 20



10. Vietnamese Pandan Tea (Trà sâm dứa Việt)

- Vietnamese green tea and pandan leaves

AED 20



REFRESHMENTS

11. Fresh Coconut

(Chilled whole fresh coconut)

AED 25



15. Soft Drink

(Coke, Sprite, Fanta, Coke Zero)

AED 10



12. Fresh Juice

(Mango, Watermelon, Orange, Lime)

AED 20



16. Sparkling Water

(Small, Large)

AED 8 | 15



13. Energizer Milkshake

(Fresh Milk, Peanut Butter, Banana)

AED 20



17. Water

(Small, Large)

AED 7 | 12



14. Mango Vibe Shake

(Mango, Milk)

AED 20





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