



MENU

Always fresh Pho you



🌐 pho7uae.com

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Now Delivering to Your Door Step



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.

*“Always Fresh Pho You, Healthy Pho You
Great Taste Pho Everyone”*



Mouth Watering STARTERS

1 Pho7 Tasting Plate

- Fresh Spring Roll (2pcs)
- Fried Spring Roll (2pcs)
- Skewers (2pcs)

AED 55



Recommended

2 Super Tempura

Tempura giòn

AED 35



NEW

3 Stir-Fried Water Morning Glory

Rau Muống Xào

AED 25



4 Fresh Spring Rolls

Gỏi Cuốn 3pcs

Shrimp | Beef | Chicken

AED 30



Recommended

5 Fried Spring Rolls

Chả Giò
(choose one)

- Seafood + Mayo sauce (4pcs)
- Beef + Shrimp (6pcs)
- Chicken + Shrimp (6pcs)

AED 32



RECOMMENDED

6 Fried Shrimp

Tôm Chiên Bột 5pcs

AED 40



7 Skewers

Thịt Xiên Nướng 3pcs

Chicken | Beef

AED 33



8 Traditional Vietnamese Salad

Gỏi Việt Nam

Vegetable | Mango

AED 32

Seafood | Beef | Chicken

AED 35



NEW

9 Fried Dough

Giò Cháo Quẩy

AED 12



10 Kimchi

Fermented Cabbage

AED 10



HANDMADE DIM SUM

Premium



11 Mixed Dim Sum Treasures (6pcs)

Há Cảo Thập Cẩm

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

AED 55



Prime Meat Dim Sum (3pcs)

Há Cảo Thịt

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

AED 30



12

13 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



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



14

SIGNATURE VIETNAMESE SANDWICH



*Contains peanut butter sauce

MUST TRY



15 Special Vietnamese Baguette Bánh Mì

AED 32 Beef | Chicken



16 Special Beef Rib Baguette Bánh Mì Sườn Bò

AED 42 Beef Ribs



PHO-LICIOUS

Bowls

17 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).



18 Super Tempura Pho Phở Tempura hảo hạng AED 55

Super Tempura Pho is a fusion dish that combines Vietnamese pho with crispy Japanese tempura features a rich, flavorful broth with tender noodles, topped with golden, crunchy tempura.



NEW

19 Vietnamese Soul Stew Served with Vietnamese Baguette & Rice Noodle

Enjoy this perfect combination by dipping the piece of baguette into the rich, flavorful stew.

Bò Kho
AED 55 



NEW

Braised beef is a dish made from beef with the stew method, originating in South Vietnam. 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.

20 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.



Beef Ribs Pho 21 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.



22 Rare Beef Pho Phở Tái AED 45 🐮

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.



23 Beef Flank & Shank Pho
Phở Tái Nạm Bắp Bò
AED 45 🐮

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 **24**
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.



25 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 ²⁶

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.

²⁷ Spicy Seafood Pho

Jjampong

Phở Hải Sản Cay Jjampong

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 Jjampong ²⁸

Phở Tôm Hùm Cay

Jjampong

🍴 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.

29 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.



Super Tempura Vermicelli 30

Bún Tempura hảo hạng



AED 50

The light and crunchy tempura, made with vegetables and shrimp, complements the tender vermicelli, creating a satisfying contrast of textures. Tossed in a savory sauce, this dish offers a perfect balance of crispiness and softness, making it a flavorful and unique meal.



31 Barbecue Vermicelli

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.



Stir-Fried Pho 32

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

33 Hanoi Kebab Rice Noodles Set Served with Stir-Fried Water Morning Glory *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, served with stir-fried water morning glory. Mostly it is enjoyed being dipped into a home made special sauces.

Recommended

CLASSIC CREPES

34 Middle Vietnamese Style Bánh Xèo Miền Trung

AED 65



Original Recipe

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 35 Bánh Xèo Miền Nam



+ AED 38

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, chicken and other vegetables. It is usually enjoyed with fish sauce and cold drinks.

Original Recipe



PAN ASIAN FRIED RICE

36 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 37 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/Chicken /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

38 Nasi Goreng Fried Rice

🥜 *Contains nuts

🦞 AED 55 🍷 AED 42

🐮 🍷 AED 40 🍷 AED 38

A delightful dish made by stir-frying cooked rice with a savory blend of garlic, shallots, soy sauce, spicy shrimp paste and your choice of meats or seafood. Infused with a touch of spice and a sprinkling of crushed nuts for added texture, this flavorful meal is topped with a fried egg and crispy shallots.

🍷 Vietnamese Rice 🍷 Basmati Rice



39 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



40 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

41 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 42 AED 8

🍚 Vietnamese Rice
🍚 Basmati Rice

SWEET TEMPTATIONS

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

1. Pineapple Sherbet Ice Cream

Kem Sherbet Dứa

Pineapple Sherbet Ice Cream is a creamy, tangy dessert bursting with the sweet, tropical flavor of pineapple.

AED 30



NEW

2. Coconut Ice Cream

Kem Dừa

Coconut Ice Cream is a creamy, refreshing dessert infused with the rich, tropical flavor of coconut.

AED 28



NEW

3. Mango Sticky Rice

Xôi xoài

Coconut milk, sticky rice, and sweet ripe mango

AED 28



4. Taro Sweet Soup

Chè khoai môn

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

AED 22



5. Mungbean Sweet Soup

Chè đậu xanh

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

AED 22



6. Vietnamese Agar Agar

Râu câu

Coconut Milk and Coffee Jelly topped with Ice and Coffee

AED 28



7. Vietnamese Crème Caramel

Bánh Flan

Vietnamese flan topped with Ice and Coffee

AED 28



BEVERAGES

COFFEE & TEA

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

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

AED 20



6. Brown Rice Tea (Trà gạo lức)

- Herbal tea for weight loss with powerful antioxidants

AED 20



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

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

AED 22



7. Jasmine Tea (Trà lài Việt)

- Mixed with Vietnamese green tea and jasmine flowers

AED 20



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

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

AED 22



9. Cinnamon Orange Tea (Trà cam quế)

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

AED 20



5. Hot Coffee with Egg (Cà phê trứng)

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

AED 25



10. Vietnamese Pandan Tea (Trà sâm dứa Việt)

- Vietnamese green tea and pandan leaves

AED 20



REFRESHMENTS

11. Tan's Smoothie

(Avocado Smoothie)

AED 25



12. Pho7 Bubble Milk Tea

Refreshing and creamy drink, blending rich milk tea

AED 25



13. Fresh Coconut

(Chilled whole fresh coconut)

AED 27



14. Fresh Juice

(Mango, Watermelon, Orange, Lime)

AED 27



15. Energizer Milkshake

(Fresh Milk, Peanut Butter, Banana)

AED 22



16. Mango Vibe Shake

(Mango, Milk)

AED 22



17. Soft Drink

(Coke, Sprite, Fanta, Coke Zero)

AED 10



18. Sparkling Water

(Small, Large)

AED 8 | 15



19. Water

(Small, Large)

AED 7 | 12





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