

Vietnamese Foods

1. Nem Cuốn Nha Trang \$5.80
Nha Trang Rolls

These spring rolls are made with rice paper and filled with Vietnamese grilled / baked pork sausage, lettuce, assorted herbs, a crunchy component made from either fried rice paper wrapper or egg roll wrapper and comes with its signature orange dipping sauce on the side

2. Gỏi Cuốn Tôm \$5.50
Shrimp Spring Rolls

One of the most popular dishes at Vietnamese restaurants are shrimp spring rolls with peanut dip. If you're ever eating in a Vietnamese restaurant you'll see many folks ordering this wonderful appetizer

3. Chả Giò \$5.50
Egg Rolls

An egg roll is a cylindrical, savory roll with shredded cabbage, chopped pork, and other fillings inside a thickly-wrapped wheat flour skin, which is fried in hot oil.

4. BonChon Chicken Wings \$12.50
Cánh Gà Chiên Đại Hàn

Korean fried chicken is classically double fried extra crispy wings and drumettes that are then coated in a sticky, sweet, and spicy sauce.

5. Garlic Chicken Wings \$12.50
Cánh Gà Chiên Tỏi

6. Chim Cút Rôti \$11.50
Deep Fry Quail

Chim Cút Rôti or Five Spice Roasted Quail is a common appetizer in many Vietnamese restaurants. Quails are marinated for at least a few hours, then pan fried and covered in a sticky sweet and salty sauce.

7. Cơm Bò Xíu Mại \$12.00
Rice with Beef Meatballs

8. Canh Chua Cá \$16.95

Sweet and Sour Fish Soup

A Vietnamese sour soup indigenous to the Mekong Delta region of southern Vietnam. It is typically made with fish from the Mekong River Delta, pineapple, tomatoes (and sometimes also other vegetables such as đậu bắp or dộc mùng), and bean sprouts, in a tamarind-flavored broth.

9. Cá Kho Tộ \$13.95

Caramelized & Braised Fish

Braised and caramelized fish is a common side dish in a Vietnamese home-cooked meal. It's often eaten with steamed white rice and plenty of fresh and boiled vegetables to dip in the braising liquid.

10. Sườn Ram Mặn \$12.00

Caramelized Pork Spare Ribs

These Vietnamese Pork Ribs are perfect as an appetizer, or as a main on for Asian-style meals. Using only few ingredients, the key to achieving this dark and robust glaze is the caramel sauce. Caramel sauce is one of the foundations in Vietnamese cooking, mainly in simmering meat such as chicken, pork, etc, providing that delectable taste and appearance.

11. Sườn Ram Chua Ngọt \$12.00

Sweet & Sour Pork & Spare Ribs

Sweet & Sour Tamarind Pork & Spare Ribs features tender pork ribs coated with a mouthwatering savory sweet and sour sauce. Serve it with rice for a very satisfying meal.

12. Bò Tái Chanh \$25.00

Rare Beef in Lime Juice Salad

Flavorful and refreshing, this tasty Rare Beef in Lime Juice Salad is the perfect nom nom food. The minimally cooked beef is tender and succulent. The lime juice is fresh and distinct but not at all overwhelming and the fragrant assorted herbs are what pulls this entire dish together.

13. Cơm Gà Nướng Đại Hàn \$12.00

Grill Korean Chicken Rice

14. Bún Mắm \$15.00

Fermented Thick Vietnamese Vermicelli Soup

A fermented thick Vietnamese vermicelli soup sometimes called "Vietnamese gumbo."

15. Bún Bò Huế Đặc Biệt \$11.00
Spicy Vietnamese Beef Noodle Soup Special

Bun Bo Hue is a spicy Vietnamese Beef Noodle soup that is not quite as popular as Pho but should not be overlooked! This noodle soup is beefy, spicy & has a robust broth. If you love Pho and you love a bit of spice then definitely give Bun Bo Hue a try.

16. Bún Bò Bắp \$10.00
Spicy Beef Shank with Vermicelli Noodles

17. Bánh Canh Tôm Đại Hàn \$17.00
Korean Shrimp Udon Soup

Korean Shrimp Udon Soup is a popular Korean spicy noodle soup that is loaded with various type of seafood. It tastes very refreshing and comforting!

18. Bánh Canh Chay \$14.00
Korean Vegetarian Soup

19. Phở Đặc Biệt \$11.00
Pho Noodle Soup Special

This popular soup from Vietnam features rice noodles, flavorful soup stock, medium rare slices of beef and fresh herbs.

20. Bò Lúc Lắc \$17.00
Stir Fry Beef

Bò lúc lắc (sauté diced beef) is a French-inspired Vietnamese dish that consists of beef sauteed with cucumber, lettuce, tomatoes, red onion, pepper, and soy sauce. The beef is cut into small cubes the size of playing dice (hột lúc lắc) before being sauteed.

21. Bò Nhúng Dấm \$22.95
Beef Dipped in Vinegar

22. Bò Nhúng Bơ \$22.95
Beef Dipped in Butter

23. Gỏi Tôm \$11.00
Vietnamese Shrimp Salad

Vietnamese shrimp salad is a light meal packed with bold flavors and serious crunch.

24. Gỏi Tôm Thịt \$11.00

Vietnamese Shrimp Salad

Vietnamese Shrimp Salad is one light and fresh bite of deliciousness filled with fresh herbs, veggies and a zesty dressing you will want to drizzle on everything.

25. Gỏi Đậu Hủ \$10.50

Vietnamese Tofu Salad

26. Bò Kho \$11.50

Vietnamese Braised Beef Stew

Bo kho is a delicious Vietnamese pot-roasted beef stew, fragrant with lemongrass, star anise and cinnamon.

27. Cà Ri Gà \$11.50

Vietnamese Chicken Curry

Vietnamese chicken curry is a hot bowl of comfort packed with flavor.

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