



**GAO RESTAURANT**

**BY NGUYEN FAM CO. LTD**

# **MENU**

Savor the Goodness, Day and Night



8405 N Himes Ave, Tampa, FL

813-935-8717



# **KHAI VI**

## **APPERTIZER**

### **Chả Giò - Egg Roll (3 cuốn)**

cylindrical, savory roll with minced pork and other fillings inside a thickly-wrapped wheat flour skin then it is fried in hot oil. **(3 rolls)**

\$5.00



### **Gỏi Cuốn - Fresh Springroll (2 cuốn)**

Traditional Vietnamese savory snack where a rice sheet is filled with vegetables, shrimp, pork and rolled. Dip with peanut sauce or fermented anchovy sauce (fish sauce) **(2 rolls)**

\$5.95



### **Chân Gà Quái Thú Chicken Feet**

Fried chicken feet with mild spicy sauce on top, a Vietnamese favourite snack which will be kicking up your tastebud

\$9.95



### **Cánh gà chiên mắm Chicken Wings**

Fried chicken wings with blended fish sauce coat, a Vietnamese favourite snack which will be kicking up your tastebud for today's course

\$12.00



### **Sụn Gà Chiên Mắm Chicken Cartilage**

Fried chicken Cartilage with blended fish sauce coat, a Vietnamese favourite snack which will be kicking up your tastebud for today's course

\$12.00



### **Gỏi Ngó Sen chay/ mặn Lotus Stem Salad**

Vegan/Savoury Lotus Stem Salad with Shrimp and Pork, served with crackers

\$13/\$15





# PHỞ

We offer 2 types of Phở Noodles: **The Fresh (flat-wide-silky-traditional in Vietnam)** and **The Dry (Thin-conventional noodles in America)**.

\*\*\*\* ***The Fresh Noodles are normally served.*** \*\*\*\*

Quán có **Phở tươi (mềm)** lẫn **Phở Khô Luộc** cho quý khách lựa chọn.

## Phở no.1 - Tái Nạm Gân Sách

Eye Round, Brisket, Tendons, Tripe.

\*\*\*\* All you can choose \*\*\*\*

\$13.00

## Phở no.2 - Bò Viên

Traditional Phở served with bouncy and chewy Beef Meat Balls.

\$13.00

## Phở Bò Đặc Biệt - Special Phở

Traditional Phở with all Beef protein above.

\$15.00

## Phở no.4 - Hải Sản

Traditional Phở with seafood toppings

\*\*\*\* Vibrant taste \*\*\*\*

\$13.00

## Phở no.5 - Gà

Traditional Phở with Chicken toppings,

\*\*\*\* Cause Why Not ? \*\*\*\*

\$13.00

## Phở no.6 - Sườn Bò

Pho served with meaty Steak Ribs

\$17.50

## Phở no.7 - Phở Thố Đá/ Stone Bowl

Special Pho with **Hot Stone Bowl** and all proteins on the side

\$18.00

## Món thêm/Sides

\$2.50

Chén trứng /Egg poached in Pho Broth

\*\*\*\* Perfect combination \*\*\*\*

- Chén thịt: tái, nạm, bò viên, gân, sách.

\$3.00/Protein  
/loại thịt

Combination protein with Phở broth:

Rare sliced eye-round, Brisket, Beef Ball, Tendon, Book Tripe (Stomach).

Thêm Sườn / Extra Steak Ribs

\$6.50





# BÚN

# VERMICELLI

## **Bún Chả Cá (Bún no.1)**

\$14.00

Fish cake Vermicelli Soup served with Fish Cake and Shrimp Paste on the side, a Central Vietnam Delicacy.

## **Bún Cá Ngừ/ Cá Thu (no.2)**

\$14.50

Fish Vermicelli Soup with Tuna or Mackerel and Shrimp Paste on the side.

## **Bún Chả Cá / Cá + Sữa (no.3)**

\$15.50

Fish Cake Vermicelli Soup served with Fish Cake or Fish and Jellyfish and Shrimp Paste on the side.

## **Bún Cá Ngừ/Thu + Chả Cá(no.4)**

\$16.00

Fish Cake Vermicelli served with Tuna Or Mackerel and shrimp paste on the side.

## **Bún Thịt Heo Nướng (no.5)**

\$13.00

Vermicelli with Grilled Pork, spring mix and fish sauce on the side (no broth)

## **Bún Thịt Bò Nướng (no.6)**

\$14.50

Vermicelli with Grilled Beef Rib cutlet, spring mix and fish sauce on the side (no broth)

## **Bún Thịt Heo Nướng + Chả Giò (no.7)**

\$13.00

Vermicelli with Grilled Pork + Egg Roll, spring mix and fish sauce on the side (no broth)

## **Bún Thịt Bò Nướng + Chả Giò (no.8)**

\$15.50

Vermicelli with Grilled Beef Cutlet + egg roll, spring mix and fish sauce on the side (no broth)

## **Bún Bò Xào (no.9)**

\$14.50

Sauted Beef Rib cutlet over Vermicelli

## **Bún mắm nêm thịt luộc (no.10)**

\$14.50

Steamed pork belly Vermicelli bowl served with fermented anchovy sauce





# BÚN BÒ HUẾ

## HUẾ BEEF VERMICELLI

### Proteins list

Eye round, Beef shank, Beef ball,  
Trotters, Tendons, Blood tofu, Bologna  
Tái, Nạm Bắp, Bò Viên, Giò, Gân Huyết, Chả  
quét

### Bún Bò Huế (no.1) Large

\$15.00

Spicy beef broth Vermicelli served with 5 proteins above and sate chili sauce on the side, a central Vietnam (Hue) Special. Blood tofu and bologna included (huyết và chả quét đi kèm)

### Bún Bò Huế (no.2) - Medium

\$13.00

Spicy beef broth Vermicelli served with 5 proteins above and sate chili sauce on the side, a central Vietnam (Hue) Special. Blood tofu and bologna included (huyết và chả quét đi kèm)

### Bún Bò Huế Special With Ribs

\$17.50

### Bún Bò Huế Sườn Bò

Spicy beef broth Vermicelli served Meaty Back ribs and sate chili sauce on the side, a central Vietnam (Hue) Special. Blood tofu included (huyết đi kèm)





# CƠM

## RICE DISH

### **Cơm Sườn Bì Chả (no.1)**

Pork chop, shredded pork skin, egg meat loaf platter with steamed rice and fish sauce

\$15.00

### **Cơm Sườn Bò Nướng (no.2)**

Grilled Beef Chop (Rib Cutlet) with steamed rice and House sauce

\$14.50

### **Cơm Thịt Heo Nướng (no.3)**

Grilled Pork with steamed rice and fish sauce

\$12.50

### **Cơm Đùi Gà (no.4)**

Steamed garlicky yellow Rice with Quarter-Chicken Thigh

\$15.00

### **Cơm Bò Lúc Lắc (no.5)**

Fillet Mignon Shaking Beef Cubes with fried rice or Steamed Rice

\$16.50

### **Cơm Chiên Bò (no.6)**

Fried Rice with Beef Rib Cutlet

\$14.50

### **Cơm Chiên Dương Châu (no.7)**

YangZhou Fried Rice with small pieces of various vegetables, char siu (Chinese roast pork), Sausage, Shrimp

\$14.50

### **Cơm Chiên Tôm (no.8)**

Fried Rice with shrimp

\$14.50

### **Cơm Chiên Gà (no.9)**

Fried Rice with shredded Chicken

\$12.50





# HỦ TIẾU - MÌ

## NOODLES

### Noodles list

We serve 3 types of noodles: Soft (**Rice**) and Chewy (**Rice/Tapioca**) and egg noodles with Flavorful Broth. Can be combined half half Có bánh hủ tiếu dai kiểu Miền tây và sợi phở khô và mì vàng.

#### Hủ Tíu / Mì Xá Xíu (no.1)

\$13.50

Soft/chewy noodles served with Char Siu (pork roast)

#### Hủ Tíu / Mì Tôm (no.2)

\$13.50

Shrimp with soft/chewy noodles

#### Hủ Tíu / Mì Tôm + Xá Xíu (no.3)

\$13.50

Soft/chewy noodles served with both Shrimps and Char Siu (Pork Roast)

Broth would be made from fish stock and have Chives - Garlic - Shallot as main flavoring

### Mì Quảng / Quảng Noodles

The dish consists of **tumeric-colored rice noodles** accompanied by char siu, sautéed pork, sautéed shrimp, quail egg, and a variety of garnishes such as peanuts, chives, cilantro, and grilled rice crackers. Quảng Nam, Central Vietnam, A Unique Experience.

Broth would be made from Pork Stock and use saute juice as main flavoring





# BÁNH CANH

## THICK RICE NOODLES

Bánh Canh sizing is similar to udon and the stock would be from fish, a delightful meal with lovely broth.

**Bánh Canh Chả Cá (no.1)** \$14.00

Thick rice noodles soup with fish cake

**Bánh Canh Tôm (no.2)** \$14.50

Thick rice noodles with shrimps

**Bánh Canh Thập Cẩm (no.3)** \$15.00

Thick rice noodles with all-in protein

(Fish cake, shrimp, squid, Trotter)

(Chả cá, tôm, mực, giò).





# MÓN CHAY

# VEGAN DISH

## **Phở xào chay**

Vegan Pho Noodles stir-fry with veggies

\$12.00



## **Cơm chiên chay**

Vegan fried rice stir-fry with veggies

\$12.00



## **Gỏi Ngó Sen chay**

Lotus Stem Salads serve with crackers

\$13.00





# DRINKS

# NƯỚC

## Cafe Sữa Đá

\$5.00

Vietnamese Iced Coffee with  
Condensed milk

## Cafe Đen Đá

\$5.00

Vietnamese Espresso coffee with ice  
and sugar

## Cafe Kem Muối

\$6.50

Vietnamese Iced coffee with condensed  
milk and salted foam on top

## Nước Cam Tươi

\$5.00

Freshly squeezed orange juice

## Nước Chanh Tươi

\$4.00

Limenade (Fresh)

## Sinh Tố - Smoothies

\$6.00

Avocado, Soursop, Mango, Strawberry, Banana  
smoothies (varied daily)

Bơ, Xoài, Mãng Cầu, Dâu, Chuối (thay đổi hàng ngày)

## Nước mủ Trôm - Refresher

\$6.00

Sterculia drink with chia seeds - cooling aid

## Trà Thảo Mộc - Herbal Tea

\$6.00/  
pot

Juju berry, licorice, goji berries

## Organic Coconut - Dừa hữu cơ

\$7.00

## Chanh Dây - Passion Fruit

\$5.00

Taste like summer!

## Mexico Coca cola

\$5.00

500ml of sugarcane coca cola

