

GAO RESTAURANT BY NGUYEN FAM CO. LTD

Savor the Goodness, Day and Night



8405 N Himes Ave, Tampa, Fl 813-935-8717

KHAIW, APPERTIZER

Chả Giò - Egg Roll (3 cuốn)

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

\$6.00

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 or fish sauce (2 rolls)

\$6.00

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

Cánh gà chiên mắm Chicken Wings

Fried chicken wings with blended fish sauce coat, a mild spicy Snack.

Sụn Gà Chiên Mắm Chicken Cartilage

Fried chicken Cartilage with blended fish sauce coat, mild spicy and similar size to a chicken popcorn.

Gỏi Thập Cẩm chay/ mặn House Combo Salad

Vegan/Savoury Mixed Vegies Salad with Shirmp and Pork, served with crackers. (Mountain Jelly, Coconut heart, Spike Seaweed, Lotus Stem, Pickled Carrot) \$9.95

\$12.00

\$12.00

\$16.00







We offer 2 types of <u>Phở Noodles:</u> The Fresh-Flat (flat-wide-silky) and The Dry-Thin (Rice stick).

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

Quán có <u>Phở tươi và Phở Khô (Hủ Tíu)</u>

<u>Phở tươi sẽ được phục vụ mặc định.</u>

Phở no.1 - Medium Beef Pho

Eye Round, Brisket, Tendons, Beef Meatballs

Tái (Lõi Mông), Nạm/Gầu, Gân, Bò Viên

Phở Bò Lớn - Special Phở

Traditional Phở with all Beef protein above.

Phở no.4 - Hải Sản - Seafood

Fish Cake, Shrimp, Scallop, Fish Ball, Squid \$14.00 **** Vibrant taste ****

Phở no.5 - Gà

Traditional Phở with Chicken toppings \$14.00 (Dark meat)

Phở no.6 - Sườn Bò

Pho served with meaty Steak Ribs

Phở no.7 - Phở Thố Đá/ Stone Bowl

Special Pho with <u>Hot Stone Bowl</u> and \$18.50 all Beef proteins on the side

Món thêm/Sides

Chén trứng /Egg poached in Pho Broth Consumption of raw eggs may increase your risk of food-borne illness.

- Chén thịt: tái, nạm, bò viên, gân, sách. <u>Extra protein with Phở broth:</u> Sliced eyeround, Brisket, Beef Ball, Tendon, Tripe

\$3.00/Protein /loại thịt

\$2.50

\$14.00

\$16.00

\$17.50

Thêm Sườn / Extra Steak Ribs

\$6.50

Consuming raw or undercooked meats, eggs may increase your risk of foodborne illness.











Bún Chả Cá (Bún no.1)

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

Bún Cá Thu (no.2)

Fish Vermicelli Soup with **Mackerel**

Bún Cá Thu + Chả Cá(no.3)

Fish Cake Vermicelli served with Fish Cake and Mackerel and **Shrimp Paste** on the side.

Bún Thịt Heo Nướng (no.4)

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

Bún Thịt Bò Nướng (no.5)

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

Bún Thịt Heo Nướng + Chả Giò (no.6) \$15.00

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

Bún Thịt Bò Nướng + Chả Giò (no.7)

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

Bún Bò Xào (no.8)

Sauted Beef Rib cutlet over Vermicelli

Bún mắm nêm thịt luộc (no.9)

Steamed pork belly Vermicelli bowl served with fermented anchovy sauce

\$15.00

\$15.50

\$17.00

\$14.00

\$15.00

\$16.50

\$15.50

\$14.50



BUNBOHUÉ HUÉ BEFF VERMICELLI

Proteins list

<u>Eye round</u>, <u>Beef shank</u>, <u>Trotters</u>, <u>Tendons</u>, <u>Pork/Beef meatballs</u> <u>Tái, Nạm Bắp, Giò, Gân, Chả quết/Bò Viên</u>

Bún Bò Huế (no.1) Large

\$16.00

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 quết đi kèm)

Bún Bò Huế (no.2) - Medium

\$14.00

Spicy beef broth Vermicelli served with all Protein above except Eye round

Bún Bò Huế With Ribs Bún Bò Huế Sườn Bò

\$18.00

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



COM RICE DISH

1.Com Sườn Bì Chả Pork chop, shredded pork skin, egg meat loaf platter with steamed rice and fish sauce	\$15.50	
2.Com Sườn Bò Nướng (no.2) Grilled Beef Chop (Rib Cutlet) with steamed rice and House sauce	\$15.50	
3.Com Thit Heo Nurong (no.3) Grilled Pork with steamed rice and fish sauce	\$13.00	
Cơm Đùi Gà (no.4) Steamed garlicky yellow Rice with Quarter-Chicken Thigh	\$15.50	
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	\$15.50	
Com Chiên Dương Châu (no.7) YangZhou Fried Rice with small pieces of various vegetables, char siu (Chinese roast pork), Sausage, Shrimp	\$15.00	
Cơm Chiên Tôm (no.8) Fried Rice with shrimp	\$15.00	

\$13.00

Cơm Chiên Gà (no.9)
Fried Rice with shredded Chicken



Noodles list

We serve 3 types of noodles: Soft (Rice) and Chewy (Rice/Tapioca) and egg noodles with Clear Broth. Can combine half&half. Có bánh hủ tiếu dai kiểu Miền tây và sợi phở khô và Mỳ Vàng (Cọng Dẹp)

Hủ Tíu / Mì Xá Xíu (no.1)

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

Hủ Tíu / Mì Tôm (no.2)

Shrimp with Hủ Tíu noodles

\$14.00

\$14.00



Hủ Tíu served with both Shrimps and Char Siu (Pork Roast)

Hủ Tíu Khô/ Dry Mixed Noodles \$15.00

Noodles Choices above mixed in house sauce, soup is separated on the side.

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. Quang Nam, Central Vietnam,: A Unique Experience.

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



BANH CANH THICK RICE NOODLES

Bánh Canh sizing is similar to udon and the stock would be from *seafood*, a delightful meal with clear light broth. Originially not gluten free since noodles is made from wheat.

Bánh Canh Chả Cá (no.1)

\$15.00

Banh Canh with fish cake

Bánh Canh Tôm (no.2)

\$15.00

Banh Canh with shrimps

Bánh Canh Thập Cẩm (no.3) \$16.00

Banh Canh with all-in protein (<u>Fish</u> <u>cake, shrimp, squid, Trotter</u>) (<u>Chả cá, tôm, mực, giò)</u>









Phở / Mì xào chay

\$13.00

Vegan Pho Noodles / Egg noddles stir-fry with veggies

\$13.00

Com chiên chay Vegan fried rice stir-fry with veggies

Gỏi Ngó Sen chay Lotus Stem Salads serve with

crackers

\$14.00







DRINKS NUÖC

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 <u>condensed</u> <u>milk</u> and <u>salted foam on top</u>

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 - kooling aid

Trà Thảo Mộc - Herbal Tea \$6.00/

Juju berry, licorice, goji berries (hot tea)

Organic Coconut - Dừa hũu cơ \$7.00

Chanh Dây - Passion Fruit \$5.00

Taste like summer!

Mexico Coca cola

500ml of sugarcane coca cola





\$5.00