



Menu

Pho Anh Vu

2198 Rue Ste-Catherine O, Montréal QC H3H 1M7, Canada | (514) 392-3888

Most Ordered



15. Soup tonkinoise spécial (chaque viande) / 15. Special Rice Noodle Soup (Every

Filet de bouf saignant, flanc bien cuit, tendon, boulette de bouf et tripes. / Rare beef tenderloin, well done flanc, tendon, beef ball and tripe.

CA\$20.95 (Ever



1. Rouleaux de printemps (2) / 1. Shrimp Spring Rolls (2)

CA\$10.95

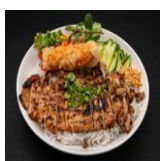
Shrimp spring rolls (2). Size options: Small, Medium, Large.



S3. Bún bò huê soupe piquant / S3. Bún Bò Huê Spicy Soup

CA\$22.95

Bun Bo huê à la mode de hue avec bouf, porc et boudin noir hue. / Style beef, pork & blood pudding with vermicelli soup.



54. Poulet grillé et rouleaux impériaux avec vermicelles / 54. Grilled Chicken & Imperial

CA\$22.95

Grilled chicken, crispy imperial roll, vermicelli noodles, fresh herbs, sliced cucumbers, shredded carrots, and crushed peanuts.



16. Soupe tonkinoise au bouf saignant / 16. Rare Beef Rice Noodle Soup

CA\$23.95

Tender slices of rare beef, fresh cilantro, green onions, and bean sprouts in a savory beef broth with rice noodles.



4. Rouleaux impériaux (2) / 4. Imperial Rolls (2)

CA\$11.95

Crispy rolls filled with seasoned meat and vegetables, served with a side of fresh shredded cabbage and carrots, accompanied by a dipping sauce.



24. Soupe tonkinoise au poulet (Poitrine) / Chicken Tonkinoise Soup (Breast)

CA\$13.95

Tender chicken slices with rice noodles, bean sprouts, green onions, and cilantro in a savory broth.

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48. Porc grillé et rouleaux impériaux avec vermicelles / 48. Grilled Pork & Imperial Rolls

CA\$22.95

Grilled pork slices and crispy imperial rolls served with vermicelli noodles, fresh herbs, shredded carrots, and crushed peanuts.



17. Soupe tonkinoise au bouf saignant et boulettes de bouf / 17. Rare Beef & Beef Balls Soup

CA\$22.95

Tender slices of rare beef and beef balls with rice noodles, garnished with fresh cilantro, green onions, and bean sprouts in a savory broth.

20. Soupe tonkinoise au flank de bouf bien cuit / 20. Well Done Flank Rice Noodle Soup

CA\$22.95

Rice noodle soup with well-done beef flank, typically includes a fragrant broth, rice noodles, and aromatic herbs.

Chay - Végétarien/ Vegetarian

V4. Soupe de Nouilles Végétarienne / Veggie Rice Noodle Soup

CA\$21.95

V3. Vermicelles Végétariens/ Veggie Vermicelli

CA\$20.95

V2. Rouleaux Impériaux Végétariens (Tofu)/ Veggie Impérial Roll (Tofu) (Small)

CA\$10.95

V2. Rouleaux Impériaux Végétariens (Tofu)/ Veggie Impérial Roll (Tofu) (Large)

CA\$17.95

V1. Rouleaux de Printemps Végétariens (Tofu)/ Vegetable Roll (Tofu) (Small)

CA\$9.95

V1. Rouleaux de Printemps Végétariens (Tofu)/ Vegetable Roll (Tofu) (Large) CA\$17.95

Entrées / Appetizers



11. Salade de mangues avec crevettes grillées / 11. Mango Salad with Grilled Shrimp CA\$18.95

Shredded mango with grilled shrimp, garnished with fresh herbs and crispy fried shallots.

4. Rouleaux impériaux (4) / 4. Imperial Rolls (4) CA\$19.95

Crispy fried rolls typically filled with pork, onions, carrots, and taro. Four pieces per order.

1. Rouleaux de printemps (4) / 1. Shrimp Spring Rolls (4) CA\$17.95

Shrimp, vermicelli, lettuce, and cucumber wrapped in rice paper, typically served with a peanut dipping sauce.

9. Ailes de Poulet Frites (Sauce BBQ) / Fried Chicken Wings (BBQ Sauce) CA\$15.50

10. Ailes de Poulet Frites (Sauce au Poisson) avec Riz Gluant/ Fish Sauce Fried Chicken Wings with Sticky Rice CA\$16.95



4. Rouleaux impériaux (2) / 4. Imperial Rolls (2) CA\$11.95

Crispy rolls filled with seasoned meat and vegetables, served with a side of fresh shredded cabbage and carrots, accompanied by a dipping sauce.



1. Rouleaux de printemps (2) / 1. Shrimp Spring Rolls (2) CA\$10.95

Shrimp spring rolls (2). Size options: Small, Medium, Large.

Soupe tonkinoise au bouf / Beef Rice Noodle Soup



24. Soupe tonkinoise au poulet (Poitrine) / Chicken Tonkinoise Soup (Breast) ~~CA\$13.95~~

Tender chicken slices with rice noodles, bean sprouts, green onions, and cilantro in a savory broth.



17. Soupe tonkinoise au bouf saignant et boulettes de bouf / 17. Rare Beef & Beef ~~CA\$22.95~~

Tender slices of rare beef and beef balls with rice noodles, garnished with fresh cilantro, green onions, and bean sprouts in a savory broth.

20. Soupe tonkinoise au flanc de bouf bien cuit / 20. Well Done Flank Rice Noodle Soup ~~CA\$12.95~~

Rice noodle soup with well-done beef flank, typically includes a fragrant broth, rice noodles, and aromatic herbs.



19. Soupe tonkinoise au bouf saignant, flanc de bouf bien cuit et boulettes de bouf ~~CA\$22.95~~

Rare beef, well-done flank, and beef balls in a traditional Vietnamese rice noodle soup. Typically includes aromatic herbs and a savory broth.



S5. Soupe tonkinoise au poulet (Grillé) / Chicken Tonkinoise Soup (Grilled) ~~CA\$12.95~~



18. Soupe tonkinoise au bouf saignant et flanc de bouf bien cuit / 18. Rare Beef & ~~CA\$21.95~~

Rare beef and well-done flank served in a traditional Vietnamese rice noodle soup.



15. Soup tonkinoise spécial (chaque viande) / 15. Special Rice Noodle Soup (Ever) ~~CA\$20.95~~

Filet de bouf saignant, flanc bien cuit, tendon, boulette de bouf et tripes. / Rare beef tenderloin, well done flank, tendon, beef ball and tripe.



16. Soupe tonkinoise au bouf saignant / 16. Rare Beef Rice Noodle Soup ~~CA\$23.95~~

Tender slices of rare beef, fresh cilantro, green onions, and bean sprouts in a savory beef broth with rice noodles.

Riz vietnamien / Vietnamese Rice



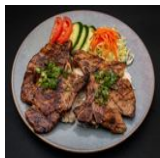
37. Poulet et côtelette de porc grillés sur riz / 37. Grilled Chicken and Pork Chop on Rice ~~CA\$22.95~~ **CA\$19.95**

Grilled chicken and pork chop served on a bed of rice, garnished with fresh cucumber, tomato slices, and shredded carrots.



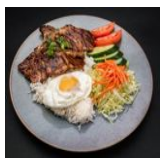
43. Poulet, côtelette de porc grillés et ouf à la vapeur sur riz / 43. Grilled Chicken, Pork Chop, and Steamed Egg Meatloaf on Rice ~~CA\$24.95~~ **CA\$21.95**

Grilled chicken, pork chop, and steamed egg meatloaf on broken rice, garnished with fresh cucumber, tomato, and shredded carrot.



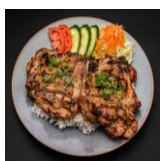
41. Côtelette de porc grillée sur riz (2 pièces) / 41. Grilled Pork Chop on Rice ~~CA\$23.95~~ **CA\$20.95**

Grilled pork chops served on broken rice, garnished with green onions, accompanied by sliced tomatoes, cucumbers, shredded carrots, and cabbage.



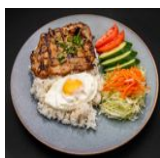
42. Côtelette de porc grillée et ouf au plat sur riz / 42. Grilled Pork Chop with Fried Egg on Rice ~~CA\$19.95~~ **CA\$17.95**

Grilled pork chop, fried egg, jasmine rice, fresh tomato wedges, cucumber slices, shredded lettuce, and julienned carrots.



33. Poulet grillé sur riz (2 pièces) / 33. Grilled Chicken on Rice (2 Pieces) ~~CA\$22.95~~ **CA\$19.95**

Tender grilled chicken thighs served on a bed of rice, accompanied by fresh cucumber slices, tomato wedges, shredded carrots, and cabbage.



34. Poulet grillé et ouf au plat sur riz / 34. Grilled Chicken & Fried Egg on Broken Rice ~~CA\$19.95~~ **CA\$17.95**

Grilled chicken with scallions, fried egg on broken rice, accompanied by fresh cucumber, tomato slices, and shredded cabbage with carrots.

Plats spéciaux / Special Dishes



S3. Bún bò huê soupe piquant / S3. Bún Bò Huê Spicy Soup **CA\$22.95**

Bun Bo hue à la mode de hue avec bouf, porc et boudin noir hue. / Style beef, pork & blood pudding with vermicelli soup.



59. Soupe Vermicelles aux Poisson à la Hai Phong/ Hai Phong Style Vermicelli Noodle Soup ~~CA\$24.95~~ **CA\$21.95**

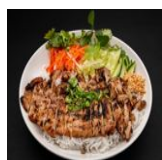
Vermicelli noodles with fish, typically includes a clear broth, fish fillet, ginger, celery, and aromatic herbs, inspired by the Hai Phong style.

Vermicelles / Vermicelli



54. Poulet grillé et rouleaux impériaux avec vermicelles / 54. Grilled Chicken & Imperial Rolls with Vermicelli Noodles **CA\$12.95**

Grilled chicken, crispy imperial roll, vermicelli noodles, fresh herbs, sliced cucumbers, shredded carrots, and crushed peanuts.



53. Poulet grillé avec vermicelles / 53. Grilled Chicken with Vermicelli Noodles **CA\$10.95**

Tender grilled chicken served over vermicelli noodles, accompanied by fresh herbs, sliced cucumbers, shredded carrots, and crushed peanuts.



48. Porc grillé et rouleaux impériaux avec vermicelles / 48. Grilled Pork & Imperial Rolls with Vermicelli Noodles **CA\$12.95**

Grilled pork slices and crispy imperial rolls served with vermicelli noodles, fresh herbs, shredded carrots, and crushed peanuts.



47. Porc grillé avec vermicelles / 47. Grilled Pork with Vermicelli Noodles **CA\$9.95**

Tender grilled pork slices atop vermicelli noodles, garnished with fresh mint, shredded lettuce, julienned carrots, cucumber slices, and crushed peanuts.

Boissons/ Beverages

D5. Smoothie au avocat / D5. Avocado Smoothie

CA\$7.99

Fresh avocado blended with condensed milk and ice for a creamy, smooth drink.

D6. Smoothie au durian / D6. Durian Smoothie

CA\$8.99

Durian blended with condensed milk and fresh milk for a creamy, sweet smoothie.

D4. Smoothie au mangue / D4. Mango Smoothie

CA\$7.99

Fresh mango blended with mango syrup and creamer.

D12. Jus d'orange pressé / D12. Fresh Squeezed Orange Juice

CA\$8.99

Freshly squeezed oranges, offering a pure and vibrant citrus flavor.

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Coke diète / Diet Coke

CA\$2.99

Diet Coke: A low-calorie version of the classic carbonated soft drink, typically includes artificial sweeteners.

D13. Lychee Soda

CA\$7.99

D3. Smoothie au fraise / D3. Strawberry Smoothie

CA\$7.99

Strawberry smoothie blended with real strawberries and condensed milk.

Canada dry soda gingembre / Canada Dry Ginger Ale

CA\$2.99

Ginger ale, a carbonated beverage typically made with ginger extract, providing a refreshing and slightly spicy flavor.

D11. Soda au citron salé / D11. Salted Lemon Soda

CA\$7.99

Salted lemon soda: A traditional Vietnamese drink made with salted, pickled lemon and sweetened soda water.

Coca-Cola

CA\$2.99

Classic, refreshing soda with a timeless taste.

Coke Zero

CA\$2.99

Coca-Cola Zero Sugar offering the classic taste without sugar or calories.

Fuze thé glacé / Fuze Iced Tea

CA\$2.99

Fuze iced tea: Typically includes brewed tea, served chilled.

7 Up

CA\$2.99

Effervescent lemon-lime soda, a refreshing thirst quencher.

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D8. Soda au citron vert / D8. Lemon Lime Soda

CA\$7.99

Lemon and lime soda typically includes fresh lemon and lime juice mixed with soda water.

D9. Soda aux fruits de la passion / D9. Passion Fruit Soda

CA\$7.99

Passion fruit soda typically includes real passion fruit, soda, and sugar.

D14. Lait frappé à la noix de coco/ Coconut Milkshake

CA\$7.99

Canada Dry Club Soda

CA\$2.99

Club soda, typically includes carbonated water, known for its clean and crisp taste.

D10. Soda à l'ananasé / D10. Pineapple Soda

CA\$7.99

Pineapple soda typically includes pineapple juice and carbonated water, offering a refreshing tropical beverage.



D1. Boisson de fèves aux 3 couleurs / D1. Three Colour Bean Drink CA\$8.99

Boisson dessert traditionnelle du jour. / Traditional dessert drink of the day.



D2. Café vietnamien glacé au lait condensé / D2. Coffee with Condensed Milk & Ice CA\$7.99

Strong coffee layered over sweet condensed milk, served with ice cubes.

Extras

T4. Tendons de bouf / T4. Beef Tendons

CA\$7.95

Beef tendons, typically served as an extra, often include soft, seasoned tendons.

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T3. Poulet grillé / T3. Grilled Chicken

CA\$9.95

Grilled chicken marinated with Vietnamese spices.

T8. Bouillon supplémentaire / T8. Extra Broth

CA\$7.95

Extra broth typically used in Vietnamese soups, including pho. This broth is an aromatic base that enhances the flavor of your dish without any solid ingredients.

T7. Soupe à l'ouf / T7. Egg Soup

CA\$5.50

Beaten eggs in a chicken broth, typically garnished with fresh onions and cilantro.

T9. Nouilles supplémentaires / T9. Extra Noodles

CA\$4.50

Extra noodles. Choice of ph? or vermicelli.

T11. Riz gluant / T11. Sticky Rice

CA\$3.50

Sticky rice: Typically includes glutinous rice, Vietnamese ham, and dried shrimp.

T12. Ouf frit / T12. Fried Egg

CA\$2.95

Fried egg: Typically includes a fried egg with a golden yolk, perfect as an addition to your main dish.

T10. Riz / T10. Rice

CA\$3.50

Steamed jasmine rice, a versatile addition to complement any meal.

T5. Boulettes de bœuf / T5. Beef Balls

CA\$7.95

Beef balls, typically made from seasoned ground beef, often used as an extra topping or side in Vietnamese dishes.

T6. Bœuf saignant / T6. Rare Beef

CA\$10.95

Thinly sliced rare beef, typically served as an extra protein for various Vietnamese dishes.

T13. Ouf à la vapeur / T13. Steamed Egg

CA\$4.50

Steamed egg typically includes eggs whisked and gently steamed to a silky texture, often enjoyed as a light and delicate addition to meals.

T2. Côtelette de porc grillé / T2. Grilled Pork Chop

CA\$9.95

Marinated grilled pork chop, typically includes lemongrass and garlic. A traditional Vietnamese dish.

T1. Porc grillé / T1. Grilled Pork

CA\$9.95

Grilled pork marinated in Vietnamese spices, typically served with fresh herbs, pickled vegetables, and cucumber.
