

STEAMED VERMICELLI PATTIES

Make your own lettuce wraps with steamed vermicelli rice noodle patties topped with peanuts, fried shallots, and green onions. This dish is served with a side of lettuce, fresh herbs, cucumbers, Chinese radish, julienne carrots, and a nuoc mam sauce for dipping.

RICE PAPERS FOR WRAPPING 2.50
ADDITIONAL SIDE OF LETTUCE AND HERBS 2.50

BH 1. BANH HOI THIT NUONG ^{GF} 9.50
 Grilled seasoned PORK

BH 2. BANH HOI TOM NUONG 11.00
 Grilled seasoned SHRIMP

BH 3. BANH HOI GA NUONG ^{GF} 9.50
 Grilled seasoned CHICKEN

BH 4. BANH HOI DAU HU CHIEN ^V 9.50
 Deep-fried or stir-fried lemongrass (+1.50) TOFU served with peanut sauce on the side

BH 5. BANH HOI BO XAO OR GA XAO XA ^{GF} 11.00
 Stir-fried BEEF or CHICKEN and yellow onions

BH 6. BANH HOI NEM NUONG ^{GF} 9.50
 Grilled homemade PORK SAUSAGE

VERMICELLI SALAD BOWLS

This entrée consists of a bed of vermicelli rice noodles served at room temperature over shredded lettuce, cucumbers, bean sprouts, and cilantro. It is topped with peanuts, green onions, and fried shallots with a side nuoc mam dressing.

COMBINATION WITH 2 FRIED EGG ROLLS ON TOP +2.25
 No spring roll substitution

B 1. BUN THIT NUONG ^{GF} 8.50
 Grilled seasoned PORK

B 2. BUN CHA GIO 8.50
 Deep-fried Vietnamese EGG ROLLS (NO egg roll combination)

B 3. BUN BO XAO OR GA XAO XA ^{GF} 9.00
 Stir-fried BEEF or CHICKEN and yellow onions

B 4. BUN GA NUONG ^{GF} 8.50
 Grilled seasoned CHICKEN

B 5. BUN TOM NUONG 9.00
 Grilled seasoned SHRIMP

B 6. BUN DAU HU CHIEN ^V 8.50
 Deep-fried or stir-fried lemongrass (+1.50) TOFU served with peanut sauce on the side

B 7. BUN BI ^{GF} 8.50
 Cold shredded PORK SKIN

B 8. BUN BI THIT NUONG ^{GF} 9.00
 Cold shredded PORK SKIN and grilled seasoned PORK

B 9. BUN NEM NUONG ^{GF} 8.50
 Grilled homemade PORK SAUSAGE

B 10. BUN BI NEM NUONG ^{GF} 9.00
 Cold shredded PORK SKIN and grilled homemade PORK SAUSAGE

STEAMED NOODLES

BC 1. BANH UOT CHA CHIEN 9.00
 Steamed flat rice noodles and fried Vietnamese pork bologna topped with bean sprouts, cucumbers, basil, and fried shallots. Served with a side of nuoc mam sauce.

STIR-FRIED ENTRÉES

DX 1 - DX 3. DO XAO ^{GF} 12.50
 Assorted vegetables, pineapples, & tomatoes stir-fried in a garlic sauce topped with cilantro and your CHOICE OF ONE: chicken / beef / shrimp +2.00 / seafood +2.00

CHOOSE A RICE OR A NOODLE:

DX 1. COM ^{GF}
 White or brown (+2.00) RICE

DX 2. MI XAO MEM OR DON
 Soft or deep-fried EGG NOODLES

DX 3. PHO XAO MEM OR AP CHAO ^{GF}
 Soft or pan-fried RICE NOODLES

VG 1 - VG 3. RAU XAO ^{GF V} 11.50
 Assorted vegetables, pineapples, and tomatoes stir-fried in a VEGAN garlic sauce topped with cilantro.

ADD TOFU +1.50

CHOOSE A RICE OR A NOODLE:

VG 1. COM ^{GF}
 White or brown (+2.00) RICE

VG 2. MI XAO MEM OR DON
 Soft or deep-fried EGG NOODLES

VG 3. PHO XAO MEM OR AP CHAO ^{GF}
 Soft or pan-fried RICE NOODLES

DESSERTS

FRENCH MACARONS ^{GF} 8.00(4) 11.00(6)

CAFÉ PARFAIT 5.25

CHEESECAKE 4.25

BEVERAGES

Café / Warm or iced French pressed espresso with or without condensed milk 3.75

Da Chanh / Fresh squeezed iced lime juice 3.25

Tra Da Chanh / Sweetened jasmine iced tea with lime juice 3.50

Tra / Hot or iced jasmine tea 2.50

Soda Chanh / Seltzer with lime juice and sugar over ice 4.25

Soda Chanh Muoi / Seltzer with salt preserved lime and sugar over ice 4.50

Da Chanh Muoi / Salt preserved lime juice over ice 3.50

Soda Sua Hot Ga / Seltzer with condensed milk and egg yolks over ice 4.50

Sua Dau Nanh / Soybean milk with ice 3.25

Cam Tuoi / Orange juice 2.25

Nuoc Dua / Young coconut juice, coconut slices, and ice 3.75

Soda / Coca-Cola products 2.25

Water / Seltzer or Bottled 2.25

VEGAN ^V

GLUTEN FREE OPTION AVAILABLE ^{GF}

Please note that we are not a certified gluten free/vegan restaurant.
 Please alert the staff if you have any special dietary requirements.
 Consumption of undercooked meat may increase the risk of food-borne illnesses.



1238 LITITZ PIKE LANCASTER, PA 17601
 717-481-7461

riceandnoodlesrestaurant.com

MONDAY - SATURDAY 10 AM - 7:45 PM
 SUNDAY closed

FRIED EGG ROLLS

AP 1. CHA GIO 7.25
 3 Deep-fried Vietnamese egg rolls with crabmeat, pork, and vegetables.
 Served with nuoc mam sauce.

FRESH SPRING ROLLS

AP 2. GOI CUON TOM & THIT HEO ^{GF} 7.25
 3 Rice paper wrapped spring rolls with fresh SHRIMP and PORK, vermicelli, bean sprouts, basil, and lettuce. Served with hoisin peanut sauce.

AP 3. GOI CUON CHAY ^V 7.25
 3 Rice paper wrapped spring rolls with deep-fried TOFU, vermicelli, bean sprouts, basil, and lettuce. Served with hoisin peanut sauce.

AP 4. GOI CUON GA NUONG ^{GF} 7.25
 3 Rice paper wrapped spring rolls with grilled seasoned CHICKEN, vermicelli, bean sprouts, basil, and lettuce. Served with hoisin peanut sauce.

AP 5. GOI CUON TOM NUONG 7.50
 3 Rice paper wrapped spring rolls with grilled seasoned SHRIMP, vermicelli, bean sprouts, basil, and lettuce. Served with hoisin peanut sauce.

AP 6. GOI CUON BO XAO ^{GF} 7.50
 3 Rice paper wrapped spring rolls with stir-fried BEEF and yellow onions, vermicelli, basil, lettuce, Chinese radish, and julienne carrots. Served with nuoc mam sauce.

AP 7. GOI CUON NEM NUONG ^{GF} 7.25
 3 Rice paper wrapped spring rolls with grilled homemade PORK SAUSAGE, vermicelli, bean sprouts, basil, and lettuce. Served with hoisin peanut sauce.

AP 8. GOI CUON BI ^{GF} 7.25
 3 Rice paper wrapped spring rolls with cold shredded PORK SKIN, basil, and lettuce.
 Served with nuoc mam sauce.

AP 9. GOI CUON THIT NUONG ^{GF} 7.25
 3 Rice paper wrapped spring rolls with grilled seasoned PORK, vermicelli, bean sprouts, basil, and lettuce. Served with hoisin peanut sauce.

ENTRÉE SALADS

ES 1. GOI GA OR TOM ^{GF} 9.00
 Thinly sliced cabbage salad served with CHICKEN or SHRIMP (+1.50), onions, Vietnamese cilantro, Chinese radish, julienne carrots, and marinated with a sesame lime dressing. This is topped with crispy shrimp chips, cilantro, peanuts, fried shallots, and served with a side of nuoc mam dressing.

ES 2. BO XAO SALAD 14.50
 Stir-fried marinated BEEF and yellow onions served on a bed of lettuce, tomatoes, onions, and topped with a vinaigrette dressing. This is served with a side of rice papers for wrapping, lettuce, fresh herbs, cucumbers, Chinese radish, julienne carrots, and a nuoc mam sauce for dipping.

ES 3. GA OR TOM NUONG SALAD ^{GF} 10.00
 Grilled seasoned CHICKEN or SHRIMP (+1.50) on lettuce, tomatoes, onions, cucumbers, Chinese radish, julienne carrots, and served with a side of honey mustard vinaigrette dressing. *ONLY CHICKEN CAN BE MADE GLUTEN FREE

VIETNAMESE SANDWICHES

BM 1. BANH MI PÂTÉ THIT Homemade ROLLED HAM and chicken liver PÂTÉ with our house mayonnaise, onions, cucumbers, jalapeño peppers, Chinese radish, and julienne carrots.	6.50
BM 2. BANH MI THIT Homemade ROLLED HAM with our house mayonnaise, onions, cucumbers, jalapeño peppers, Chinese radish, and julienne carrots.	6.00
BM 3. BANH MI PÂTÉ Chef's special chicken liver PÂTÉ with our house mayonnaise, onions, cucumbers, jalapeño peppers, Chinese radish, and julienne carrots.	6.00
BM 4. BANH MI GA Stir-fried SHREDDED CHICKEN and yellow onions with our house mayonnaise, lettuce, tomatoes, and jalapeño peppers.	6.50
BM 5. BANH MI THIT NUONG Grilled seasoned PORK with green onion garlic oil, crushed chili peppers, Chinese radish, julienne carrots, and nuoc mam sauce.	6.00
BM 6. BANH MI CHAY  Slices of deep-fried TOFU with green onion garlic oil, onions, cucumbers, jalapeño peppers, Chinese radish, and julienne carrots.	6.00
BM 7. BANH MI GA NUONG Grilled seasoned CHICKEN BREAST with our house mayonnaise, onions, cucumbers, jalapeño peppers, Chinese radish, and julienne carrots.	6.00
BM 8. BANH MI TOM NUONG Grilled seasoned SHRIMP with our house mayonnaise, onions, cucumbers, jalapeño peppers, Chinese radish, and julienne carrots.	7.00
BM 9. BANH MI BI Cold shredded PORK SKIN with green onion garlic oil, crushed chili peppers, Chinese radish, julienne carrots, and nuoc mam sauce.	6.00
BM 10. BANH MI BI NEM NUONG Cold shredded PORK SKIN and grilled homemade PORK SAUSAGE with green onion garlic oil, crushed chili peppers, Chinese radish, julienne carrots, and nuoc mam sauce.	6.50
BM 11. BANH MI CHA CHIEN Fried Vietnamese PORK BOLOGNA with our house mayonnaise, onions, cucumbers, jalapeño peppers, Chinese radish, and julienne carrots.	6.00
BM 12. BANH MI DAC BIET Combination of homemade ROLLED HAM, chicken liver PÂTÉ, and fried Vietnamese PORK BOLOGNA with our house mayonnaise, onions, cucumbers, jalapeño peppers, Chinese radish, and julienne carrots.	7.00
BM 13. BANH MI BO XAO Stir-fried marinated BEEF and yellow onions with our house mayonnaise, lettuce, tomatoes, and jalapeño peppers.	7.00








CHILDREN'S MENU

(For children under 10)

PHO BO / BEEF RICE NOODLE SOUP 	4.75
PHO GA / CHICKEN RICE NOODLE SOUP 	4.75
BUN GA NUONG / CHICKEN AND VERMICELLI 	4.75
COM GA NUONG / CHICKEN AND RICE 	4.75
HOANH THANH / CHILD'S WONTON SOUP	4.75
CHILD'S BEVERAGE / MILK OR JUICE	2.25

ENTRÉE SOUPS

Soups are served with a side of bean sprouts, fresh herbs, limes, and jalapeño peppers. All soups are topped with onions and cilantro.

ADD ASSORTED VEGETABLES	+4.00
ADD WONTONS	+3.25
ADD SEAFOOD COMBINATION	+2.50
ADD BEEF-TENDON MEATBALLS	+2.50
ADD LOAF OF BREAD	+2.50
ADD EXTRA NOODLES	+1.50
rice, egg, glass, or bean thread	
P 1 - P 6. PHO BO 	8.50
Beef rice noodle soup	
P 1. TAI / BEEF MEDIUM RARE (RAW BEEF MUST BE PREPARED IN SOUP)	
P 2. NAM / BEEF WELL-DONE	
P 3. GAU / BEEF BRISKET	
P 4. GAN / BEEF TENDON	
P 5. SACH / BEEF TRIPE	
P 6. DAC BIET / BEEF COMBO OF MEATS ABOVE	
P 7. PHO GA 	8.50
Chicken rice noodle soup	
S 1. SOUP RAU CHAY  	9.50
An assortment of vegetables and deep-fried tofu in a steamy vegetable broth. This soup is topped with fried shallots.	
CHOOSE A NOODLE: rice, egg, glass, or bean thread	
S 2. BO KHO	9.00
This hearty spicy beef stew consists of chunks of beef and carrots.	
CHOOSE ONE: French bread / rice noodles / egg noodles / glass noodles / bowl of rice	
S 3. BO VIEN	8.50
This soup consists of Vietnamese beef-tendon meatballs in a light and tasty broth.	
CHOOSE A NOODLE: rice, egg, glass, or bean thread	
S 4. BUN BO HUE	9.00
The Central Vietnam soup is a spicy pork and beef soup served in a fish stock with large rice noodles and topped with Vietnamese cilantro. This soup has a bold but delightful taste to satisfy your appetite. Pork hock upon request.	
S 5. MIEN GA 	8.50
This soup consists of a clear thin bean thread noodle with a combination of chicken, bamboo shoots, and fried shallots.	
S 6. HOANH THANH	10.00
The wonton soup consists of homemade pork and shrimp dumplings, Vietnamese barbecue pork slices, lettuce, and fried shallots. CHOOSE A NOODLE: rice, egg, glass, or bean thread	
S 7. HU TIEU DO BIEN 	9.00
This soup is a combination of shrimp, squid, fish cake, imitation crab stick, lettuce, and fried shallots. This soup can also be prepared with shrimp only.	
CHOOSE A NOODLE: rice, egg, glass, or bean thread	
S 8. BANH CANH 	8.50
Light, simple yet delicious thick noodle soup and topped with fried shallots.	
CHOOSE ONE: chicken / pork hock	

VEGAN

GLUTEN FREE OPTION AVAILABLE

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R122

FAMILY STYLE ENTRÉES


FS 1 - FS 3. CANH CHUA CA KHO

This is an exotic sweet and sour soup made with SHRIMP or FISH, bean sprouts, pineapples, tomatoes, okras, and assorted herbs in a tamarind soup base. The soup is topped with basil, cilantro, and fried shallots. This entrée comes with a large bowl of white or brown (+2.00) rice and can be accompanied with a side of medium-spicy caramelized fish served on a hot plate.


FS 1. CARAMELIZED FISH & TAMARIND SOUP - SERVES 2	20.00
FS 2. CARAMELIZED FISH	14.25
FS 3. TAMARIND SOUP	14.25

RICE PLATTERS

FRIED RICE SUBSTITUTION	+5.75
SWEET STICKY RICE SUBSTITUTION	+3.50
BROWN RICE SUBSTITUTION	+2.00
ADD 2 FRIED EGGS	+2.00

CM 1. COM GA ROTI	9.00
A half deep-fried marinated Cornish game hen with rice, a small lettuce and tomato vinaigrette salad, and a side of house honey mustard sauce.	
CM 2. COM CHIEN	9.00
House fried rice with bean sprouts, eggs, green onions, and cilantro.	
CHOOSE ONE: chicken / beef / Chinese pork sausage / shrimp & pork / tofu	
NO brown rice substitution.	
CM 3. COM BO LUC LAC	10.00
Stir-fried beef cubes and yellow onions with rice, a small lettuce and tomato vinaigrette salad, and a side of house honey mustard sauce.	
CM 4. COM GA OR TOM NUONG 	8.50
Grilled seasoned chicken breast or shrimp (+1.50) over rice and topped with green onions. This plate is served with a small lettuce and tomato vinaigrette salad and a side of house honey mustard sauce. *ONLY CHICKEN CAN BE MADE GLUTEN FREE	
CM 5. COM TAM SUON OR THIT NUONG 	8.50
Grilled seasoned pork chop or sliced pork over crushed rice and topped with green onions. This plate is served with cucumbers, tomatoes, and a side of nuoc mam sauce.	
+ Bi / cold shredded pork skin 	+1.00
+ Cha trung / steamed egg cake 	+1.00
+ Dac biet / cold shredded pork skin, steamed egg cake, & 2 eggs 	+2.50

CM 6. COM BO XAO HANH	10.00
Stir-fried marinated sliced beef and yellow onions with rice, a small lettuce and tomato vinaigrette salad, and a side of house honey mustard sauce.	
CM 7. XOI GA LAP XUONG	8.50
A steamed sweet sticky rice plate topped with stir-fried shredded chicken and yellow onions, Chinese pork sausage, green onions, and fried shallots. Served with a side of special soy sauce.	

CM 8. COM DAU HU XAO XA 	10.00
Deep-fried tofu stir-fried with lemongrass, turmeric, and yellow onions. This dish is served with rice, a small lettuce and tomato vinaigrette salad, and a side of peanut sauce.	