

# Pho Phu Quoc



富國牛肉粉

# PPQ

**BEEF NOODLE HOUSE**

Since 1995



**Proudly serving Certified Angus Beef®**

1816 Irving Street  
San Francisco, CA 94122  
415-661-8869  
[www.PPQSF.com](http://www.PPQSF.com)  
Open Daily 11 AM -- 11 PM

## 湯粉 Noodle Soups (Pho)

Accompanied by sprouts, lemon, jalapeno, and basil. Topped with onions and cilantro

Noodle: pho 粿條, egg noodle 麵, vermicelli 米粉, flat noodle 河粉, round noodle 瀨粉

Broth: beef, chicken, curry (+ 0.95), satay (+ 0.95), hue (+ 0.95)

		中	大
		Medium	Large
1. 富國牛肉粉	<b>PPQ Beef Combo Noodle Soup</b> - Rare flank steak, well done brisket, tendon, tripe and beef meatball in beef broth with pho (Pho Phu Quoc Dac Biet)	8.25	9.75
2. 生肉牛筋 百葉粉	<b>Rare Flank, Tendon &amp; Tripe Noodle Soup</b> - Rare flank steak, tendon and tripe in beef broth with pho (Pho Tai Gan Sach)	8.00	9.25
3. 熟肉牛筋 百葉粉	<b>Brisket, Tendon &amp; Tripe Noodle Soup</b> - Well done brisket, tendon and tripe in beef broth with pho (Pho Chin Gan Sach)	8.00	9.25
4. 生肉牛丸粉	<b>Rare Flank Steak &amp; Meatballs Noodle Soup</b> - Rare flank steak and beef meatballs in beef broth with pho (Pho Tai Bo Vien)	8.00	9.25
 5. 沙爹牛肉粉	<b>Satay Beef Noodle Soup</b> - Well done brisket in PPQ's signature spicy satay beef broth with pho (Pho Sate Bo)	8.25	9.75
6. 海鮮湯粉	<b>Seafood Noodle Soup</b> - Prawns, calamari, fish cakes and fish balls in chicken broth with pho (Pho Hai San)	8.25	9.75
7. 五香雞粉	<b>Five Spices Chicken Noodle Soup</b> - Plump and juicy oven-roasted boneless chicken quarter in beef broth with pho (Pho Ga Quay Chao)	8.00	9.25
 8. 咖喱雞米粉	<b>Curry Chicken Vermicelli Noodle Soup</b> - Tender chicken breast nuggets in PPQ's signature spicy coconut milk curry broth with vermicelli (Bun Ca Ri Ga)	8.00	9.25
9. 雞絲河粉	<b>Shredded Chicken Noodle Soup</b> - Hand pulled tender chicken in chicken broth with flat noodles (Pho Ga Xe Phay)	8.00	9.25
10. 什菜粉	<b>Veggie Combo Noodle Soup</b> - Fresh seasonal vegetables and tofu in beef broth with pho (Pho Cai Thap Cam)	8.00	9.25
11. 淨湯粉	<b>Plain Noodle Soup</b> - Beef or chicken broth with pho (Pho Khong)	6.50	7.25
 12. 順化瀨粉	<b>Hue Spicy Noodle Soup</b> - Beef shank, pork hock, fancy pork and tendon in spicy lemongrass beef broth with round noodles (Bun Bo Hue)	8.00	9.25
13. 檬要	<b>Crab Noodle Soup</b> - Crab and shrimp paste, egg, tomato, fancy pork, ground pork and fried tofu in tomato broth with vermicelli (Bun Rieu)	8.00	9.25
14. 牛腩河粉	<b>Beef Stew Noodle Soup</b> - Beef cubes stewed with carrots in a savory broth with flat noodles (Hu Tieu Bo Kho)	8.75	10.25
15. 牛尾撈麵	<b>Ox Tail Stew Lo Mein</b> - Stewed ox tail with potatoes and carrots with egg noodles in a savory sauce (Mi Bo Duoi)	8.75	10.25
16. 生肉粉	<b>Rare Flank Steak Noodle Soup</b> - Rare flank steak in beef broth with pho (Pho Tai)	8.50	9.95

### Extra:

加粉 Noodles - 2.50  
 加熟肉 Brisket - 3.50  
 加生蛋 Raw Egg - 0.75  
 加煎蛋 Fried Egg - 1.75

加五香雞 Plate of Five Spices Chicken - 6.75  
 加碟生肉 Plate of Rare Flank Steak - 6.75  
 加牛丸 Meatballs - 2.50  
 加菜/豆腐 Greens or Tofu - 2.50

## 頭檯 Appetizers (*Khai Vi*)

- |                  |  |              |
|------------------|--|--------------|
| 17. 炸春卷          | <b>Imperial Rolls</b> - Crispy fried rolls filled with ground pork, taro, carrots, and silver noodles. Served with lettuce, mint leaves and cucumber with nuoc mam (3 rolls)<br>( <i>Cha Gio</i> )                               | <b>6.95</b>  |
| 18. 鮮蝦卷          | <b>Shrimp Rolls</b> - Soft rice paper rolls with poached shrimps, lettuce, mint leaves and vermicelli noodles with peanut sauce (3 rolls)<br>( <i>Goi Cuon</i> )   | <b>6.95</b>  |
| 19. 皮絲卷          | <b>Shredded Pork Rolls</b> - Soft rice paper rolls with shredded pork, lettuce and mint leaves with nuoc mam (3 rolls)<br>( <i>Bi Cuon</i> )   | <b>6.95</b>  |
| 20. 炸素卷          | <b>Fried Veggie Rolls</b> - Crispy fried rolls filled with sautéed vegetables and taro with soy vinaigrette (3 rolls)<br>( <i>Cha Gio Chay</i> )   | <b>6.95</b>  |
| 21. 鮮素卷          | <b>Veggie Summer Rolls</b> - Soft rice paper rolls with sautéed vegetables, lettuce, fried tofu and mint leaves with soy vinaigrette (3 rolls)<br>( <i>Goi Cuon Chay</i> )   | <b>6.95</b>  |
| 22. 燒豬肉卷<br>或燒雞卷 | <b>Charbroiled Pork or Five Spice Chicken Rolls</b> - Soft rice paper rolls with pork or chicken, lettuce, mint leaves and vermicelli noodles with nuoc mam (3 rolls)<br>( <i>Thit Nuong Cuon, Ga Nuong Cuon</i> )               | <b>7.75</b>  |
| 23. 燒豬肉條<br>或雞條  | <b>Pork or Chicken Skewers</b> - 3 skewers of pork or chicken with nuoc mam<br>( <i>Thit Nuong, Ga Nuong</i> )   | <b>7.75</b>  |
| 24. 燒蝦條<br>或牛條   | <b>Shrimp or Beef Skewers</b> - 3 skewers of shrimp or beef with nuoc mam<br>( <i>Tom Nuong, Bo Nuong</i> )  | <b>8.75</b>  |
| 25. 炸鮮魷<br>或炸蝦   | <b>Deep Fried Calamari or Prawns</b> - Deep fried in our special house batter with cocktail sauce<br>( <i>Muc Chien Don, Tom Chien Don</i> )   | <b>10.25</b> |
| 26. 檸檬生牛肉        | <b>Vietnamese Carpaccio</b> - Rare, thinly sliced Certified Angus Beef® flank marinated in lemon vinaigrette with basil and red onions. Topped with peanuts and fried shallots with jalapeno nuoc mam<br>( <i>Bo Tai Chanh</i> ) | <b>15.25</b> |

## 大蒜麵 Garlic Noodles (*Mi Toi*)

*Pan fried noodles seasoned with garlic and butter  
Topped with green onions with nuoc mam on the side*

- |           |  |              |
|-----------|--|--------------|
| 27. 五香雞蒜麵 | <b>Five Spices Chicken Garlic Noodle</b><br>( <i>Mi Toi Ga Quay Chao</i> ) | <b>9.75</b>  |
| 28. 燒豬肉蒜麵 | <b>Charbroiled Pork Garlic Noodle</b><br>( <i>Mi Toi Thit Nuong</i> )      | <b>9.75</b>  |
| 29. 燒豬扒蒜麵 | <b>Charbroiled Pork Chop Garlic Noodle</b><br>( <i>Mi Toi Suon Nuong</i> ) | <b>10.75</b> |
| 30. 燒牛肉蒜麵 | <b>Charbroiled Beef Garlic Noodle</b><br>( <i>Mi Toi Bo Nuong</i> )        | <b>10.75</b> |
| 31. 燒蝦蒜麵  | <b>Charbroiled Shrimp Garlic Noodle</b><br>( <i>Mi Toi Tom Nuong</i> )     | <b>10.75</b> |
| 32. 大蒜麵   | <b>Garlic Noodles</b><br>( <i>Mi Toi</i> )                                 | <b>7.50</b>  |

<b>Extra:</b>	加春卷 Imperial Roll - 2.50	加煎蛋 Fried Egg - 1.75
	加燒雞/肉 Chicken or Pork - 3.50	加蒸蛋 Baked Egg-Loaf - 2.50
	加燒牛/蝦 Beef or Shrimp - 4.00	加炸豆腐 Fried Tofu - 2.50
	加菜 Greens - 2.50	加湯 Cup of Broth - 1.50

## 凍乾米粉 Vermicelli (*Bun*)

*Cool vermicelli noodles and a mix of red leaf lettuce, sprouts, mint, and cucumber with nuoc mam on the side. Some are topped with peanuts and green onions*

33. 五香雞檬	<b>Five Spices Chicken Vermicelli</b> ( <i>Bun Ga Quay Chao</i> )	<b>8.25</b>
34. 燒豬肉檬	<b>Charbroiled Pork Vermicelli</b> ( <i>Bun Thit Nuong</i> )	<b>8.25</b>
35. 燒牛肉檬	<b>Charbroiled Beef Vermicelli</b> ( <i>Bun Bo Nuong</i> )	<b>9.25</b>
36. 燒蝦檬	<b>Charbroiled Shrimp Vermicelli</b> ( <i>Bun Tom Nuong</i> )	<b>9.25</b>
37. 春卷燒雞檬	<b>Imperial Rolls and Five Spices Chicken Vermicelli</b> ( <i>Bun Cha Gio Ga Quay Chao</i> )	<b>9.50</b>
38. 春卷燒肉檬	<b>Imperial Rolls and Charbroiled Pork Vermicelli</b> ( <i>Bun Cha Gio Thit Nuong</i> )	<b>9.50</b>
39. 春卷燒牛檬	<b>Imperial Rolls and Charbroiled Beef Vermicelli</b> ( <i>Bun Cha Gio Bo Nuong</i> )	<b>10.50</b>
40. 皮絲燒肉檬	<b>Shredded Pork and Charbroiled Pork Vermicelli</b> ( <i>Bun Bi Thit Nuong</i> )	<b>9.50</b>
41. 素菜檬	<b>Seasoned Vegetable with Fried Tofu Vermicelli</b> - Served with soy vinaigrette ( <i>Bun Chay</i> )	<b>8.25</b>
42. 炸素卷檬	<b>Fried Veggie Rolls Vermicelli</b> - Served with soy vinaigrette ( <i>Bun Cha Gio Chay</i> )	<b>8.25</b>

## 碟飯 Rice Plates (*Com Dia*)

*Steamed Jasmine rice and some with a side salad, topped with green onions and nuoc mam on the side*

43. 五香雞飯	<b>Five Spices Chicken Rice Plate</b> ( <i>Com Ga Quay Chao</i> )	<b>8.25</b>
 44. 咖喱雞飯	<b>Curry Chicken with Coconut Sauce Rice Plate</b> ( <i>Com Ga Ca Ri</i> )	<b>8.25</b>
45. 燒牛肉飯	<b>Charbroiled Beef Rice Plate</b> ( <i>Com Bo Nuong</i> )	<b>9.25</b>
46. 燒豬肉飯	<b>Charbroiled Pork Rice Plate</b> ( <i>Com Thit Nuong</i> )	<b>8.25</b>
47. 燒豬扒飯	<b>Charbroiled Pork Chop Rice Plate</b> ( <i>Com Suon Nuong</i> )	<b>9.25</b>
48. 燒蝦飯	<b>Charbroiled Shrimp Rice Plate</b> ( <i>Com Tom Nuong</i> )	<b>9.25</b>
49. 牛腩飯	<b>Beef Stew Rice Plate</b> ( <i>Com Bo Kho</i> )	<b>9.50</b>
50. 牛尾飯	<b>Ox Tail Stew Rice Plate</b> ( <i>Com Duoi Bo Kho</i> )	<b>9.50</b>
51. 三色飯	<b>Shredded Pork, Charbroiled Pork &amp; Baked Egg-Loaf Rice Plate</b> ( <i>Com Bi Thit Cha</i> )	<b>9.25</b>
52. 什菜飯	<b>Mixed Fresh Vegetables and Tofu Rice Plate</b> - Served with soy vinaigrette ( <i>Com Cai Thap Cam Dau Hu</i> )	<b>8.25</b>

<b>Extra:</b>	加春卷	Imperial Roll - 2.50	加煎蛋	Fried Egg - 1.75
	加燒雞/肉	Chicken or Pork - 3.50	加蒸蛋	Baked Egg-Loaf - 2.50
	加燒牛/蝦	Beef or Shrimp - 4.00	加炸豆腐	Fried Tofu - 2.50
	加菜	Greens - 2.50	加湯	Cup of Broth - 1.50

## 涼拌 Salads (Goi)

- |                  |  |             |
|------------------|--|-------------|
| 53. 雞絲涼拌         | <b>Cabbage Salad with Chicken</b> - Shredded chicken with cabbage, carrots, cucumber, and mint leaves. Topped with peanuts and fried shallots. Nuoc mam dressing<br>(Goi Ga Xe Phay)                     | <b>8.75</b> |
| 54. 炸豆腐涼拌        | <b>Cabbage Salad with Tofu</b> - Deep-fried tofu with cabbage, carrots, cucumber, and mint leaves. Topped with peanuts and fried shallots. Soy vinaigrette dressing<br>(Goi Chay)                        | <b>8.75</b> |
| 55. 木瓜絲<br>燒牛涼拌  | <b>Papaya Salad with Beef</b> - Julienne papaya, basil, and carrots tossed and served with charbroiled beef. Topped with peanuts and fried shallots. Nuoc mam dressing<br>(Goi Du Du Bo Nuong)           | <b>9.95</b> |
| 56. 木瓜絲<br>蝦涼拌   | <b>Papaya Salad with Shrimp</b> - Julienne papaya, basil, and carrots tossed and served with poached shrimps. Topped with peanuts and fried shallots. Nuoc mam dressing<br>(Goi Du Du Tom)               | <b>9.95</b> |
| 57. 木瓜絲<br>五香雞涼拌 | <b>Papaya Salad with Chicken</b> - Julienne papaya, basil, and carrots tossed and served with five spices chicken. Topped with peanuts and fried shallots. Nuoc mam dressing<br>(Goi Du Du Ga Quay Chao) | <b>9.95</b> |

## 越式小菜 Special Entrees (Cac Mon An)

白飯 Steamed Jasmine rice (Com) 1.50

- |   |  |              |
|---|--|--------------|
| 58. 五香雞   | <b>Five Spices Chicken</b> - Oven-roasted boneless chicken quarter marinated in five spice and deep-fried golden to serve<br>(Ga Quay Chao)                                      | <b>13.50</b> |
|  59. 椰汁咖哩雞 | <b>Curry Chicken</b> - Tender chicken breast nuggets and potatoes in curry coconut sauce<br>(Ca Ri Ga)   | <b>13.50</b> |
| 60. 鐵板牛   | <b>Sizzling Iron Platter Beef</b> - Certified Angus Beef® strips marinated in lemongrass. Charbroiled and served with caramelized onions on a hot steel platter<br>(Bo Nuong Vi) | <b>16.25</b> |
| 61. 鐵板豬肉  | <b>Sizzling Iron Platter Pork</b> - Sliced pork loins marinated in lemongrass. Charbroiled and served with caramelized onions on a hot steel platter<br>(Thit Nuong Vi)          | <b>14.25</b> |
| 62. 香茅豬扒  | <b>Smoky Lemongrass Pork Chop</b> - Bone-in pork chops marinated in lemongrass and charbroiled<br>(Suon Nuong Sa)  | <b>14.75</b> |
| 63. 鐵板蝦   | <b>Sizzling Iron Platter Prawns</b> - Butterfly prawns marinated in garlic seasoning. Charbroiled and served with caramelized onions on a hot steel platter<br>(Tom Nuong Vi)    | <b>16.25</b> |
| 64. 牛腩煲   | <b>Beef Stew</b> - Tender cubes of beef chuck stewed slowly with carrots (Bo Kho)  | <b>17.25</b> |
| 65. 牛尾煲   | <b>Ox Tail</b> - Ox tail stewed with potatoes and carrots in a savory sauce (Bo Duoi)  | <b>17.25</b> |

## 時菜 Vegetables (Rau Cai)

蚝油蒜茸 Served with oyster sauce and garlic oil

- |           |  |             |
|-----------|--|-------------|
| 66. 西蘭或芥蘭 | <b>Broccoli or Chinese Broccoli</b> (Bong Cai Tay Hoac Cai Lan)    | <b>7.50</b> |
| 67. 蘆筍或白菜 | <b>Asparagus or Tender Green</b> (Mang Tay Dau Hao Hoac Cai Xanh)  | <b>7.50</b> |
| 68. 什菜    | <b>Mixed Fresh Vegetables and Tofu</b> (Cai Thap Cam Dau Hu)       | <b>8.25</b> |
| 69. 炒素菜   | <b>Seasoned Vegetables with Tofu</b> - Soy vinaigrette sauce(Chay) | <b>7.95</b> |
| 70. 炸豆腐   | <b>Deep Fried Tofu</b> - Soy vinaigrette sauce (Dau Hu Chien)      | <b>6.50</b> |

## 飲品 Beverages (*Nuoc Ngot*)

71. 泰式奶茶	<b>Thai Iced Tea</b>	<b>2.95</b>
72. 越式啡奶	<b>Vietnamese Coffee</b> - iced or hot with condensed milk	<b>3.50</b>
73. 豆奶	<b>Soy Bean Milk</b>	<b>1.95</b>
74. 椰子水	<b>Young Coconut Juice with Pulp</b> - 17.5 oz.	<b>2.75</b>
75. 汽水	<b>Soft Drinks</b> - Coke, 7-up, Sprite, Root Beer and Sunkist	<b>1.95</b>
76. 凍檸茶	<b>Lemon Iced Tea</b>	<b>2.50</b>
77. 檸檬水	<b>Lemonade</b>	<b>2.50</b>
78. 檸檬蘇打	<b>Lemon Soda</b> - fresh squeezed lemon juice, sugar and club soda	<b>3.25</b>
79. 酸梅蘇打	<b>Plum Soda</b> - salty plums, sugar and club soda	<b>3.25</b>
80. 蘇打蛋奶	<b>Egg Yolk Soda</b> - raw egg yolks, condensed milk and club soda	<b>3.95</b>
81. 啤酒	<b>Beer</b> - 33, Tsing Tao, Sapporo, Heineken, Big Daddy IPA and Prohibition	<b>4.50</b>
82. 紅或白酒	<b>Chardonnay - Salmon Creek, California</b>	<b>4.95 / 18.00</b>
	<b>Cabernet Sauvignon - Salmon Creek, California</b>	<b>4.95 / 18.00</b>

## 甜品 Desserts (*Trang Mieng*)

83. 三色冰	<b>Three Color Drink</b>	<b>3.75</b>
84. 紅豆冰	<b>Red Bean Drink</b>	<b>3.75</b>
85. 芋頭西米露	<b>Taro Root Tapioca Drink</b>	<b>3.75</b>

◇ *We reserve the right to refuse service to anyone.*

◇ *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.*

◇ *Certain items are served or topped with peanuts. Please alert your server of your food allergies.*