

## Small Plates

*enjoy on your own or order a few and share*

### **Bread and Dip 8**

Scallion and sesame focaccia, “Pho” butter

### **Chai Yor 14**

Cambodian pork spring rolls, drizzled with fish sauce gastric, pickled vegetables

\*Vegetarian rolls are also available

### **Papaya Salad (GF) 14**

Fresh shaved papaya, cherry tomatoes, honey pomelo, banana floss pickled vegetables, crispy shallots, herbs, peanuts. Dressed with fish sauce vinaigrette and topped with rice crisp

\*Can be vegan/vegetarian

### **“Sach Ko Jakak” Beef Skewers (GF) 14**

Cambodian style marinade, pickles, peanuts, Asian herbs

### **Tuna Tartar (GF) 16**

fresh tuna tartar dressed in sesame oil and furikake seasoning, drizzled with tare sauce and kewpie mayo topped on a crispy rice cake

### **Calamari (GF) 15**

Crispy spicy calamari on a bed of charred corn and tomato salsa, topped with yuzu aioli

### **Pork Dumplings 15**

handmade steamed dumplings topped with peanut sate, cucumber ribbons, crispy shallots and spicy chili oil

### **“Chicken Fried” Mushrooms (Vegan/ GF) 15**

Oyster and king oyster mushrooms, charred leek ash, soy garlic glaze, shishito pepper, togarashi mayo

### **Chicharron and Sesame Guacamole (GF) 16**

Asian inspired take on guacamole, served crispy pork belly

\*Can be vegan, served with taro chips and crispy rice crackers

## Entrée

### **Vietnamese Fried Chicken (GF) 22**

golden crispy boneless chicken legs marinated in lemongrass, garlic & ginger, drizzled with fish sauce hot honey and topped with pickled daikon and herbs

*\*Pairs well with any Rice side*

### **Pho Beef Steak Hotplate (GF) 26**

Grilled ribeye marinated in with garlic and fish sauce, served with Pho compound butter, asparagus, torched onions ..... *\*Pairs well with Fish sauce and Parm Fritz*

### **Grilled Stuff Wings (GF) 20**

Wings filled with Thai spices and herb, served with “pad Thai” tamarind sauce, crispy noodles, shallot, and peanuts..... *\*Pairs well with any Rice side*

### **Roasted Pork Belly (GF) 24**

Chinese style pork belly, slow roasted, then topped with Vietnamese chimichurri, with a side of steamed bok choy ..... *\*Pairs well with Gua Bao*

### **Crispy Basa (GF) 22**

seasoned basa coated in a light rice batter, fried and dressed with tom yum tartar and herbs, served with green papaya salad

### **Green Curry Gnocchi (V) 24**

Potato mochi gnocchi filled with ricotta and mozzarella in a fermented bamboo green curry sauce, topped with Thai basil, Asian vegetables, pickled daikon, and puff rice

## Sides

*\*you can choose one or multiple sides to go with your main if you would like, they all pair nicely*

**Crispy Rice Cake (GF) 6**

**Steamed Rice (GF) 4**

**Korean Seasoned Rice (GF) 8**

**Taro Chips (GF) 6**

**Scallion Focaccia 5**

**“Gua Bao” Soft Steam Bun 6**

**Fish sauce and Parm Fritz 6**

**Grilled Gailan (GF) 8**

## Specials

### **Cheesy Corn and Scallion Croquettes 15**

Corn, scallions, furikake, triple cheeses, stuffed poaches served with tomato and bacon jam

## Desserts

### **CoCo "Tam Dao" (GF/Vegan) 16**

Roasted coconut ice cream, coconut and peanut crumble, Thai caramel, sesame cookie, passion fruit curd

### **"Strawberries and Cream" Taiyaki 16**

Japanese fish shaped pastry filled with vanilla custard, accompanied with textures of strawberries and confit strawberry ice cream

### **Peach Cobbler 14**

Peach and passion fruit jam, vanilla and lime poached peaches, candied walnuts, miso crumble, vanilla ice-cream

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*on Wellington*