



CYCLO

VIETNAMESE COOKING

Allergy info

Please tell us if you have any allergies. We handle nuts, gluten, soy, dairy & shellfish.
We can't guarantee dishes are allergen-free

SHARING PLATTERS

(Minimum 2 persons)

ROLLS



SUMMER ROLLS

Gỏi cuốn

Vermicelli noodles, lettuce, wrapped in rice paper, served with peanut sauce or fish sauce

∅ Prawn

∅ Tofu ∅

IMPERIAL SPRING ROLLS

Chả giò

Minced pork, prawn, taro, wood ear mushrooms, glass noodles, carrot, garlic, shallots, rice paper. Served with fish sauce.

VEGETABLE SPRING ROLL ∅

Chả giò chay

Tofu, carrot, taro, wood ear mushrooms, glass noodles, shallots, rice paper.

Served with fish sauce.

SALAD

GREEN PAPAYA SALAD

Gỏi đu đủ

Green papaya, prawns or tofu, roasted peanuts, chilli, fish sauce, garlic

∅ Prawn 12.8

∅ Tofu 11.8

MANGO SALAD

Gỏi xoài

Mango, prawns or tofu, herbs, fish sauce, peanuts, chilli, fish sauce, garlic

∅ Prawn 12.8

∅ Tofu 11.8

STREET STYLE

SALT & PEPPER

Món rang muối

Salt & pepper seasoning, garlic, chilli.

∅ Squid 12.8

∅ Prawn 12.8

∅ Tofu ∅ 10.8

∅ Fish (Whole sea bass) 21.8

PRAWN CRACKERS

4.2

GARLIC GLAZED WINGS

10.8

- SAIGON STYLE

Cánh gà chiên nướcmắm

Chicken wings, Vietnamese fish sauce, garlic, sweet chilli

GRILLED EGGPLANT WITH SCALLION OIL ∅



9.5

Cà tím nướng mỡ hành

Aubergine, scallion oil

SAIGON XEO PANCAKE

Bánh xèo

∅ Chicken & Prawn 13.8

∅ Tofu ∅ 11.8

∅ Vegetarian

SIGNATURE MAIN COURSE

SPECIAL

BEEF STEW*

16.8

Bò kho

Tender beef in savoury-sweet fish sauce, lemongrass, red wine, onions, carrot, potato, and tomato puree

BÒ LÚC LẮC

23.3

(SHAKING BEEF)*

Wok tossed premium sirloin with garlic butter, bell peppers and oyster sauce



LEMONGRASS CHILLI

14.8

CHICKEN*

Gà xào sả ớt

Wok-fried chicken breast with lemongrass, garlic, and fresh chilli

STEAMED SEA BASS WITH SOY SAUCE*

21.8

Cá hấp xì dầu

A whole sea bass, ginger, spring onions, soy sauce, coriander

COCONUT CURRY DISH*

Cà ri nước dừa

Southern-style

chicken/prawn/tofu curry with coconut milk and potato

∅ Chicken 15.8

∅ Prawn 16.8

∅ Tofu ∅ 13.8

SIDES

Jasmine Rice ∅ 4

Egg Fried Rice ∅ 6

Seafood Fried Rice 10.5

Special Fried Rice 9.8

VEGETABLE DISHES

Stir-Fried Morning Glory 11.5

Stir-Fried Pak Choi 9.5

Pak Choi with:

∅ Beef 17.8

∅ Shrimp 16.6

CYCLO SPECIAL

COM TAM SAIGON 17.8

Chargrilled pork chop, rice, fried egg, scallion oil and a side of pickled radish, cucumber and tomato. Served with fish sauce.



CLAYPOT AUBERGINE

Cà tím tay cầm

Aubergine, garlic, fermented soybeans, soy sauce, chilli

∅ Minced pork 16

∅ Tofu ∅ 15



BÁNH MÌ

Available from 11am-3pm

VIETNAMESE SPECIAL BANH MI

Bánh mì Paté

Pâté, cold cuts (Vietnamese ham), pickled carrots, cucumber, coriander, chili, mayonnaise, baguette

11.5

TOFU AUBERGINE CURRY BANH MI

Bánh mì đậu phụ cà ri

Curry-marinated tofu, pickled carrots & daikon, cucumber, coriander, chili, baguette

11.5

CHARGRILLED PORK BANH MI

Bánh mì thịt nướng

Pork slices, fried-egg, cucumber, coriander, chili, mayonnaise, baguette

11.5

BEEF STEW BANH MI

Bánh mì bò kho

Braised beef stew, carrot, lemongrass, baguette

11.5

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Does not include rice*



PHO



SAIGON PHO 16.8

Phở tái nạm

Slow-simmered beef bone broth,
rare beef slices, well done beef,
flat rice noodles, scallions, onions

GARLICKY PHO 18.8

Phở tái lăn

Premium beef, fragrant Hanoi style
noodle soup with roasted garlic, rich beef
broth, flat rice noodles, fresh herbs

CHICKEN PHO 16.8

Phở gà

Chicken breast, flat rice noodles, onions,
fresh herbs

STIR-FRIED PHO

Beef 16.8

Prawn 16.8

Tofu 14.8

REGIONAL NOODLE SOUP

SPICY BEEF & PORK NOODLE SOUP 17.8

Bún bò Huế

Spicy beef broth with tender beef shank,
vermicelli, and chilli oil

FISH NOODLE SOUP 17.8

Bún Cá Cần

Vermicelli in a chicken broth with basa fillet,
tomatoes, scallions, dill, and fresh water celery.

CYCLO SIGNATURE 24.8

Premium Beef Stone Bowl Pho

Premium beef served in a sizzling hot
stone bowl with rich beef broth, flat rice
noodles, scallions, aromatic herbs, and a
touch of chilli



EXTRA TOPPINGS

Poached Egg in Beef Broth	4.2
Steak Bowl	9.8
Shredded Chicken	4.8
Extra Noodle	5.8
Extra Broth	4.8

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BUN

VERMICELLI DISHES

Bún is a vibrant symphony of textures and flavors—delicate vermicelli noodles meet fresh, aromatic herbs and crisp vegetables. Each bite reveals a harmonious balance of savory grilled meats or crispy spring rolls, bright pickles, and a splash of tangy, fragrant fish sauce. Light yet deeply satisfying, bún captures the essence of Vietnamese street food in every refreshing bowl.

VERMICELLI BOWLS

BÚN CHẢ HÀ NỘI 16.8

(HANOI BBQ PORK

VERMICELLI)

Grilled pork patties with vermicelli noodles, fresh herbs. Served with fish sauce.

BÚN CHẢ GIÒ 16.8

(CRISPY SPRING ROLL

VERMICELLI)

Pork or vegetarian spring rolls, with vermicelli noodles, pickled vegetables, fresh herbs. Served with fish sauce

CHẢ CÁ LÃ VỌNG 18.8

(HANOI GRILLED FISH)

Basa fillet, dill, onion, galangal, butter, in a sizzling plate. Includes a plate of vermicelli noodles and fresh vegetables.

LEMONGRASS VERMICELLI

Bún sả

Wok-fried vegetables and toppings with vermicelli, topped with roasted peanut, fried shallots and fish sauce

∅ Beef 17.8

∅ Chicken 16.8

∅ Prawn 18.8

∅ Tofu ∅ 15.2



DESSERTS

BANANA FRITTERS 7.8

Chuối chiên với kem

Deep-fried banana, vanilla ice cream, garnished with peanuts

CARAMEL FLAN 5.8



GLUTINOUS RICE BALLS IN GINGER SYRUP 7.8

∅ Red Bean

∅ Black Sesame

∅ Peanuts

ICE CREAM 3.5

Vanilla/ Chocolate/ Salted Caramel

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CYCLO'S DRINKS



VIETNAMESE COFFEE



VIETNAMESE BROWN COFFEE WITH CONDENSED MILK (HOT/ICED)
CÀ PHÊ SỮA NÓNG/ĐÁ

5/5.3



VIETNAMESE DRIP COFFEE
CÀ PHÊ PHIN (NÓNG/ĐÁ)

5/5.3

VIETNAMESE ICED SALTED COFFEE
CÀ PHÊ MUỐI

5.8



VIETNAMESE ICE BLENDED COCONUT COFFEE WITH CONDENSED MILK
CÀ PHÊ CỐT DỪA

6

VIETNAMESE " BẠC XỈU " (HOT/ICED)
FRESH MILK AND CONDENSED MILK WITH A SPLASH OF COFFEE

5.5/5.8

VIETNAMESE BLACK COFFEE (HOT/ICED)
CÀ PHÊ ĐEN NÓNG/ĐÁ

4/4.3

SOFT DRINKS

SPARKLING / STILL WATER

500ml / 750ml

3/4

COKE/DIET COKE/COKE ZERO

2.5

FANTA

2.5

7UP

2.5

JUICES

GUAVA

3

ORANGE

APPLE

LYCHEE

COCONUT WATER

NON - ALCOHOLIC DRINKS

HOMEMADE LEMONADE

6



SAIGON BREEZE

6

Mojito. Lime, mint, sparkling water, crushed ice

GUAVA RUSH

6

Guava, lemon, mint, sparkling water, crushed ice

LYCHEE FIZZ

6

Lychee, lemon, sparkling water, crushed ice



TEA

JASMINE TEA 3.5 per person

GREEN TEA 3.5 per person

ALCOHOLIC DRINKS

BEER

SAIGON	6.2
HANOI	6.5
ASAHI	5
TIGER	4.5

WINE LIST

WHITE WINE

	Glass/Bottle 175/750ml	SPARKLING WINE	Glass/Bottle 175/750ml
Pinot Grigio, Crescendo, Italy	6.9/25	Bel Canto Prosecco, Doc, Italy	34
Crisp and refreshing with citrus, pear, and a clean, dry finish.		Light and bubbly with lively citrus, green apple, and a refreshing, crisp finish.	
Vina Carrasco Sauvignon Blanc, Chile	7.5/26.5	ROSÉ	
Zesty and vibrant with tropical fruit and a grassy undertone.		Crescendo White Zin Rosé, Italy	7.7/28
Ella's Ridge Sauvignon Blanc, New Zealand	38	Sweet, smooth, and packed with strawberry and honeydew charm.	
Crisp and vibrant with citrus, passionfruit, and herbal notes		Balade Romantique Rosé, France	30
		Delicate and floral, with fresh strawberry, raspberry, and a crisp, elegant finish.	
RED WINE		Peyrassol 'Les Templiers' Organic Rosé, France	35
Hillville Road Shiraz, Australian	6.9/25	Elegant and dry with hints of peach, wild strawberry, and sun-soaked herbs.	
Rich and bold, with dark fruit flavours, spice, and a smooth, smoky finish.			
Vina Carrasco Merlot, Chile	26.5		
Soft and plummy with gentle tannins and a hint of vanilla oak.			

RED WINE

Hillville Road Shiraz, Australian	6.9/25	Peyrassol 'Les Templiers' Organic Rosé, France	35
Rich and bold, with dark fruit flavours, spice, and a smooth, smoky finish.		Elegant and dry with hints of peach, wild strawberry, and sun-soaked herbs.	
Vina Carrasco Merlot, Chile	26.5		
Soft and plummy with gentle tannins and a hint of vanilla oak.			



SPECIAL LUNCH SET

TUESDAY - FRIDAY, 11AM - 3PM

CHOOSE 1 STARTER, 1 MAIN AND 1 DRINK FOR £22.8
OR
1 MAIN AND 1 DRINK FOR £17.8



STARTER

SUMMER ROLLS (PRAWN OR TOFU) 

IMPERIAL SPRING ROLLS 

VEGETABLE SPRING ROLLS 

MAIN

SAIGON BEEF PHO



CHICKEN PHO



CHICKEN/TOFU CURRY (ADD £2 FOR RICE)

BEEF STEW (ADD £2 FOR RICE)

COFFEE OR TEA

VIETNAMESE COFFEE WITH CONDENSED MILK (HOT/ICED)



JASMINE TEA (HOT/ICED)

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Vietnamese Coffee

Brown Coffee with Milk (Hot/iced) 5/5.3



Cà phê sữa nóng/đá

Vietnamese coffee with condensed milk



Iced Salted Coffee 5.8

Cà phê muối

Vietnamese coffee with condensed milk
topped with salted cream.



Drip Coffee (Hot/iced) 5/5.3

Cà phê phin (nóng/đá)



Ice Blended Coconut Coffee 6

Cà phê cốt dừa

Vietnamese coffee, coconut milk,
condensed milk, ice, blended.



White Coffee (Hot/iced) 5.8

Bạc xỉu (nóng/đá)

Vietnamese coffee, whole milk,
condensed milk



Black Coffee (Hot/iced) 4/4.3

Cà phê đen (nóng/đá)



Cocktails & Mocktails



Saigon Breeze 6/

Fresh lime, cool mint, agave, sparkling water, crushed ice.
Cocktail: add white rum.



Lychee Fizz 6/

Lychee, lemon, sparkling water, crushed ice.
Cocktail: add gin.



Cyclo Martini ?

Vietnamese coffee, condensed milk, vodka, cocoa powder garnish.



Mango Margarita ?

Mango, lime juice, tequila, chilli salt rim.



Peach Mojito 6/

Peach, lime, mint, agave, sparkling water, crushed ice.
Cocktail add white rum.

