



# 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

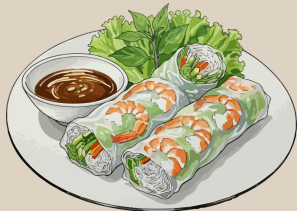
## STARTERS

### SHARING PLATTERS

(Minimum 2 persons)

✓ SEAFOOD	15.8
Chef's selection	
✓ MEAT	13.8
Chef's selection	
✓ VEGETABLE	12.8
Chef's selection	

### ROLLS



SUMMER ROLLS	7.9
Gỏi cuốn	
Vermicelli noodles, lettuce, wrapped in rice paper, served with peanut sauce or fish sauce	
✓ Prawn	
✓ Tofu	
IMPERIAL SPRING ROLLS	9.5
Chả giò	
Minced pork, prawn, taro, wood ear mushrooms, glass noodles, carrot, garlic, shallots, rice paper. Served with fish sauce.	
VEGETABLE SPRING ROLL	8.8
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

#### GRILLED EGGPLANT WITH SCALLION OIL

Cà tím nướng mỡ hành  
Aubergine, scallion oil



#### PRAWN CRACKERS

#### GARLIC GLAZED WINGS

##### - SAIGON STYLE

Cánh gà chiên nước mắm  
Chicken wings, Vietnamese fish sauce, garlic, sweet chilli

#### 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

#### (SHAKING BEEF)\*

23.3

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 Patê

Patê, 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, chilli, 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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✓ Vegetarian

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 (HANOI BBQ PORK VERMICELLI)

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

16.8

#### BÚN CHẢ GIÒ (CRISPY SPRING ROLL VERMICELLI)

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

16.8

#### CHẢ CÁ LÃ VỌNG (HANOI GRILLED FISH)

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

18.8

#### 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 |

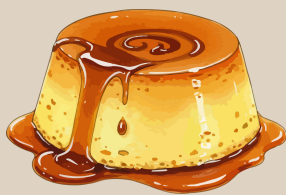


### DESSERTS

#### 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

	500ml/750ml
SPARKLING / STILL WATER	3/4
COKE/DIET COKE/COKE ZERO	2.5
FANTA	2.5
7UP	2.5

## JUICES

GUAVA

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
<b>Pinot Grigio, Crescendo, Italy</b>	6.9/25
Crisp and refreshing with citrus, pear, and a clean, dry finish.	

<b>Vina Carrasco Sauvignon Blanc, Chile</b>	7.5/26.5
Zesty and vibrant with tropical fruit and a grassy undertone.	

<b>Ella's Ridge Sauvignon Blanc, New Zealand</b>	38
Crisp and vibrant with citrus, passionfruit, and herbal notes	

### RED WINE

<b>HillVille Road Shiraz, Australian</b>	6.9/25
Rich and bold, with dark fruit flavours, spice, and a smooth, smoky finish.	

<b>Vina Carrasco Merlot, Chile</b>	26.5
Soft and plummy with gentle tannins and a hint of vanilla oak.	

### SPARKLING WINE

	Glass/Bottle 175/750ml
<b>Bel Canto Prosecco, Doc, Italy</b>	34
Light and bubbly with lively citrus, green apple, and a refreshing, crisp finish.	

### ROSÉ

<b>Crescendo White Zin Rosé, Italy</b>	7.7/28
Sweet, smooth, and packed with strawberry and honeydew charm.	

<b>Balade Romantique Rosé, France</b>	30
Delicate and floral, with fresh strawberry, raspberry, and a crisp, elegant finish.	

<b>Peyrassol 'Les Templiers' Organic Rosé, France</b>	35
Elegant and dry with hints of peach, wild strawberry, and sun-soaked herbs.	



# 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.



## Guava Rush 6/

Guava, lemon, mint, sparkling water, crushed ice.  
Cocktail: add gin.



## 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.

