



Step 1  
start with a  
sheet of rice  
paper

Step 2  
add lettuce  
& pickles

Step 3  
add noodles,  
herbs & sliced  
veg

Step 4  
top with  
protein and  
fold



**FOLD. DIP. DEVOUR.**

Specialists in Vietnamese rice paper dishes

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/FOLDfoodLondon

# SMALL PLATES

**FRESH FOLDS** gluten free (contains nuts) 6.20  
 Fine sheets of flat noodle filled with ingredients. Choose any 2:

- Five spiced roasted chicken
- Shredded slow cooked spiced beef
- Spicy tamarind prawns
- Mixed mushroom with caramelised onion vegan

**CRISPY FRIED FOLDS** gluten free 4.90  
 • Mixed vegetables with a spicy sesame dipping sauce vegan  
 • Prawn and crab in a rice paper net with a nuoc mam dipping sauce

**NUOC MAM CHICKEN WINGS** gluten free 5.50  
 Sweet and salty, umami packed wings lovingly coated with Vietnam's famous Phu Quoc fish sauce

**PULLED SPICED BEEF CROQUETTES** 6.50  
 Slow cooked beef brisket balls fried in Panko breadcrumbs served with a hoisin sauce

**BOK CHOY** vegan 4.50  
 Steamed bok choy with a wine fermented tofu sauce, shredded ginger and sesame

**DRUNKEN PRAWNS** 6.70  
 King prawns drunk in Saigon beer with a salt, pepper and lime dipping sauce

**CRISPY TOFU SKEWERS** vegetarian on request 5.50  
 Brick Lane tofu fried in Panko and served with Mam Nem sauce

**MANGO SALAD** 6.50  
 Crisp green mango with celeriac and carrot, topped with toasted peanuts and a choice of either:  
 - Spicy soy and sesame vegan  
 - Dried shrimp and Nuoc Mam

## HAPPY ENDINGS

The Southern Vietnamese are renowned for their tropical plains abundant with ripe fruits, coconut and vanilla

Found on our dessert menu

# FÓLD - SETS

Vietnam's DIY style of eating served with fine rice noodles, fresh Vietnamese herbs, pickles and rice paper for you to fold, dip and devour. More herbs or rice paper? Simply ask. Extra noodles = 1.50



**CRISPY SEABASS IN A SAIGON BEER SAUCE** 16.00  
 A whole seabass served with a tamarind, pineapple and light beer sauce

**SAUTÉED VEGETABLES** vegan 12.50  
 Vegetables sautéed with tofu and 3 types of mushroom with a spicy soy and sesame dipping sauce

**PULLED BEEF** 14.80  
 Slow cooked beef with ginger, chilli, star anise and lemongrass served with a peanut dipping sauce

**SLOW ROASTED shreddable DUCK** 16.00  
 Duck leg marinated in 5 spice for 12hrs and cooked for 3. Served with a special 5 spice dipping sauce

**PHO** *At any hour, on every street corner, Pho noodle soup will be simmering*

**BEEF PHO** gluten free 8.80  
 Slices of beef carpaccio and brisket, Thai basil, spring onions and pho noodles

**CHICKEN PHO** gluten free 8.80  
 Slices of chicken breast infused with shredded lime leaves and pho noodles

**VEGAN PHO** vegan 8.50  
 Shiitake and portobello mushrooms, daikon, carrot and bok choy with pho noodles

## BOWL FOOD

Rice and noodles are a staple of Vietnamese mealtime

Choose either jasmine rice or vermicelli noodles:

**CARAMELISED 5 SPICE CHICKEN** gluten free 8.50  
 Roasted chicken thighs marinated in 5 spice with a cracked pepper sauce

**PULLED BEEF BRISKET** gluten free 8.50  
 Slow cooked beef with ginger, chilli, star anise and lemongrass served with a peanut sauce

**GREEN VEGETABLE CURRY** gluten free 8.50  
 Sweet potato, carrot, peas and crispy tofu slow cooked in coconut milk green curry

**ROASTED SALMON** gluten free 8.50  
 In a sweet - salt Nuoc Mam plum tomato sauce

**MIXED MUSHROOM** 8.00  
 Medley of mushrooms in a ginger infused soy and sesame sauce with crispy tofu

# QUENCH

Just as they do in Vietnam, we make our own alcoholic base infusions. All of our cocktails have been infused in-house for several months with tropical herbs, Asian spices and wild honeys. Ingredients that has been sourced directly from the jungles of Laos and Vietnam thanks to 'Mr Cev', master forager at FOLD

## COCKTAIL INFUSIONS 8.00

**KING KAFFIR**  
 Kaffir lime liqueur, yuzu, ginger and coconut milk

**CHOI OI!**  
 Rice paddy herbal spirit with Vietnamese grapefruit flowers and lychee

**MELISSA LOLITA**  
 Melissa flower liqueur, coriander, oolong tea and passionfruit

**HANOI OLD FASHIONED**  
 Whisky based infusion with star anise, black tea and fresh mandarin

**HANOI SPRITZ**  
 Prosecco, fragrant Northern Vietnamese spices with a hint of lychee

**SPICE OF LIFE**  
 Vietnamese hot mint liqueur with chilli, wild pepper and lengthened with saké

**DRIP TEASE**  
 Whisky based infusion of Vietnamese coffee and sweetened condensed milk with a touch of vanilla

WINE BY CARAFE	125 GLS	0.5L	1.L	BEER BY BOTTLE	
<b>RED</b> Pinot Noir Languedoc - Roussillon France	4.00	15	26	<b>SAIGON</b> 4.9% vol 330ml Light, citrusy & delicate	4.00
<b>WHITE</b> Sauvignon Blanc New Zealand	4.00	15	26	<b>EPIC SAISON by WILD BEER</b> 5% vol 330ml Bright, crisp and zesty	4.80
<b>PROSECCO</b> Saint Martino	4.50		29		

SOFT DRINKS		VN TEAS	
Tamarind elixir fresh tamarind, lime, oolong tea	2.50	Jasmine (bottomless) tea	2.5
Dalston Lemonade with lots of real lemons	2.50	Fresh VN mint with lime	2.5
Dalston Cola with real cola nut and 60% less sugar than Coke	2.50	Fresh cinnamon	2.5
Still / sparkling water 750ml	3		
Diet Coke	2.50		



A dark roast, coarse grind, naturally sweet coffee, with butter, caramel and a touch of cocoa added during the roasting process. 100% Vietnamese

## HOT COFFEE

VN Dark drip 2.50  
 VN White drip with condensed milk /coconut milk 2.70

## ICED COFFEE

VN Dark crushed ice 2.70  
 VN White crushed ice with condensed milk /coconut milk 2.90

