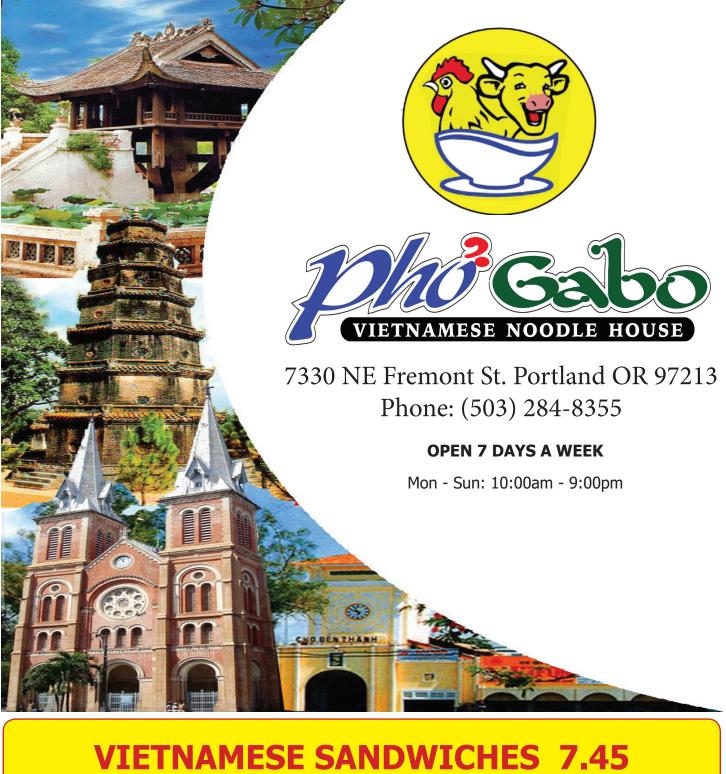


# Welcome to Pho' Gabo (Portland location) Digital memu



(Comes with mayo butter, cucumber, cilantro, carrot, diakon, jalapeno and soy sauce) \* Grilled Pork \* Grilled Chicken \* Pork Skin Shredded \* Eggs Sandwiches \* Tofu Sandwiches

7.95 Beef Tenderloin 13.95 BBQ Short Ribs

8.95 Lemongrass Shrimp



\* Please inform us if you have any food allergies
 \* Consumed raw or undercook meats, eggs may increase your risk of foodborne illness \* Togo add \$0.50

## **APPETIZERS - KHAI V**I

եթ

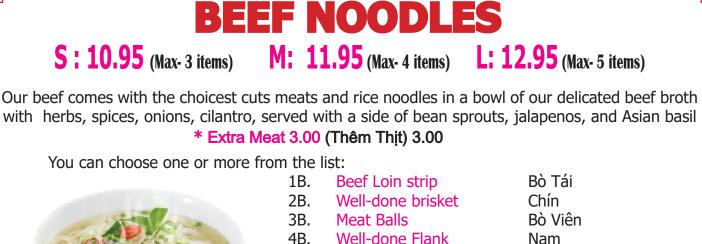
1A	Salad Rolls Gói	Cuốn	6.95			
	Rice paper rolls with Shrimp, pork, rice noodles, bean sprouts, lettuce and side of peanut sauce					
<b>2A</b>	• • • • • • • • • • • • • • • • • • • •	Cuốn Chay	6.95			
	Rice paper rolls with Tofu, vermicelli, bean sprout					
<b>3A</b>	Pork skin shredded rolls Goi	Cuốn Bì	6.95			
Rice paper rolls with Pork skin and shredded pork, vermicelli, bean sprouts, lettuce and side house sauce						
<b>4A</b>	Grill Pork/Chicken Salad Rolls Thit	Nướng/Gà Nướng	7.25			
	Rice paper rolls with grilled pork vermicelli, bean	•	ce			
<b>5A</b>	Eggs Rolls Chả		6.95			
	Crispy rolls with pork, shrimp, glass noodle, taro a					
<b>6A</b>	-	Giò Chay	6.95			
	Crispy rolls with tofu, taro, vegetables and side of soy sauce					
7A		Hủ Chiên	6.95			
	Crispy Fried Tofu served/w soy sauce					
<b>8A</b>	Coconut Breaded Butterfly shrimp/Tôm	Chiên Dừa	7.95			
	Fried shrimp in breaded coconut					
<b>9A</b>	Tempura Shrimp/Tôm Chiên		7.95			
	Fried Shrimp in breaded flour					
<b>10A</b>			7.95			
	Crab meat and soft cream cheese wrapped in crispy wonton shell Cramelized Fish Sauce Chicken Wings/Cánh Gà Chiên Nước Mắm 9					
<b>11A</b>	······································					
	Fried chicken wings cramelized with garlic, butter, red pepper and fish sauce					
<b>12A</b>	· · · · · · · · · · · · · · · · · · ·					
	Fried chicken wings cramelized with garlic, butter, red pepper and tamarind sauce					





Ъ





5B.

6B.

7B.

8B.

9B.



Ъ

**Gabo Beef Special**  $(1B \text{ to } 6B + \text{egg yolk }^*)$ Phở Gabo 14.95

Well-done Flank Nam Beef Tripe Sách Gân Tendon Fatty Flank Gầu Chicken Breast Meat Úc Gà Beef Oxtail + 5.95 Đuôi Bò 10B. Noodle with Broth **9.95** (bánh Phở) 11B. Kids Meal 7.95

(Under 10 years old, dine-in only) Noodles, meat balls or well-done brisket + Soft drink



**Vegetarian Noodle Soup** Reg 11.95 / Large 12.95 Veggies & Tofu with Vegetarian or Chicken Broth



**Beef Oxtail Noodle Soup** Phở Đuôi Bò 15.95



**Filet Mignon Noodle Soup** Phở Bò Mềm **15.95** 



**Cage Free Chicken** Phở gà đi bô 13.95 **Chicken breast Noodles** Phở ức gà **11.95** 



**Shrimp Noodle Soup** Phở Tôm **14.95** 



You can choose: Vietnamese bread / Steam rice Egg Noodles / Rice noodle

Egg Noodles Soup Mì Gà 13.95

**Seafood Noodles** Bún Mắm **15.95** 

**Glass Noodles** Miến gà đi bô **14.95** 

### BÚN **VERMICELLI BOWL -**

Fresh vermicelli rice noodle with lecttuce, bean sprouts, cucumber, fried onions, pickled vegetable and peanut, served house sauce.

You can choose 1 or 2 items 12.95 - 3 items 14.95 \* Beef/Shrimp Add.1.00

- Eggs Rolls/Vegetarian Rolls
- Grilled Honey Lemongrass Pork
- Stir Fry Lemongrass Pork
- Stir Fry Lemongrass Chicken
- Grilled Honey Lemongrass Chicken
- Grilled Honey Lemongrass Shrimp
- Stir Fry Lemongrass Beef \*
- Shredded Pork Skin
- Fried Tofu



Chả Giò/Chả Giò Chay Heo nướna sả Heo xào sả Gà xào sả Gà nướng sả Tôm nướng sả Bò xào sả Bì Đâu Hủ Chiên



Stir fry Tofu & Vegetable 12.95 Steam Rice/ Vermicelli Noodles

### **RICE PLATES - CO'M**

Jasmine rice, pickled vegetable, cucumber, tomato, lettuce and a side soup, served with house sauce You can choose one or two items 12.95 - 3 items 14.95

Bì

#### \* Extra Meat 3.00 (Thêm Thịt) 3.00

- Shredded Pork with Pork Skin
- Vietnamese Egg Meatloaf
- Fried Egg
- Grilled Honey Lemongrass Chicken
- Grilled Honey Lemongrass Pork
- Lemongrass Pork Chop\*
- Grilled Honey Lemongrass Shrimp





Vietnamese eggs meatloaf

Lemongrass pork chop rice plate

- 1c. Steam Rice with Roti chicken
- 2c. Fried Rice with tofu
- 3c. Fried Rice with chicken
- 4c. Fried Rice with pork
- 5c. Stream Rice with Fish chicken wing
- 6c. Steam Rice with Salty chicken
- 7c. Fried Rice with shrimp
- 8c. Fried Rice with beef tenderloin
- 9c. Gabo Fried rice
- 10c. Steam Rice with beef and vegetable
- 11c. Steam Rice with BBQ short ribs
- 12c. Steam Rice with shaking beef tenderloin



Roti chicken



Shaking Beef tenderloin



Fried Rice with shrimp



Beef/Shrimp Add.1.00 \*Fried rice add. 2.50

Chả Trứng chiên Gà nướng sả Heo nướng sả Sườn cốc-lết Tôm nướng sả



Salty Chicken w/ Steam Rice

Cơm chiên đậu hủ1Cơm chiên gà1Cơm chiên heo1Cơm cánh gà chiên nước mắm1Cơm gà đi bộ1Cơm chiên tôm1Cơm chiên bò1Cơm chiên bò1Cơm chiên dặc biệt1Cơm bò xào rau cải1Cơm sườn bò1	2.95 2.95 2.95 2.95 3.95 3.95 3.95 5.95 5.95 5.95 5.95
--	--



Jumping Beef over Eggs 16.95 You can choose: Bread or Rice

\* Please inform us if you have any food allergies

\* Consumed raw or undercook meats, eggs may increase your risk of foodborne illness \* Togo add \$0.50



Bún đậu mắm tôm \$16.95



Gà lên mâm \$26.95



Cá Nướng da giòn \$75 and up



Lẩu Dê \$39.95



Lẩu Saté \$39.95



Bò nhúng dấm \$29.95







### **SIDE ORDER**

Bread	Bánh Mì	2.00	Chén mắm tôm	1.00
Eggs Noodle	Mì Trứng	2.00	Chén mắm nêm	2.00
Steam Rice	Cơm Trắng	2.00	Dĩa bún	2.00
Fried Rice	Cơm Chiên	4.95	Dĩa rau	5.00
Side of Grill meat	Thit Nướng	4.95	Nước lẩu dê	5.00
Beef or Chicken	Chén Thịt	4.95	Phần thịt lẩu	15.00
Bowl of Beef Oxtail	Chén Đuôi Bò	7.95	Phần thịt nhúng dấm	15.00

\* Please inform us if you have any food allergies

\* Consumed raw or undercook meats, eggs may increase your risk of foodborne illness \* Togo add \$0.50

## **BEVERAGE - GIẢI KHẤT 4.95**



## **SMOOTHIES/FRESH - SINH TÔ 6.45**



Avocado - Durian Mango - Strawberry Mango Strawberry Banana - Pineapple Mixed Berry

Add Tapioca or Jelly (Rainbow - Lychee - Pineapple - Coconut) Additional .50



### BUBBLE TEA: 6.45

(Included Tapioca or Jelly)

Coconut - Coffee - Honey Dew Kiwi - Lychee - Papaya - Passion Fruit Taro - Watermelon - Peach

### MANGO LAGA: 6.95

### The Origination of "Pho"

Pho is the pride of the Vietnamese, but when talking about "Pho", one links it to Hanoi. In 1909, bussiness man Bach Thai Buoi started his martime transpotation business that hired many labors. The bank of the Red River became crowded with boats, henceforth food labors waw a demand. Among many peddlers there was "xao trau", a stewed

buffalo meat in vermicelli soup.

#### Why was it buffalo meat and not beef?

Early on in the century, Vietnamese did not eat beef. Since the French liked to eat beef and it was available in the market, some vendors have replaced "xao trau" with "xao bo" (beef soup) anh instead of using vermicelli in soup, they used rice cake noodle. More and more people ate beef and the buffalo meat grandually disappeared. From O Quan Chuong near the bank of the Red River, the Chinese peddlers spread through all neighborhoods of Ha Noi with their "xao bo" buckets on their shoulders and they called it "nguu nhuc phan" (beef noodles)

### How do we know the name "Pho" came from "Phan"

According to 2 painting by Herri Oger printed in 1909, Chinese peddler have shortnened the name "nguu nhuc phan" to become "nhuc phan" and have pronounced "nhuc phan" as "nhuc pho...o".

In a poem entitled "Danh Bac" (Gamble) written by Tan Da in about 1915, he said "perhaps gamble is not for winning, to stay late in the night for eating beef noodles" (nhuc pho).

Writer Nguyen Cong Hoan has written "... in 1918, while lodging at 8 Hang Hai, sometimes I have eaten "pho", each bowl 2 cents..."

The name "Pho" has officially been published for the first time "Vietnamese Dictionary" in 1931 by publisher Khi Tri Tien Duc which clearly started the name "Pho" was originated from "phan" and described it was a thinly sliced rice cake noodles in beef soup.

In 1943 writer Thach Lam has praised Pho in his book "Hanoi 36 Pho Phuong", writer Vu Bang has introduced Pho in his book "Mieng ngon Hanoi" published in 1952 and writer Nguyen Tuan has written a special book on Pho published in 1957.

The above theory about the origination of Pho has been widely accepted by many, however it is almost impossible to say exactly in what year Pho was first introduced in Vietnam.

Mr. Herri Oger has stayed in Vietnam for only 2 years 1908 and 1909 and when he went back to France he has published in 1909 a book described the daily life of the Vietnamese people in his own paintings. Therefore Pho has appeared sometimes in early 20th century but can not be before the year of 1909.

Source: from various sources