




tre
BAMBU
AUTHENTIC VIETNAMESE CUISINE

EMENTA

MENU



tre
BAMBU
AUTHENTIC VIETNAMESE CUISINE

01



ENTRADAS
APPETIZERS

01. ĐĨA ĐẶC BIỆT BAMBU
PRATO ESPECIAL DE BAMBU |
BAMBU SPECIAL DISH

3 Lulas Fritas, 2 Carnes Moídas
Grelhadas Enroladas com Capim
Limão, 1 Rolinho de Verão com
Camarão e 3 Tempuras | 3 Fried
Squid, 2 Grilled Grounded Beef
Wrapped with Lemongrass, 1
Summer Roll with Prawn and 3
Tempuras

18€

02. GỎI CUỐN TÔM THỊT
SPRING ROLLS (6 PCS)

Rolinhos Vietnamitas com Vegetais,
Arroz Vermicelli, Camarão e Carne
de Porco | Summer Rolls with
Vegetables, Rice Vermicelli, Prawn
and Pork

7.50€

03. BÒ BAO SẢ NƯỚNG

Carne Moída Grelhada com Capim-
Limão, Legumes e Arroz Vermicelli |
Grilled Grounded Beef with
Lemongrass, Vegetable and Rice
Vermicelli

8.50€

04. BÁNH XÈO TÔM THỊT

Panqueca Vietnamita com Camarão,
Carne de Porco, Rebentos de Soja, e
Feijão Verde | Vietnamese Pancake
with Shrimp, Pork, Bean Sprouts,
and Green Bean

9€

05. MỰC TẨM BỘT CHIÊN GIÒN
Lula Frita Crocantes | Crispy Fried
Squid

8€



04

06. NEM CUA BỂ VIỆT NAM
(4 PCS)

Rolinhos Crocantes com Carne de Caranguejo, Carne de Porco, Vegetais e Cogumelo | Crispy Spring Rolls with Crab Meat, Pork, Vegetables and Mushroom
7.50€

07. TÔM BAO SẢ NƯỚNG
(3 PCS)

Camarão Moído Grelhado com Capim Limão, Legumes e Arroz Vermicelli | Grilled Grounded Shrimp with Lemongrass, Vegetable and Rice Vermicelli
8.50€

08. GÀ CHIÊN GIÒN SỐT NGỌT

Peito de Frango Empanado Frito com Molho de Pimenta Doce | Deep Fried Breaded Chicken Breast with Sweet Chilli Sauce
6.50€

09. TÔM TẨM BỘT CHIÊN GIÒN
(6 PCS)

Tempura de Gambas com Amêndoa | Deep-Fried Prawn Tempura with Almond
8€



SALADAS

SALADS

13



15



SOPAS

SOUPS

10. GỎI GÀ

Salada com Peito de Frango, Cebola, Couve e Molho Agridoce | Salad with Chicken Breast, Onion, Cabbage and Sweet and Sour Sauce

7.50€

11. GỎI ĐU ĐỦ TÔM NƯỚNG

Salada com Mamão Verde e Camarão 'Black Tiger' | Salad with Green Papaya and 'Black Tiger' Shrimp

9€

12. SALAD LƯỜN VỊT QUAY

Salada com Pato Assado, Cebola, Couve e Molho Agridoce | Salad with Roasted Duck, Onion, Cabbage and Sweet and Sour Sauce

9€

13. SALAD TRÁI CÂY

Salada com Frutas Tropical e Molho de Maracujá | Salad with Tropical Fruits and Passion Fruit Sauce

7.50€

14. SÚP TÔM NẤM

Sopa com Camarão e Cogumelo |
Soup with Shrimp and Mushroom
5.50€

15. SÚP GÀ NẤM HƯƠNG

Sopa com Frango e Shiitake
Cogumelos | Soup with Chicken and
Shiitake Mushroom
5.50€

16. CƠM TẮM SÀI GÒN

Carne de Porco Grelhada e Arroz de Jasmim |
Grilled Pork and Jasmine Rice
13.50€

17. GÀ CUỘN NẤM SỐT CÀ RI

Peito de Frango com Cogumelos, Molho de
Curry e Arroz de Jasmim | Chicken Breast with
Mushroom, Curry Sauce and Jasmine Rice
13.50€

18. TÔM SÚ XÀO CHUA NGỌT

Camarão 'Black Tiger' com Molho Agridoce e
Arroz de Jasmim | 'Black Tiger' Shrimp with
Sweet and Sour Sauce and Jasmine Rice
15€

19. CÁ SỐT CHUA NGỌT

Tamboril Frito com Molho Agridoce e Arroz de
Jasmim | Stir-Fried Monkfish with Sweet and
Sour Sauce and Jasmine Rice
14.50€

20. CƠM CHIÊN TỎI BÒ LÚC LẮC

Arroz Frito com Alho e Carne de Vaca
Salteado em Pedacos e Legumes | Fried Rice
with Garlic and Sautéed Beef Pieces and
Vegetables
14.50€

21. CƠM CHIÊN HẢI SẢN

Arroz Frito com Mariscos e Legumes | Seafood
Fried Rice and Legumes
14.50€

22. CƠM CHIÊN GÀ QUAY

Arroz Frito com Frango Assado Crocante e
Legumes | Fried Rice with Crispy Roasted
Chicken and Legumes
13.5€

18



PRATOS
DE ARROZ
RICE DISHES

PRATOS DE MASSA

NOODLE DISHES

7



34

23. BÚN BÒ NEM CUA BỂ BAMBU
Salada com Arroz Vermicelli, Carne
de Vaca e Rolinhos Crocantes
de Caranguejo | Salad with Rice
Vermicelli, Beef and Crispy Crab
Spring Rolls
15€

**24. BÚN CHẢ NEM CUA BỂ HÀ
NỘI**
Arroz Vermicelli com Carne
de Porco Grelhada e Rolinhos
Crocantes de Caranguejo | Rice
Vermicelli with Grilled Pork and
Crispy Crab Spring Rolls
15€

25. BÚN TÔM NEM CUA BỂ
Salada com Arroz Vermicelli,
Camarão 'Black Tiger' e Rolinhos
Crocantes de Caranguejo | Salad
with Rice Vermicelli, 'Black Tiger'
Prawn and Crispy Crab Spring Rolls
15€

27



27. CHẢ CÁ HÀ NỘI

Peixe Tamboril Grelhada de Hanoi com Arroz Vermicelli e Ervas | Hanoi Grilled Monkfish with Rice Vermicelli and Herbs
18.50€

28. CƠM GÀ TRE BAMBU

Frango Grelhado com Arroz de Jasmim Cozido com Curcuma, Capim-limão, Gengibre, Salada de Mamão Verde e Molho de Soja | YGrilled Chicken with Jasmine Rice Cooked with Tumeric, Lemongrass, Ginger, Green Papaya Salad and Soya Sauce
13.50€

29. MÌ XÀO TÔM

Massa Frita com Camarão e Legumes | Stir-Fried Noodle with Shrimp and Vegetable
14.50€

30. MÌ XÀO GÀ

Massa Frita com Frango e Vegetais | Stir-Fried Noodle with Chicken and Vegetables
14.50€

31. MÌ XÀO HẢI SẢN

Massa Frita com Camarão, Lulas e Vegetais | Stir-Fried Noodle with Shrimp, Squid and Vegetables
15.50€

32. MIẾN XÀO TÔM

Macarrão de Vidro Frito com Camarão e Vegetais | Stir-Fried Glass Noodle with Shrimp and Vegetable
15€

33. MIẾN XÀO GÀ

Macarrão de Vidro Frito com Frango e Legumes | FStir-Fried Glass Noodle with Chicken and Vegetables
14.5€

34. PHỞ BÒ ĐẶC BIỆT BAMBU

Sopa com Massa de Arroz e Carne de Vaca Especial de Tre Bambu | Tre Bambu's Signature Hot Soup with Rice Noodle and Beef
14€

35. PHỞ GÀ

Sopa com Massa de Arroz e Frango | Hot Soup with Rice Noodle and Chicken
13.50€



42

36. GÀ NƯỚNG MẮC KHÉN
Frango Grelhado com Pimenta
Vietnamita Especial e Bolinho de
Arroz de Jasmim | Grilled Chicken
with Special Vietnamese Pepper and
Jasmine Rice
13.50€

37. GÀ QUAY DA GIÒN
Frango Assado Crocante e Mantou
Frito | Crispy Roasted Chicken and
Fried Mantou
13.50€

38. VỊT QUAY HẠT MẮC MẬT
Pato Assado com Galangal, Capim-
Limão, Salada e Vermicelli de
Arroz | Roasted Duck with Galangal,
Lemongrass, Salad and Rice
Vermicelli
15.50€

39. VỊT RANG GIỀNG
Pato Assado com Galangal, Capim-
Limão, Salada e Vermicelli de
Arroz | Roasted Duck with Galangal,
Lemongrass, Salad and Rice
Vermicelli
15€

40. HEO QUAY DA GIÒN
Barriga de Porco Assado Crocante
com Salada e Vermicelli de Arroz |
Crispy Roasted Pork Belly with Salad
and Rice Vermicelli
14.50€

41. MÁ HEO HẦM HẠT DẼ
Bochecha de Porco Estufada com
Castanhas e Mantou Frito |
Stewed Pork Cheek with Chestnut
and Fried Mantou
15€

42. BÒ NƯỚNG HẠT MẮC KHÉN
Carne de Vaca Grelhada com
Pimenta Vietnamita Especial, Salada
e Arroz de Jasmim | Grilled Beef with
Special Vietnamese Pepper, Salad
and Jasmine Rice
18€

ESPECIALIDADES VIETNAMITAS

VIETNAMESE SPECIALTES

44



43. TÔM SÚ NƯỚNG BƠ TỎI

Camarão 'Tigre Negro' Grelhado com Alho, Manteiga, Arroz e Salada | Grilled 'Black Tiger' Shrimp with Garlic, Butter, Rice and Salad
25€

44. TÔM NƯỚNG MUỐI ỚT

Camarão 'Tigre Negro' Grelhado com Pimenta Sal, Salada e Arroz | Grilled 'Black Tiger' Shrimp with Chilli Salt, Salad and Rice
25€

36



46. SALAD TRÁI CÂY

Salada com Frutas Tropical e Molho de Maracujá | Salad with Tropical Fruits and Passion Fruit Sauce

7.50€

47. GỎI ĐU ĐỦ

Salada com Mamão Verde | Salad with Green Papaya

7.50€

48. GỎI CUỐN CHAY

Rolinhos Vietnamitas com Vegetais, Arroz Vermicelli e Tofu | Summer Rolls with Vegetables, Rice Vermicelli and Tofu

7.50€

49. NEM VUÔNG

Rolinhos Primavera Crocantes Vegetariano | Crispy Vegeterian Spring Rolls

7.50€

50. ĐẬU TẮM BỘT CHIÊN GIÒN

Tofu Macio Frito Crocante | Crispy Deep-Fried Silken Tofu

6.50€

51. BÚN NEM CHAY

Salada com Arroz Vermicelli, Vegetais, Tofu e Rolinhos Crocantes Vegetariano | Salad with Rice Vermicelli, Vegetables, Tofu and Crispy Vegeterian Spring Rolls

13.50€

53



PRATOS VEGETARIANOS
VEGETARIAN DISHES



49

52. NẤM OM CÀ RI

Cogumelos Refogados com Molho
de Caril e Arroz de Jasmim | Braised
Mushroom with Curry Sauce and Jasmine
Rice
13.50€

53. CƠM CHIÊN TRÁI DỨA

Arroz Frito com Ananás e Legumes |
Fried Rice with Pineapple and Legumes
13.50€

54. MÌ XÀO CHAY

Massa Frita com Tofu e Legumes |
Stir-Fried Noodle with Tofu and Legumes
13.50€



50



57

SOBREMESAS

DESERTS

55. BÁNH CHOCOLATE

Petit Gâteau com Gelado | Melted Petit Gâteau
with Ice Cream

5.50€

56. KEM BỐN MÙA

Gelado da Casa (Coco, Caramelo, Morango,
Baunilha) | Homemade Ice Cream (Coconut,
Caramel, Strawberry, Vanilla)

3.50€

57. CHÈ SƯƠNG SA HẠT LỤU

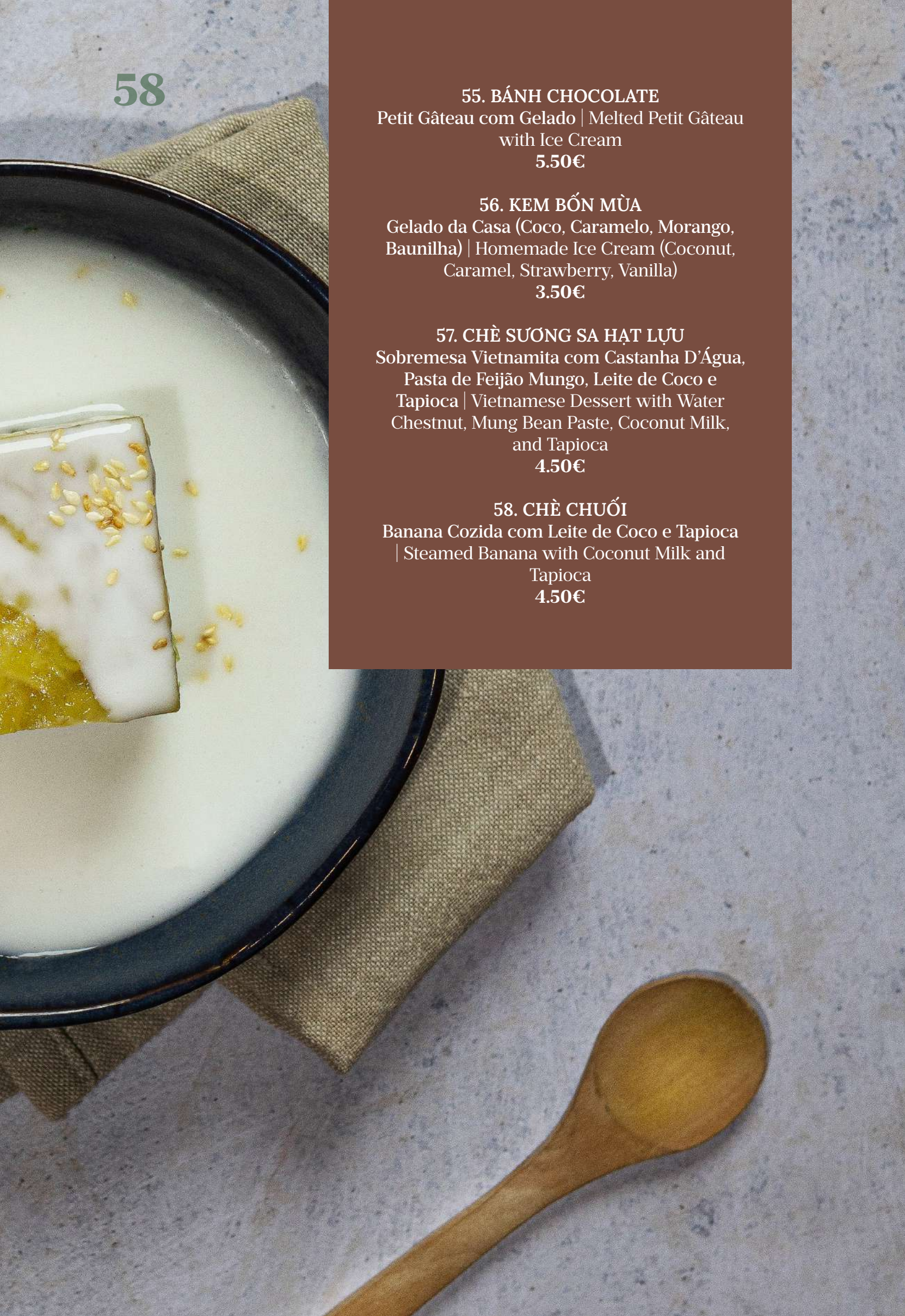
Sobremesa Vietnamita com Castanha D'Água,
Pasta de Feijão Mungo, Leite de Coco e
Tapioca | Vietnamese Dessert with Water
Chestnut, Mung Bean Paste, Coconut Milk,
and Tapioca

4.50€

58. CHÈ CHUỐI

Banana Cozida com Leite de Coco e Tapioca
| Steamed Banana with Coconut Milk and
Tapioca

4.50€



ÁGUA | WATER

Água 0.37 L | 0.75 L

2€ | 2.50€

Água c/ Gás 0.37 L | 0.75 L

2.50€ | 3.50€

Água Tônica

2.75€

REFRIGERANTES | SOFT DRINKS

Coca-Cola | Coca-Cola Zero | 7UP

2.75€

Ice Tea Limão | Pêssego

2.75€

SUMOS | JUICES

Limonada

4.50€

Sumo Laranja

4€

BEBIDAS
DRINKS



CERVEJAS | BEERS

Imperial Media | Grande
2.75€ | 4.25€

Sagres | Super Bock
2.75€

Saigon
4.50€

MOCKTAILS | MOCKTAILS

Ipanema
6.50€

Mosquito
6.50€

COQUETÉIS | COCKTAILS

Caipirinha
8€

Caipirosca
8€

Mojito
8€

LICORES | LIQUEURS

CRF
5€

Beirao
5€

Ginja
5€

Extra
5€

DESTILADOS | DISTILLATES

Bomby gin
8€

Pink gin
10€

Vodka soda
8€

Shots
3€

Whiskey (6cl)
5€

Vodka (6cl)
5€

Hawana 3 ano(6cl)
5€

Hawana 7 ano(6cl)
8€

CAFETARIA | COFFEE AND TEA

Café Espresso | Espresso
1.20€

Descafeinado | Decaffeinated
1.20€

Café Americano | American
coffee
2€

Chá | Tea
2.50€

Café Vietnamita | Vietnamese
coffee
4.50€



VINHO TINTO | RED WINE

Taça de Vinho

4.50€

Marquês de Borba

15.50€

Papa Figos

16.50€

Sossego

14.50€

Trinca Bolotas

15.50€

VINHO BRANCO | WHITE WINE

Taça de Vinho

4.50€

BSE

14.50€

Marquês de Borba

15.50€

Papa Figos

16.50€

Sossego

14.50€

Trinca Bolotas

15.50€

VINHO ROSÉ | ROSÉ WINE

Medusa Rosé

14€

Vinha Grande

16€

SANGRIA

Sangria Tinto / Branco (Copo)

6.50€

Sangria Tinto / Branco (1 L)

15€

Sangria Tinto / Branco (1.5 L)

20€



CAFÉS VIETNAMITAS |
VIETNAMESE COFFEE

CÀ PHÊ SỮA
3.50€

CÀ PHÊ ĐEN
3.50€

BẠC SỮU
3.50€

CÀ PHÊ CỐT DỪA
4€

CÀ PHÊ MUỐI
4€

CHÁS VIETNAMITAS |
VIETNAMESE TEAS

TRÀ ĐÀO CAM SẢ
4.50€

TRÀ XOÀI
4.50€

TRÀ VẢI
4.50€

TRÀ CHANH ĐÀO
4.50€

TRÀ DÂU NHIỆT ĐỚI
4.50€

TRÀ HOA QUẢ ĐẶC BIỆT
5€



tre
BAMBU
AUTHENTIC VIETNAMESE CUISINE

OBRIGADO
THANK YOU



tre
BAMBU

AUTHENTIC VIETNAMESE CUISINE