

BÁNH MÌ BURRITO

1 | CHOOSE A FILLING

pork, beef, chicken, tofu

2 | CHOOSE A SAUCE

miso mayo or spicy curry mayo

ALL BURRITOS INCLUDE

mushroom-walnut pâté, pickled carrots and daikon, grapes, cucumbers, cilantro, kimchi and rice on a wheat tortilla

BÁNH MÌ SANDWICHES

1 | CHOOSE A FILLING

pork, beef, chicken, tofu

2 | CHOOSE A SAUCE

miso mayo or spicy curry mayo

ALL SANDWICHES INCLUDE

mushroom-walnut pâté, pickled carrots and daikon, grapes, cucumbers, cilantro on a toasted baguette

Bread baked fresh, daily.



Order Online @ SA-PA.com or call 617-303-7000

PHỞ NOODLE SOUP



Full flavored broth simmers for 24 hours.

1 | CHOOSE AN OPTION

beef, vegetarian

ALL SOUP BOWLS INCLUDE

bean sprouts, lime, thai basil, mint and cilantro, broth simmers for 24 hours

BOWLS

1 | CHOOSE A BASE

rice, vermicelli noodles, mixed greens

2 | CHOOSE A FILLING

pork, beef, chicken, tofu, eggrolls

3 | CHOOSE A DRESSING

chili fish sauce, red curry, ginger miso

ALL BOWLS INCLUDE

pickled carrots and daikon, shredded, lettuce, grapes, cucumbers, peanuts, crispy shallots and cilantro

FILLINGS, SIDES & BEVERAGES



FILLINGS

Saigon style BBQ PORK

Slow braised BEEF

Ginger lime CHICKEN

Marinated TOFU

Mama Huê's EGGROLLS (bowls only)

ADD ONS

Avocado

Kimchi

Poached egg

SIDES

Mama Huê's eggroll

Homemade kimchi

Spring rolls (w/avocado)

HOMEMADE BEVERAGES

Vietnamese Iced Coffee

Thai Iced Tea

Chili Mint Limeade



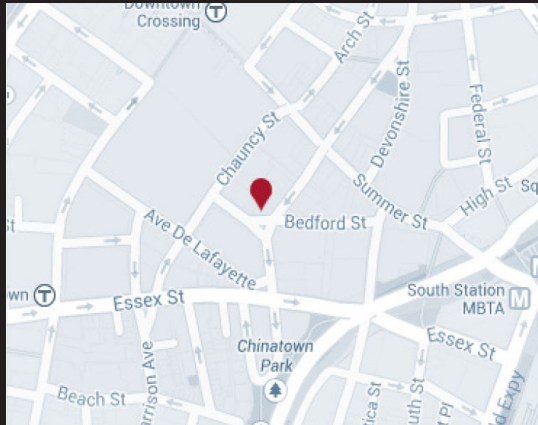
SA-PA.com

617-303-7000

WE DELIVER



DELIVERY AREA



Order online at www.SA-PA.com

Ph. (617) 303-7000

Fax (617) 303-7007

For orders of 30 or more, please place your order at least one day prior.

Please inform a representative of any food allergies at the time of ordering.

Not Your Typical Chinatown Fare



Ky Nguyen's family circa 1975.

As a child in Saigon, I was immersed in authentic Vietnamese cuisine. Our baguettes were baked daily and delivered by bike and our pho was prepped from scratch each morning. With no refrigeration, it had to be fresh and it had to be fast. This guides everything we do at SA PA.

From our pho broth, which simmers for an entire day, to my mother's eggrolls, everything is made in-house from real ingredients. This is not your typical chinatown fare. I wish to bring a modern spin to the fresh, vibrant ingredients of Vietnam.

From my roots to your table.

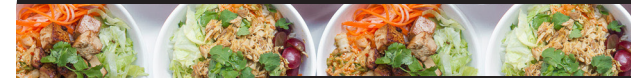
Ky Nguyen
Proprietor

92 Bedford St. | Boston, MA 02111



SA PA

MODERN VIETNAMESE



TAKEOUT MENU



SA-PA.com | 617-303-7000

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Bread baked fresh, daily.



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chili fish sauce, red curry, ginger miso

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FILLINGS, SIDES & BEVERAGES



FILLINGS

Saigon style BBQ PORK

Slow braised BEEF

Ginger lime CHICKEN

Marinated TOFU

Mama Huê's EGGROLLS (bowls only)

ADD ONS

Avocado

Kimchi

Poached egg

SIDES

Mama Huê's eggroll

Homemade kimchi

Spring rolls (w/avocado)

HOMEMADE BEVERAGES

Vietnamese Iced Coffee

Thai Iced Tea

Chili Mint Limeade



SA-PA.com

617-303-1000

OUR STORY



Sa Pa, the inspiration for the name of our restaurant is from the name of a small town in northwestern Vietnam. The cuisine in Sa Pa is a mix of traditional Vietnamese and European foods. We took this delightful mix of food to create new Vietnamese inspired dishes with hints of other Asian countries, European influences and even some traditional American flavors.

FOOD FACTS

Bánh mì (pronounced BUN MEE) is the Vietnamese term for bread. The French baguette was introduced to Vietnam during its colonial period and a single serving baguette is synonymous with the term bánh mì. Vietnamese bánh mì is usually more airy than its Western counterpart, with a thinner crust.

Phở (pronounced FUH?) is a Vietnamese noodle soup consisting of broth, linguine-shaped rice noodles, a few herbs and meat. Phở is a popular street food in Vietnam. The soup originated in the early 20th century in northern Vietnam.

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Proprietor

1952 Beacon St | Boston, MA 02135



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MODERN VIETNAMESE



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