

### What are Vietnamese Sandwiches with a Twist?

The French influence over Vietnam resulted in a wonderful adaptation of the French Baguette that the Vietnamese call Banh Mi. The bread is typically an 8 inch roll, that has a thin crust and is light and airy inside, served with Vietnamese aioli, pickled carrots and sometimes pate depending on the filling. The twist we are offering are different fillings inside this banh mi that are not normally found in the typical banh mi – pork belly, bulgogi with kim chi (instead of carrots), grilled Portobello mushroom, and others.

We will be also offering other items besides sandwiches as well coming soon and a rotating specials menu.

### What's the Story?

Laura's parents have been making bread and in the food industry for nearly 30 years. It has always been a dream of Laura's to put a twist on the traditional sandwiches and put that awesome bread to other yummy uses – and an idea on a growing notepad became reality several years later.

This is truly a family owned and operated shop. The current “mom and pop” shop – Binh Minh Bakery/Sandwiches supplies bread to the “daughter” shop – Lela's Bistro daily. Quite literally, Laura's parent's make the wonderful bread that we use for the sandwiches. Min's mom, Nina also helps create our KimChi in house too. And everyone who also works here is like family to us.

We will be offering other asian fare in the near future, so the menu will be growing and a we'll also have a rotating special menu as well to go with the season.

So, come in, have a bite to eat, drink and stay a while. Or you can order to go too ☺

Thanks for visiting us!  
-Laura and Min



### Banh Mi!

Offering a twist on Vietnamese Sandwiches, coffee, wine/beer/cocktails and other asian fare(coming soon).

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### Hours

Mondays & Sundays Closed  
Tues – Saturday: 11am – 7pm

Free wifi

Feedback or Suggestions? Please let us know!

## Sandwiches

All sandwiches are served on an 8 inch baguette, with aioli (garlic mayo spread), pickled carrots, cucumbers, onions, and cilantro. And come with a side green salad and scallions with a housemade sesame soy dressing. Hot jalapenos served on request. If there's something you don't like or wish to substitute, please tell us.

Add: Fried Egg on top 75 cents, Sub Kim Chi for Carrots 50 cents, Side Soup \$1.25

1. Beef Bulgogi w/ Kim Chi ...\$6.5

Korean style marinated ribeye beef with housemade Kim Chi (slightly spicy, flavorful pickled cabbage, served in lieu of pickled carrots)

2. Pork Belly ...\$7

Fatty pork belly roasted with flavorful spices and broiled til the skin is crispy

3. Pork Meatball "Xiu Mai" ... \$5.99

Ground Pork, steamed in a light savory broth and smashed up (Laura's favorite!)

4. BBQ Pork "Xa Xiu" ... \$5.99

Sliced marinated in Chinese style Char Siu spices

5. Pork Sausage "Nem Nuong" ...\$6.25

A flavorful ground pork sausage

6. The Traditional ... \$5.5

Steamed pork, sliced cold cut meat "cha lua" served with chicken pate.

7. Lemongrass Chicken ... \$5.99

Chicken marinated in lemongrass

8. Egg -...\$5

Scrambled or sunnyside up (if specified)

9. Grilled Portobello (Vegan) ...\$6.5

Portobello mushroom, cooked with a ginger-garlic sesame-soy sauce. No aioli is served with this unless requested.

10. Fried Tofu (Vegan) ...\$5.75

Tofu fried lightly with a light hoisin garlic sauce. No aioli is served with this unless requested.

**Vermicelli Rice Noodle Bowl "Bun" ... \$7.25**

Rice Noodles served with lettuce, beansprouts, cilantro, pickled carrots, cucumbers. Served with fish sauce (nuoc mam).

- Vietnamese Sausage Vermicelli Noodles (Nem Nuong)
- Fried Tofu Vermicelli Noodles(please specify if you would like the vegan dressing)

**Stews/Curries – all \$7.5**

*Served with a toasted baguette or vermicelli rice noodles on request*

- Beef Stew (Bo Kho) – a savory, flavorful tender beef stew with carrots.
- Chicken Curry (Ca Ri Ga) – with potatoes and carrots
- Vegetarian Curry with tofu – potatoes, carrots, and broccoli

**Salad Rolls**

Salad rolls wrapped in rice paper with rice noodles, lettuce, cilantro, and bean sprouts. Comes with 2 and served with peanut/hoisin sauce.

- Vietnamese Sausage (Nem Nuong) Salad Roll - \$4.25
- Pork/Shrimp Salad Roll - \$3.75
- Tofu Salad Roll - \$3.75

**Salads**

Green leaf with sliced scallions, carrots, cucumbers, cilantro, tomatoes served with our housemade sesame soy vinaigrette dressing.

- Portobello Salad – Portobello mushroom with a ginger-garlic sesame sauce - \$6.50 + beef for \$2 more
- Lemongrass Chicken Salad - \$6.50

**Sides**

Kim Chi –slightly spicy, pickled cabbage, housemade with help from Min's mom – Nina. \$1.25

**Drinks**

Coffee

-Vietnamese Iced Coffee - \$3.5

A strong special blended French roast espresso, sieved everyday through caféphin (stainless steel drip filter) and served with condensed milk. Served cold with ice unless otherwise specified.

-House coffee (French Press), espresso drinks served with local-Kobos Roasters coffee \$1.75

Housemade Sodas – made from 100% pure cane sugar and all natural ingredients \$2.75

Lychee Raspberry, Spicy Tamarind, Ginger

Lemonades –Raspberry, Mango, or Ginger \$2.25

Teas – from locally owned Jasmine Pearl tea merchants

Hot- Nigiri Black, Ginger Peach, Green Tea, Jasmine Peony, Green Tea, Herbal Chamomile LemonGinger- \$2

Iced - Ginger Peach -\$2

Green Tea Latte \$3.25

**More items coming soon so check back!** Menu printed 2-11-12 Menu and prices subject to change.