

Khau Vi

APPETIZER

- 1 **GOI CUON** (2 cuon)
Two Spring Rolls stuffed with vermicelli, lettuce, and bean sprouts 6
Choice of:
Tom (Shrimp)
Ga (Grilled Chicken)
Thit Nuong (Grilled Pork)
Dau Hu (Fried Tofu)
- 2 **CHA GIO** (4 cuon)
Four Fried Vietnamese Eggrolls 8
- 3 **CHA GIO CHAY** (4 cuon)
Four Fried Vegetarian Eggrolls 8
- 4 **CANH GA CHIEN**
Fried Chicken Wings
Garlic Salt and Pepper 12
- 5 **XOI CHIEN**
Fried Sticky Rice Patties 8
- 8 **SOUP HOANH THANH**
Wonton Soup 8/cup 13/bowl
- 9 **BANH MI BO KHO**
Beef Stew with French Bread 14
- 10 **BANH MI GA CARI**
Curry Chicken Wing Stew with French Bread 14
- 11 **CHAO**
Rice Porridge 13
Choice of:
Ground Beef
Chicken Chunks
Long
Huyet
- 12 **GOI GA**
Chilled Cabbage Chicken Salad 13
- 13 **GOI NGO SEN TOM THIT**
Lotus Root Salad mixed with shredded pork, shrimp, cucumber, carrots, celery, onion, and topped with roasted peanuts 16
- 14 **XOI CHIEN THIT NUONG**
Fried Sticky Rice Patties and Grilled Pork 15

Pho

CLASSIC VIETNAMESE NOODLE SOUP

Pho is a classic Vietnamese staple. Hearty. Filling. And Satisfying.
Each bowl of soup is served with a side of fresh mint, cilantro, bean sprouts, and lime.
Topped with onion and cilantro.

- *15 **PHO TAI**
Medium Rare Beef 12
- *16 **PHO TAI NAM BO VIEN**
Rare beef, brisket, and meatball 15
- 17 **PHO TOM**
Shrimp 17
- 18 **PHO GA NUOC**
Chicken 12
- 19 **PHO GA KHO**
Seasoned Noodles and Chicken with broth on the side 13
- 20 **PHO CHAY**
Tofu and Vegetables 15
(vegetarian broth upon request)
- 21 **PHO GA RAU CAI**
Rice Noodle Soup with Chicken and Vegetables 17

Mi, Hu Tieu, Banh Canh, Bun Nuoc


TRADITIONAL VIETNAMESE NOODLE SOUPS


Much of Vietnamese food is comfort food, so the following soups are exactly that - Savory and Comforting. Each bowl of soup is served with a side of fresh mint, cilantro, bean sprouts, and lime.

 **22 BUN BO HUE**
Hot and Spicy Noodle Soup with Sliced Beef 14

 **23 BANH CANH**
Udon Noodle Soup in savory tomato broth
Choice of: Chicken, Shrimp or Tofu 14

24 MI HOANH THANH
Egg Noodle Soup with Wonton 14

25 HU TIEU
Flat Rice Noodle Soup in Pork Broth
Choice of: Pork and Shrimp 11
Chicken 11
Tofu and Vegetables 15
 Beef Stew 15

26 MI
Egg Noodle Soup in Pork Broth
Choice of: Pork and Shrimp 11 Chicken 11
Tofu and Vegetables 15
 Beef Stew 15


Mi, Hu-Tieu, Bun Xao


STIR-FRIED NOODLE DISHES

28 MI XAO MEM
Stir-Fried Soft Egg Noodles
with Seafood and Vegetables 18
with Meat, Seafood, and Vegetables 18
with Tofu and Mixed Vegetables 15

29 MI XAO DON
Crispy-Fried Egg Noodles
with Seafood and Vegetables 18
with Meat, Seafood, and Vegetables 18
with Tofu and Mixed Vegetables 15

30 HU TIEU XAO
Flat Rice Noodles
with Seafood and Vegetables 18
with Meat, Seafood, and Vegetables 18
with Tofu and Mixed Vegetables 15
with Beef and Chinese Broccoli 18

 **31 BUN SINGAPORE**
Singapore Vermicelli noodles stir-fried in curry seasoning
with pork, shrimp, bean sprouts, bell pepper, onions,
and egg 14

 **32 BUN SINGAPORE DAU HU**
Singapore Vermicelli noodles stir-fried in curry seasoning
with tofu, bean sprouts, bell peppers, onions, and egg 13

Bun

VERMICELLI BOWLS

The following bowls are are served with a base of fresh lettuce, cucumber, and bean sprouts, and topped with fried onions and green scallions.
+ Add Broccoli 4 + Add Eggrolls 4 + Add Fried Egg* 2

33 BUN GA NUONG
Grilled Chicken 12

34 BUN GA NUONG CHA GIO
Grilled Chicken and Vietnamese Eggrolls 15

35 BUN THIT NUONG
Grilled Pork 12

36 BUN THIT NUONG CHA GIO
Grilled Pork and Vietnamese Eggrolls 15

37 BUN BO NUONG
Grilled Flank Steak 15

38 BUN DAU HU XAO
Stir-fried Tofu 11

39 BUN TOM NUONG
Grilled Honey-Glazed Shrimp 13

40 BUN CHA GIO CHAY
Fried Vegetarian Eggrolls 13

41 BUN CHA GIO
Vietnamese Eggrolls 13

Banh Hoi

VIETNAMESE FAJITAS

The following platters are all served with a plate of fresh lettuce leaves, cucumber, carrots, bean sprouts, mint, cilantro, and rice paper for wrapping, and topped with fried onions, scallions, and roasted peanuts over pressed vermicelli.

- 42 **BANH HOI THIT NUONG**
Grilled Pork 20
- 43 **BANH HOI GA NUONG**
Grilled Chicken 20
- 44 **BANH HOI DAU HU CHIEN**
Fried Tofu 18
- 45 **BANH HOI TOM NUONG**
Grilled Shrimp 23
- 46 **BANH HOI BO NUONG XA**
Grilled Flank Steak 23
- 48 **BANH HOI THAP CAM**
Combination Fajitas (Choice of any two) 32

Com Dia

RICE PLATES

Rice Plates are a staple in the streets of Saigon and have traditionally been intended for individual servings that are satisfying in portion size and taste.

+Add Broccoli 4 +Add Eggrolls 4 +Add Fried Egg * 2

- 49 **COM GA NUONG**
Grilled Chicken and Rice 11
- 50 **COM THIT NUONG**
Grilled Pork and Rice 11
- 51 **COM BO NUONG**
Grilled Flank Steak and Rice 14
- 52 **COM SUON NUONG**
Grilled Pork Chops and Rice 12
- 53 **COM SUON RIM**
Simmered Pork Riblets with Rice 12
- 54 **COM TOM NUONG**
Grilled Shrimp with Rice 12
- 55 **COM SUON TOM RIM**
Simmered Pork Riblets and Shrimp with Rice 16

Com Chien

FRIED RICE

Stir-fried seasoned rice mixed with peas, scallions, and egg

- 58 **COM CHIEN TOM**
with Shrimp 12
- 59 **COM CHIEN BO**
with Beef 12
- 60 **COM CHIEN GA**
with Chicken 12
- 61 **COM CHIEN XA XIU**
with Pork 12
- 62 **COM CHIEN THAP CAM**
Combination of Shrimp, Chicken, and Pork 14
- 63 **COM CHIEN CHAY**
with Tofu and Vegetable 12

VIETNAMESE FAMILY-STYLE SOUPS

Family-Style soups are traditionally meant for sharing at the table to compliment other classic Vietnamese dishes.



65 CANH CHUA

Vietnamese Hot and Sour Soup

Choice of: Chicken, Shrimp, Catfish Fillet, or Tofu
Pineapple chunks, tomatoes, bean sprouts, cumin, mint, and Vietnamese spices make this soup a classic recipe that is hearty, savory, and comforting 17

66 CANH CAI BE XANH

Mustard Green Soup with Ginger

Choice of: Chicken, Shrimp, Pork or Tofu
Mustard greens and slice ginger simmered in a pork-base broth 16

67 CANH CAI CHUA SUON NON

Sour Mustard Green and Tomato Soup with Pork Ribslets 17

68 CANH CAI THAP CAM

Mixed Vegetable Soup with Shrimp and Chicken 17

69 CANH CAI TOM

Mixed Vegetable Soup with shrimp 17

70 CANH RAU CAI CHAY

Mixed Vegetable Soup with Tofu 14

Mon Dau Hu

TOFU DISHES



72 DAU HU RANG MUOI

Salt-Toasted Tofu

Battered and fried tofu stir-fried with garlic, onion, bell pepper, and jalapenos in a creamy coconut ginger sauce 12

Add Broccoli 4
Add Asparagus 4
Add Snow Peas 4
Add Mushroom 4
Add All Four Above 12
(no substitutions)



73 DAU HU LUC LAC

Garlic Tofu

Crispy fried tofu stir-fried with garlic, onion, bell pepper, and jalapenos in a rich garlic pepper sauce 12

Add Broccoli 4
Add Asparagus 4
Add Snow Peas 4
Add Mushroom 4
Add All Four Above 12
(no substitutions)



74 DAU HU CHUA CAY

Spicy General Tso's Tofu

Battered and fried tofu stir-fried with Mai's version of General Tso's sauce 12



75 DAU HU XAO XA OT

Spicy Chilli Lemongrass Tofu

Fried tofu stir-fried with minced lemongrass, onion, and spicy chilli 10



76 DAU HU XAO CARI

Curry Tofu

Fried tofu stir-fried with curry 10

78 DAU HU XAO RAU CAI

Tofu stir-fried with Mixed Vegetables 12

Rau Cai

VEGETABLE DISHES

The following vegetable dishes may be prepared steamed or stir-fried with your choice of Garlic Sauce or Oyster Sauce or Steamed

80 LA DAU HOA LAN

Snow Pea Leaves 14

81 RAU CAI

Mixed Vegetables 12

82 DAU QUE

Fresh Green Beans 11

83 CAI LAN

Chinese Broccoli 12

84 BONG CAI

Broccoli 9

Mon Heo

PORK DISHES

The following dishes are all served with steam rice.

90 SUON RIM MAN

Simmered Pork Ribs in Black Pepper Sauce 16



91 SUON RANG MUOI

Deep Fried Salt and Pepper Riblets 15

92 SUON TOM RIM MAN

Simmered Pork Ribs and Shrimp in Black Pepper Sauce 19

Mon Bo

BEEF DISHES

The following dishes are all served with steam rice.

* 97

BO LUC LAC

Garlic Beef - Mai's Signature Dish
Chunks of tender filet mignon, seasoned and marinated to perfection, then stir-fried with garlic, onion, bell pepper, and jalapeno, and topped over a bed of lettuce and tomato in a vinegarette dressing 16

Add Broccoli 4
Add Asparagus 4
Add Snow Peas 4
Add Mushroom 4
Add All Four Above 12
(no substitutions)

* 98

BO TAI CHANH

Vietnamese Beef Carpaccio
Thinly sliced beef prepared medium-rare, topped with cumin mint, onion, and roasted peanuts, served with pineapple fish sauce and limes 15

99

BO MONG CO

Mongolian Beef 13

100

BO XAO SATE MANG TAY

Beef Sate with Asparagus 13

101

BO XAO BONG CAI

Beef and Broccoli 12

102

BO XAO THAP CAM

Beef with Mixed Vegetables 13

103

BO XAO CAI LAN

Beef with Chinese Broccoli 13

104

BO XAO LA DAU HOA LAN

Beef and Snowpea Leaves
Stir-fried Beef with Oyster Sauce topped over Snowpea Leaves 18

Mon Ga

CHICKEN DISHES

The following dishes are all served with steam rice.

106

GA LUC LAC

Garlic Chicken
Chunks of chicken stir-fried with garlic, onion, bell pepper, and jalapenos, served over a bed of lettuce and tomato in a vinegarette dressing 16

Add Broccoli 4
Add Asparagus 4
Add Snow Peas 4
Add Mushroom 4
Add All Four Above 12
(no substitutions)

107

GA CHIEN XAO SOT CHUA CAY

General Tso's Chicken 13

108

GA XAO CAI LAN

Chicken with Chinese Broccoli 13

110

GA MONG CO

Mongolian Chicken 13

111

GA XAO SATE MANG TAY

Chicken with Asparagus 13

112

GA XAO LA DAU HOA LAN

Chicken with Snow Pea Leaves 16

113

GA XAO THAP CAM

Chicken and Mixed Vegetables 13

114

GA CHUA NGOT

Sweet and Sour Chicken 12

Mon Do Bien

SEAFOOD DISHES

-  **116 CA KHO TO**
Bone-in Catfish Fillets simmered in
carmelized fish sauce 19
-  **117 CA BONG LAO CHIEN**
Deep Fried Bone-in Catfish Fillets served
with Garlic Fish Sauce 19
-  **120 SCALLOP RANG MUOI**
Spicy Salt and Pepper Fried Scallop 16
-  **121 MUC RANG MUOI**
Spicy Salt and Pepper Fried Squid 16
- 122 DO BIEN XAO THAP CAM**
Seafood stir-fried with Mixed Vegetables 18
-  **123 TOM RANG MUOI**
Salt-Toasted Shrimp 16

-  **124 TOM LUC LAC**
Garlic Shrimp 16

Add Broccoli 4
Add Asparagus 4
Add Snow Peas 4
Add Mushroom 4
Add All Four Above 12
(no substitutions)

-  **125 TOM MONG CO**
Mongolian Shrimp 14
- 126 TOM XAO THAP CAM**
Shrimp with Mixed Vegetables 16
- 127 TOM XAO LA DAU HOA LAN**
Shrimp with Snowpea Leaves 20

 spicy items

BEVERAGES

NUOC NGOT
Fountain Sodas 2.95
Coke, Sprite, Diet Coke, Dr. Pepper

DA CHANH
Fresh Lemonade (no refills) 2.95
with Soda (no refills) 3.95
Arnold Palmer (no refills) 2.95

SUA DAU NANH
Soy Bean Milk 2.95

TRA DA
Freshly Brewed Iced-Tea 2.95

TRA NONG
Hot Tea / Green / Jasmine 2.95

CA PHE SUA
Vietnamese Coffee Iced or Hot 6

THAI TEA 2.95

JUICES (no refills)
Cranberry, Orange Juice, Pineapple 2.95

NUOC DUA
Coconut Drink 5

NUOC LANH
Bottled Water 3

RED BULL 5

CA PHE MY
American Coffee 2.95

CLUB SODA 3.5

SAN PELLEGRINO 5

DOMESTIC BEER
Budweiser, Bud Light, Miller Lite, Michelob Ultra 4

IMPORT BEER
Asahi, Blue Moon, Corona, Dos Equis, Heineken,
Kirin, Shiner, Sapporo, Tiger, Tsingtao 5

18% Gratuity will automatically be added to parties of 6 or more.

Please notify your server of any food allergies.

Notice: The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.

Prices may change without prior notice.

All extras, substitutes, or additions may incur an additional charge

SEPT. 2021

THE HISTORY OF MAI'S RESTAURANT

MISSION: We are committed to providing a truly authentic and delicious Vietnamese dining experience to our patrons. Excellence in product, service, and hospitality is what we strive for. We measure our success by the loyalty of our patrons and staff.

Mai's Restaurant was founded in 1978 by Phin and Phac Nguyen as a means to provide for their family of eight children. And like most Vietnamese households, family businesses were exactly that, operated *by and for* the family. Of the eight, the name of their daughter, "Mai" was selected for its simplicity in pronunciation and significant meaning, "golden flower" which is a token of prosperity and luck. Little did they know how Mai's would have evolved years later.



Houston.

Daughter, Mai Nguyen, had big hopes and dreams for her family's business. And for that reason, in 1990, the restaurant was handed down to her upon her parents' intent to retire. Mai's vision was to take her family's restaurant beyond the Vietnamese community, seeking patrons from all walks of life throughout the City of Houston. In 1991, it appears that Houston had officially been introduced to Vietnamese cuisine through Mai's Restaurant, receiving local media coverage thanks to the recognition of their loyal patrons. In Mai's eyes, her big hopes and dreams had been achieved.

On February 15, 2010, Mai's Restaurant was destroyed by an accidental fire. That day, the entire Mai's family stood outside in tears. Generations of hard work was in flames and ash. Fortunately, no lives were sacrificed in the unfortunate event. The Houston Chronicle featured a front page story of the fire, referring to Mai's Restaurant as a "landmark" in

The Nguyen family was uplifted by the support of the community and their patrons. So much so, that it had become a renewed strength for them to rebuild and renew. And so the story begins for the next chapter of Mai's Restaurant. Mai Nguyen's eldest daughter, Anna Pham, who like her mother, has been working at the restaurant since childhood, has become the third generation successor of the family business. Anna too has big hopes and dreams for Mai's. Her vision and interpretation of the business is as you see it today – a blend of new and old. Anna was inspired by the history behind her family business, so much sweat and tears had gone into preserving the authenticity of precious family recipes. However, she envisioned a modern transformation for the restaurant. To Anna Pham, this was the rebirth of Mai's.

Today, Mai's Restaurant remains true to offering authentic Vietnamese cuisine to all of our patrons in a comfortable, casual dining environment. Our goal is to provide superior excellence in food and hospitality, and to exceed the expectations of all our guests.

"He's going to think that I'm a jerk," he continued, then shrugged it off. We walked into Mai's Restaurant and sat in a quiet corner. I needed a place that could hold Bourdain's attention, so I picked my aunt-in-law's restaurant.

It was his first time at Mai's, but I was confident that my aunt-in-law would know what to serve. She brought out to his table – grilled beef wrapped in betel leaf – and a few other grilled items. For dessert, she plopped down a gigantic fresh durian. I never knew how she got her hands on one. It wasn't easily available at the time. Bourdain scooped up that creamy, stinky goodness and scarfed down every bite. I don't think there was any left for me. He laughed. His face brightened up for the first time in the four hours I spent with him.

Years later, he would be poetic about Mai's, crediting a local newspaper person for introducing him to the restaurant. He couldn't remember my name, but for him, that first visit to Mai's "will always be the taste of Houston -- the first, really authentic, 'just-like-Saigon' Vietnamese I'd had in America."

When [Anthony Bourdain](#) thinks of Houston's food scene, it's not barbecue or burgers.

"The first great meal and most memorable great meal I had in Houston was Vietnamese," he says, referring to [Mai's Restaurant](#) in Midtown. "And so for me, that will always be the taste of Houston. The first really authentic, 'just-like-Saigon' Vietnamese I'd had in America."

Culinary bad boy Anthony Bourdain said Mai's rice paper wraps with grilled pork take him back to Vietnam. We can't say we argue with him.

Bourdain: A few hours, basically. We're gonna roll in in the afternoon. If I get a shower and some chips out of the hotel mini-bar, I'll be way ahead of the game. Then off to the gig. I would like to think that I'll have some time to grab some Vietnamese food but I hear my favorite Vietnamese restaurant burned down recently.

EOW: It did.

Bourdain: Mai's?

EOW: Yeah, Mai's.

Bourdain: And I don't know that I'll be out in time. I usually have to be up at 4 in the morning, too. I have sort of a distorted experience when I do these gigs.

EOW: Will it be your first time in Houston?

Bourdain: I've been through a couple of times.

EOW: I'm surprised you've been to Mai's.

Bourdain: Yeah, somebody from a local paper brought me there years ago and I just loved the place. It was some of the best Vietnamese food I've had in the country. And we shot around Houston for *A Cook's Tour* years ago.

Q: [Infatuation](#) has you spend a couple of pages describing eating pho in Hanoi. It's beautiful writing about a dish that obviously moves you. Houston has pretty good pho. Will you be eating any while you're here?

A: Yes it does. If I get a meal in Houston, it would be Mai's.

Q: It burned down.

A: I was really looking forward to that. It was one of the most authentic Vietnamese meals I've had in America. She brought me out a durian at the end of the meal. From my limited time in Houston, I've come to believe it has some of the best Vietnamese in the country, if not the best.

ANTHONY BOURDAIN
1956-2018