

APERITIF

Yuzu spritz - Fresh yuzu sake, prosecco & sparkling water 12

Aperol spritz 10

CHÀO spritz - Lychee liqueur, sake & lychee juice 12

(Spicy) margarita 12

Cocktail of the month - we are happy to explain what we have

Yuzu sake - Rice wine with yuzu (Japanese citrus fruit) 9

SMALL BITES Pairs perfectly with an aperitif

Enoki tempura ✓

Crunchy enoki mushroom tempura with homemade soy-sesame cream 9

Nêm (mother's spring rolls, 3 pcs)

Homemade chicken spring rolls, with sweet chili sauce 8

CHÀO bitterballen (5 pcs)

Crispy bitterballen of spicy Vietnamese stew, with spicy mayo 8

Burrata ✓

Creamy burrata, extra virgin olive oil, Maldon salt, with focaccia 7

Olives ✓

With a pit 5

Anchovies (5 pcs)

Elegantly salted anchovies in extra virgin olive oil, served with crispy focaccia 6

Insalata ✓

Fresh romaine lettuce with radish, carrot and cashew nuts, with a roasted sesame dressing 5

STARTERS

Antipasti (perfect for sharing)

Selection of refined cured meats, Parmesan, honey, olives, with fresh focaccia 18

Carne di CHÀO

Slow cooked Vietnamese stew, carrot, with freshly baked focaccia 15

Suppli (risotto croquette, 2 pcs) ✓

Creamy risotto with oyster mushrooms and shiitake in a crispy coating, with tomato dip 9

Pane e ricotta ✓

Fresh bread with rosemary and extra virgin olive oil, with airy ricotta 7

PIZZAS

Pizza of the month

We are happy to explain what we have

Dolce piccante ✓

San Marzano tomatoes, provola, spicy spianata, burrata, honey, basil 20

Cacio e pepe ✓

San Marzano tomatoes, provola, pecorino, black pepper, basil 16

Pesto e burrata ✓

San Marzano tomatoes, fior di latte, homemade pesto, burrata, pine nuts, basil 20

Spianata (choice of spicy or mild)

San Marzano tomatoes, provola, spianata, basil 17



CHÀO

San Marzano tomatoes, provola, Vietnamese stew (bò kho), pickled carrot, Thai basil 24

Umami tonno

San Marzano tomatoes, fior di latte, spicy tuna, bimi, red onion, furikake (sesame, seaweed), lemon zest, parsley 23

Nâm 2.0 ✓

Ricotta cream, provola, oyster mushroom, shiitake, bimi, spring onion, crispy chili oil 22

Margherita ✓

San Marzano tomatoes, fior di latte, Parmesan, basil 13

Mortadella e pistacchio

Creamy ricotta cream, fior di latte, mortadella, burrata, roasted pistachios 19

Kids menu ✓

A drink, a small pizza margherita and a children's ice cream 13
+ mortadella 2, spianata 2

Add

Mortadella 3

Spianata (piccante) 3

Prosciutto di Parma 5

Anchovies 4

Burrata 4

Pesto 3

Ricotta 3



DESSERTS

Tiramisu

Creamy, homemade tiramisu (alcohol-free) 9

Chocolate mousse

Light chocolate mousse, with a soft miso caramel 8

Affogato

Vanilla ice cream topped with hot espresso 7

Scoop of vanilla ice cream

Creamy vanilla ice cream with extra virgin olive oil and Maldon salt 4

Cannolo e pistacchio (1 pc)

Crispy cannolo filled with creamy ricotta and pistachio 7

Espresso martini

Cocktail of Kahlúa, vodka and a shot of espresso 12



At CHÀO, we take pizza very seriously. Our dough is made fresh daily, using different types of flour for rich flavors. Before the pizza goes into our brick oven, it rises for 30 hours, which ensures a light texture and is easy to digest. We also work with care and attention to our toppings, where the tradition of modern Neapolitan pizza meets surprising Asian flavors. At CHÀO, you can witness the entire process, right up to the brick oven.



"HƯƠNG VỊ LÀM NÊN CÂU CHUYỆN..."