

một hai ba 6047 lewis street, dallas, texas 75206

Dinner

starters

Crispy Vietnamese Rice Cake

Shitake, sprout, scallion, lettuce, herbs, nuoc cham sauce. choice of shrimp (\$18) or tofu (\$17)

Swiss Chard Tempura

Stuffed with pork and prawn, Viet herbs 16

Ginger Lemongrass Grilled Octopus

Fingerling potatoes, cucumber, tomato nuoc cham, toum 19

Bánh Bao

Steamed buns filled with braised brisket, topped with shallot marmalade and crispy shallots 17

Tuna & Cucumber

Yellowfin tuna from the coast of New jersey and beautiful crunchy cucumbers are tossed in a la minute mortar and pestle dressing of ginger, garlic, lime leaf, lime juice, with a hint of Asian herbs and toasted sesame. 20

Kimchi and Gruyère Rice Fritters

Confit garlic humus, lemon, toasted sesame 14

Market Fresh Oysters

Grilled lightly over charcoal with brown butter cham and crispy shallots 4ea

entrées

Day Boat Scallops

New Bedford, Ma scallops with seared golden crust, Texas corn chowder, la ratte potatoes, celery, zucchini, red peppers, with dill and lemon zest 32

Leek Rigatoni

Spinach brown butter sauce, roast ginger seasoned crab in confit garlic vinaigrette, crispy shallots 28

Shaking Beef

Angus tenderloin, soy vinaigrette, pickled red onion, charred tomatoes, watercress 40

Vietnamese Chicken Curry

Crispy skin chicken ballotine, seasoned rice, roasted beet slaw 28

Roasted halibut

oven roasted halibut served with daily fresh spaetzle crisped in cinnamon tallow with Texas citrus and brown butter vinaigrette 27

Whole Branzino

Grilled branzino with ginger and lemongrass nuoc cham served with celery and peppers 38

Eggplant curry

Charcoal roasted japanese eggplant, mushrooms, cauliflower, bok choy, taro root, tofu, lime, chili 27

Kimchi and Foie Gras Dumplings

House made kimchi and foie gras dumplings with warm compote of D'anjou pears cooked in pear vinaigrette until caramelized then topped with Tx wagyu ribeye and finished table side with a drop of sizzling and perfumy beef pho tallow 37

Long Island Peking Duck Breast

brown butter oven roasted duck breast served with steamed Swiss chard dressed in roasted apple curry butter then finished table side with cassia(cinnamon) and orange au poivre sauce 42

A Bar N Ranch Wagyu Beef Short Rib

brown butter braised beef rib finished on the charcoal grill. glazed in condensed coconut and clove vinaigrette served with grilled cabbage seasoned in tonnato sauce, crispy shallot rings seasoned with vanilla and curry 38

Spanish carabinero prawns

super sweet prawns poached in brown butter vinaigrette served over squid ink spaghetti in a prawn head gumbo then finished with mint oil 49 (very limited)

salads & seasonal

Crab and Texas Grapefruit Salad

green leaf lettuce tossed in preserved lemon and clove dressing then topped with crunchy cucumber, fresh celery, scallions, grapefruit, blue crab and toasty pine nuts 20

Pear & Grilled Lettuce Salad

Chili whipped ricotta, lemongrass Bartlett pears, grilled baby lettuce, marinated cucumbers, mint balm oil, fresh mint balm, roasted hazlenuts, finished with charred ginger honey syrup and maldon salt 18

Fried Avocado Salad

Crunchy and refreshing salad of bartlett pears, green mango and jicama is tossed in a lemon nuoc cham and toasted sesame then topped with fried Tx avocado half glazed in spicy honey-cham glaze 15

Stuffed leeks

blue crab, roasted ginger, lime and jasmine rice filled leeks baked in leek butter then topped with onion marmalade, crispy shallots mint and chili oil 28 (great as entree)

accompaniments

jasmine rice 4

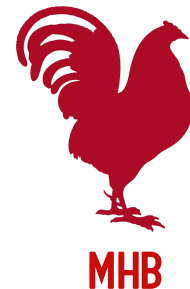
vermicelli rice noodles 4

garlic noodles 10

grilled mixed mushrooms 10

chili bok choy 8

grilled broccolini 9



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

BAR

COCKTAILS

Thai One On 16

Lime leaf rum, thai basil cordial, green chartreuse, coconut rinse, matcha

Le Sang 14

Gin, turmeric, celery, lime

Mother-Pucker 17

Shiso Infused Vodka, Green Apple Juice, Melon Liqueur, Egg White

Kumquat Whiskey Sour 15

Bourbon, Rye, Kumquat, Mint, Gomme Syrup, Served Up

Hen+Hive 14

Gin, chili liqueur, citrus, honey

5 Spice Old Fashioned 15

Suntori Whiskey Toki, 5 spice cane syrup, bitters

Strawberry Stinger 16

Bourbon, Strawberry-Whey Cordial, Branca Menta, Mint

Big Big Energy 17

Vodka, Vietnamese cold brew, warm spiced sugar syrup, Tempus Fugit Creme de Cacao

BEER

Untitled Art Florida Seltzer - Orange, Yuzu 8

Kirin Ichiban - Pilsner 7

Erdinger-Weissbier (NA) 8

Athletic Brewing - Run Wild IPA (NA) 6

Equal Parts Loggerbier - German Style Pilsner 6

Jester King Colonel Toby- Farmhouse Ale 10

Champion Family Recipe - Vienna Style Lager 10

Panther Island Tailgater - American Blonde Ale 6

Bishop Ciderdaze - Texas Apple Cider 6

Stone Brewing Delicious - IPA 7

Jester King Audio Palette - Dry Hopped Farmhouse Ale 30

Lone Pint "Yellow Rose"-IPA 8

Round of Beer for Kitchen 18



WINE BY THE GLASS

sparkling

Bonnamy Cremant de Loire Brut Rose 15 60
Loire, France NV

white

5oz 12oz Bttl

Corbielleres, Sauvignon Blanc 13 28 59
Touraine, France 2019

Tinon 'Birtok', Dry Furmint 16 36 72
Tokay, Hungary 2019

Maurer Oszkar "Crazy Lud", Symiagreen-Bakator 15 33 66
Fruska Gora, Serbia 2020

Rubia, Chardonnay 15 35 70
Napa Valley, CA 2020

rose

5oz 12oz Bttl

Ravier, Gamay 14 32 64
Savoie, France 2021

red

5oz 12oz Bttl

Domaine Lebrueil, Pinot Noir 16 36 72
Burgundy, France 2019

Letters, Sangiovese 15 32 64
Republic of San Marino

ILauri, Montepulciano 12 26 52
Abruzzo, Italy 2019

Pied A Terre, Cabernet Sauvignon 18 40 80
Sonoma, California 2016

sake

Unuma Noujun Junmai (300ml) 42

Uka Sparkling Junmai Daiginjo (300ml) 58

Shirataki, Junmai Ginjo, Jozen White (720ml) 12 / 90