

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

crispy tempura swiss chard filled with pork and shrimp served over nuoc cham vinaigrette and dill 18

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

Grilled duck hearts

grilled duck hearts served over roasted chicken congee perfumed with roasted ginger and lemongrass topped with dill, jasmine rice krispies, lime and chives 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

Grilled lamb

binchotan grilled filet of lamb neck served over celery root puree and labne stuffed beets 32

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

Grilled Hamachi

sushi grade hamachi grilled over binchotan charcoal served over roasted garlic hummus with concase Texas cherry tomatoes, grilled chickpeas and tomato ponzu topped with crispy Thai basil, maldon salt and extra virgin olive oil 28

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

Kurobuta pork chop

14oz bone in pork chop marinated in toasted coriander and grilled over binchotan served over Japanese white sweet potato and vanilla puree, grilled apple butter and radish apple gremolata in apple vinaigrette 38



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

Apple & Grilled Lettuce Salad

Chili whipped ricotta, cinnamon and anise poached honey crisp apples, grilled baby lettuce, marinated cucumbers, mint oil, fresh herbs, roasted hazelnuts, finished with charred ginger honey syrup and maldon salt 18

Fried Tomato

tomato from chefs farm in East Tx lightly grilled and marinated in tomato vinaigrette fried in light curry dredge served over eggplant caponata and mint oil 16

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)

Cheese and leek pie

Chefs taste of homeland... filo pie baked with house made ricotta, confit leeks, gryere cheese, eggs and yogurt served with a side of coal roasted red pepper and eggplant remoulade 16

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



Le Sang 14

Gin, turmeric, celery, lime

5 Spice Old Fashioned 15

5-Spice infused Suntory Toki, cane syrup, bitters

Mother-Pucker 17

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

Hen & Hive 17

gin, thai chili, honey simple syrup, lemon, ancho reyes

Pomegranate Margarita 17

Tequila, Pomegranate Puree, Triple Sec, Lime, Tajin

In The Pear Tonight 14

Rum, Pear Puree, Ginger Syrup

Ginger Pear Martini 17

Tito's Vodka, Poached Pear, Lemon, Ginger

Lychee Lemongrass Martini 16

Lychee Infused Vodka, Lemongrass, Sake

BEER

Untitled Art Florida Smoothie Seltzer - Pina Colada 9

City Orchard Lavender Royale - Cider 7

Kirin Ichiban - Pilsner 7

Erdinger-Weissbier (NA) 8

Athletic Brewing - Run Wild IPA (NA) 6

Equal Parts Loggerbier - Pilsner 6

Jolly Pumpkin Bam Bier - Farmhouse Ale 9

Equal Parts Sueno - Pale Ale 6

Ridgeway Very Bad Elf- English Pale Ale (500ml) 15

Oak Cliff Brewing Hefeweizen 6

Stone Brewing Delicious - IPA 7

Oak Cliff Brewing Lee Hazy Oswalt- Hazy IPA 6

Jester King Estival Dichotomus-Farmhouse Ale fermented with Texas Watermelon (750ml)- 28

Round of Beer for Kitchen 18

WINE BY THE GLASS

sparkling

Francois Labet, Cremant de Bourgogne 15 60
bourgogne, France

Biutiful, Cava Rose 14 56
Catalonia, Spain

white

5oz 12oz Bttl

Laporte Sauvignon Blanc 16 32 65
Loire Valley, France 2022

Vinarija Citluk Žilavka 14 32 55
Mostar, Bosnia & Herzegovina 2022

Louis Jadot Macon-Villages - Chardonnay 12 24 48
Burgundy, France 2019

rose

5oz 12oz Bttl

Domaine de Mourchon, Séguret Côtes-du-Rhône Villages Loubié Rosé 14 28 56
Rhône Valley, France 2022

red

5oz 12oz Bttl

Guy Mardon, Pinot Noir 16 34 66
Loire Valley, France 2021

Vinarija Dingac, Plavac Mali 16 34 66
Dalmatian Coast, Croatia 2020

Catabbo Petriera, Montepulciano Blend 20 40 80
Terre degli Osci, Italy 2020

Pied A Terre, Cabernet Sauvignon 18 40 80
Sonoma, California 2017

sake

Blue Stag 7 Junmai (300ml) 35

Uka Sparkling Junmai Daiginjo (300ml) 58

Shirataki, Junmai Ginjo, Jozen White (300ml) 12 45