79 2nd Ave, New York, NY 10003
+1 (516) 943-9347

# mộc mạc

Open Hours: 12pm–4pm, 6pm–10pm
IG: mocmacnyc

## nhâm nhi

Small plates to begin. Savory, nuanced, meant to share.

### Tôm Tái Chanh
*Shrimp Ceviche, Viet Style*

SP GF



$18

Shrimp lightly cured in fresh lime juice and tossed in a vibrant, tangy, spicy herb dressing, paired with crisp, thinly sliced bitter melon and pickled vegetables.

### Nghêu Hấp Lá Quế
*Basil Clam*

SP GF



$18

Steamed littleneck clams in a broth of Thai basil, lemongrass, and chili.

### Bánh Bèo Huế
*Hue Steamed Rice Cakes*

GF Request for GF



$16

Delicate steamed rice cakes with shrimp–pork sauce, finished with fried shallots and scallion oil, served with a refined savory nước chấm

### Bánh Khoái
*Central Viet Savory Pancake*



$18

Crisp turmeric rice pancake topped with a soft omelette and filled with shrimp and pork, served with fresh greens for wrapping and a pâté-enriched dipping sauce.

GF Gluten Free  VG Vegan  SP Spicy

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## Mực Nướng Sa Tế
*Saté Grilled Squid*

SP GF



Squid marinated in house-made chili lemongrass saté and grilled until gently charred, served with green chili-lime salt for dipping.

**$18**

## Ram Bắp
*Crispy Corn Rolls*

GF



Central Vietnamese-style crispy rice paper rolls filled with sweet corn, pork, shrimp, scallions, and onions, meant to be wrapped in fresh greens and dipped in sweet-and-sour fish sauce.

**$12**

## Má Heo Nướng Chao
*Charred Pork Jowl*



Pork jowl marinated in bean curd, slowly grilled on open flame.

**$14**

## Bột Lọc Trần
*Hue Tapioca Dumplings*

GF Request for GF



Silken translucent tapioca dumplings filled with shrimp, finished with scallion oil and crispy shallots.

**$16**

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## Bò Lá Lốt
*Betel Leaf Wagyu*



Minced wagyu beef with lemongrass and spices, wrapped in betel leaf and flame-grilled. Served with bánh hỏi and fresh greens to wrap, then dip in fermented anchovy sauce.

**$22**

## Đậu Hũ Lắc Sả Tắc
*Lemongrass Kumquat Tofu*

VG



Crisp tofu tossed in a warm glaze of lemongrass, and kumquat.

**$12**

## Gỏi Bò Mắm Nêm
*Beef Salad*

GF Request for GF



Lime-cured beef with fragrant herbs, roasted peanuts, and crisp shallot, served with bold, umami-rich mắm nêm (fermented anchovy dipping sauce).

**$20**

## Gỏi Nấm
*Mushroom Salad*

VG

GF Request for GF



Vietnamese-style mushroom salad with herbs, cabbage, and pickled carrots in a tangy dressing, topped with peanuts and crispy shallots.

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# no nê

Substantial plates. Bold, soulful, and deeply comforting.

## Lẩu Mekong
*Mekong Hotpot*



$42

Choice of broth:
Mắm - Fermented Fish
Măng Chua - Sour Bamboo

Served with swai fish, seafood, pork belly, beef shank, vermicelli, and seasonal greens, with dipping sauce.

## Mì Quảng Tôm Thịt
*Quang Nam Golden Noodle*



$24

Request for GF

Wide rice noodles in a light turmeric broth, topped with sautéed shrimp, braised pork, broth-cooked egg, peanuts, herbs, and sesame crackers.

## Cháo Nghêu Sườn Hội An
*Hoi An Clam & Pork Rib Congee*



$23

Request for GF

Hội An-style rice porridge simmered with mung beans and tender pork ribs, topped with savory stir-fried clams, scallions, crispy shallots, and cracked black pepper.

## Bún Chả Hà Nội
*Bún Chả, Hanoi Classic*



$28

Grilled pork patties and sliced pork, served with rice vermicelli, fresh herbs, and warm, lightly sweetened fish sauce for dipping.

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# no nê

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## Phở Bắp Hoa Bò Viên
*Meatballs & Shank Pho*

GF



$25

Beef broth simmered with 5-spices and ginger, served with sliced marbled shank, tender meatballs, and Slow-cooked brisket

## Cơm Gà Xối Mỡ
*Saigon Crispy Chicken Rice*



$24

Golden crisp chicken leg over fragrant garlic egg fried rice, accompanied by pickles.

## Phở Chay
*Vegetable Pho*

VG

GF

Request for GF



$21

A vegetable broth simmered, served with rice noodles, assorted vegetables, herbs, and tofu, and topped with fried shallots and garlic.

## Đậu Hũ Nướng Sa Tế
*Grilled Tofu with Sa Tế*

VG

SP



$21

Grilled tofu with house sa tế, served with steamed rice and a fresh vegetables salad.

## Bún Riêu
*Tomato Crab Noodle Soup*



$26

Tangy tomato-pork broth with rice vermicelli, crab-and-egg riêu, tender pork ribs, pork blood, tofu, and fresh greens.

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# spirit of ba miền - alcohol

Three regions. One spirit. Pure Việt essence.




Shochu coconut milk–washed with toasted cốm, lime, and pandan, topped with pandan coconut foam. Silken, nutty, and fresh.




Vietnamese coffee and citrus-infused shochu beneath delicate custard espuma. Airy, silky, and bittersweet.




Butter-washed shochu with pineapple lemongrass cordial. Savory, herbaceous, and quietly reminiscent of bún bò Huế. Served with Vietnamese beef jerky.




Shochu shaken with Ceylon tea and corn milk, finished with grass jelly. Creamy, nostalgic, and softly bittersweet.

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# không cồn

Vietnam in every sip, alcohol free.

## Lài Đác Thơm
*Jasmine Pineapple Palm Seed*



$8

Jasmine green tea, pineapple, palm seed, fresh lime. A tropical harmony of floral, sweet, and refreshing notes.

## Lài Trong Mây
*Jasmine In The Clouds*



$8

Inspired by Vietnam's beloved sâm dứa sữa, a fragrant blend of jasmine green tea and coconut water, crowned with a silky pandan milk foam. Delicately sweet with a rich, aromatic finish.

## Yaourt Hạt Đác
*Palm Seed Yogurt*



$8

Creamy yogurt, hạt đác palm seed, citrus zest, lime, condensed milk, fresh milk. A tangy, chewy treat inspired by the coastal flavors of Nha Trang.

## Cacao Latte



$8

Dark cacao, condensed milk, fresh milk, over ice, topped with grass jelly. Bittersweet and bold. A velvety indulgence, naturally rich in antioxidants.

## Cà Phê Sữa Đá
*Viet Iced Coffee*



$7

+($1) Optional: Salted cream foam.

Phim-brewed robusta, condensed milk, over ice. Smooth and strong. Saigon's morning ritual.

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# beer

***Heart of Darkness — Cucumber Pilsner — 8***
Pilsner | 4.5% ABV | 12 oz | Vietnam
Light and refreshing with a cool cucumber finish.

***Heart of Darkness — Pomelo Pale Ale — 8***
Pale Ale | 5.9% ABV | 12 oz | Vietnam
Citrusy and aromatic, with pomelo zest over a smooth, hoppy backbone.

***OEC Baihu — Jasmine IPA — 8***
IPA | 6.5% ABV | 12 oz | USA
Hoppy and aromatic, with bright citrus, tropical fruit, and a delicate jasmine floral note. Crisp and refreshing with a clean finish.

***Saigon — 8***
Lager | 4.9% ABV | 12 oz | Vietnam
Crisp and dry with light malt sweetness and a clean, refreshing finish.

***333 (Ba Ba Ba) — 8***
Lager | 4.9% ABV | 12 oz | Vietnam
Smooth with subtle grain notes and gentle bitterness.

# wine

***Les Éclaireurs — Touraine Sauvignon Blanc***
***"Le Vin des Copains" — 12/40***
Sauvignon Blanc | 12% ABV | Loire Valley, France
Crisp and bright, with citrus, green apple, and a clean mineral finish.

***Domaine Joncy — Beaujolais Gamay Villages Quincié***
***"Emperiente" — 12/40***
Gamay | 13% ABV | Beaujolais, France
Juicy and vibrant, with red berry, cherry, and subtle floral notes, finishing smooth with a gentle spice.

# ấm bụng

Warm sips to soothe and revive.

***Sữa Bắp | Sweet Corn Milk— 7***
Vietnamese-style sweet corn milk, gently simmered until creamy and fragrant. Naturally sweet, silky, and comforting.

***Chanh Mật Ong | Honey Lime — 5***
Fresh lime and honey steeped in warm water. Bright and soothing.

***Trà Gừng | Ginger Tea — 5***
Ginger simmered with rich brown sugar. Spicy, sweet, and comforting.

***Trà Xanh | Green tea — 5***
Fragrant, delicate green tea leaves. Clean, refreshing, and timeless.

# Soda

***Coca-Cola — 3***
12 oz can

***Diet Coke — 3***
12 oz can

***Ginger Ale — 3***
12 oz can

# water

***Saratoga Sparkling — 8***
750ml

GF Gluten Free  VG Vegan  SP Spicy

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