



Akai Tori
Ramen & Yakitori



—VIENNA RESTAURANT WEEK—

LUNCH MENU

APPETIZER

Edamame
OR
Seaweed Salad
OR
Pork Gyoza

ENTREE

Chicken Katsu
OR
Pork Katsu
OR
Shrimp Katsu

DESSERT

Ice Cream
OR
Mitarashi Dango
OR
Japanese Cheesecake

\$25 PER PERSON

(Exclusive of tax & gratuity;
Dine in only; no menu substitutions)

234 Maple Ave E, Vienna VA 22180

@akaitorivienna

+1(703)223-5782





Anita's



CHOOSE A COURSE

Breakfast

6AM - 12PM

\$25

Anita's Famous Burrito

Anita's homemade Chorizo, scrambled eggs & cheese. Wrapped in flour tortilla & smothered w/ Red Chile & Cheese. Served with a side of home fries

Enchiladas Rancheras

"New Mexico Style" Red Chile cheese enchiladas topped w/ two eggs, crowned w/ shredded lettuce & onions, served w/ refried beans & two hot flour tortillas.

The Classic Breakfast

Two eggs, hash brown & choice of 2 sausages, 3 slices of bacon or 3 turkey sausages patties & a toast.

Breakfast Quesadilla

Three scrambled eggs, melted cheese, & choice of Bacon, Sausage, Ham or Chorizo w/ a side of Home Fries. Garnished w/ lettuce & tomatoes. Topped with sour cream

All Platters served w/ fruit & your choice of Coffee or Small Juice or Mimosa

Lunch / Dinner

\$35

Pick a Starter, an Entree, a Dessert & a Drink

Bean Dip

Superbly seasoned bean dip topped with Green Chile & a variety of cheese.

Starters

Chile Con Queso

Simply Outstanding Creamy Cheese with Jalapeños. Add Chorizo or Taco Meat

Taquitos or Flautas

Choose 1 Chicken & 1 Beef w/ a side of Chile con Queso or Guacamole.

Guacamole

Fresh Hass Avocado with Jalapeños. Topped w/ Lettuce, Cheese & Tomatoes

Entrees

Arroz con Pollo

Seasoned pulled Chicken served on bed of steaming Spanish Rice & topped w/ Red Chile & a variety of cheese. Served w/ Hot Flour Tortillas

Flauta Combo

2 Chicken Flautas & a Taco of your choice, served with Guacamole or Chile con Queso.

Mr. T

Strips of spicy pork grilled and served with potatoes and Refried Beans, all smothered in RED CHILE & served with flour tortillas.

Hollenbeck

A large flour tortilla stuffed w/ Taco Meat, Refried Beans, & Spanish Rice. Smothered w/ GREEN CHILE, topped w/ Chile con Queso, Chives, & Tomatoes.

Salmon Special +\$5

Salmon grilled to perfection lightly brushed w/ Adovado Red Chile Marination. Topped w/ Marisco Sauce. Served w/ Spanish Rice.

Dessert

Anita's Special Flan

A smooth custard topped w/ a light caramel sauce, whipped cream & a cherry

Sopapillas

Pillow like pastries topped with powdered sugar, cinnamon sugar & honey.

Fruit Burrito

A deep fried Apple or Cherry Burrito topped with whipped cream & caramelized Apple or Cherry.

Drinks

Margarita +\$5

Draft Beer

Fountain Soda

Portioned Accordingly



Appetizer

Ⓞ **Wild Mushroom Soup**
chives, fried garlic, porcini oil

Ⓞ **Chopped Salad**
chickpeas, green beans, carrots, kalamata olives, pistachios, feta cheese, creamy lemon vinaigrette

Ⓞ **Beet Salad**
candied orange, almond granola, goat cheese, baby arugula, pickled onion, passion fruit dressing

Smoky, Spicy, Cheesy Chicken Empanadas
salsa fresca, crema, queso blanco

Spiced Jumbo Shrimp
soba noodles, scallions, tomato, peanut sauce

Entree

Ⓞ **Crispy Branzino**
almond basmati rice, parmesan- arugula, cherry tomatoes, roasted red pepper sauce

Ⓞ **Wild Mushroom Risotto**
butternut squash, fried shallots, parmesan, porcini sauce

Shrimp Linguine
onions, tomatoes, toasted bread-crumbs, creamy garlic-parsley sauce

Ⓞ **Coconut-Red Curry Roasted Chicken Breast**
broccolini, roasted peanuts, scallions, parmesan basmati rice, coconut-lime sauce

Ⓞ **Braised Short Ribs**
garlicky baby spinach, potato pureé, white truffle cream, natural sauce

See Dessert Menu

*THIS ITEM MAY BE SERVED UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
Ⓞ INDICATES GLUTEN FREE

3% Convenience Fee is applied to all transactions made by debit or credit card unless paid by cash



BEAR BRANCH TAVERN



\$45 THREE COURSE DINNER

THANK YOU FOR VISITING BEAR BRANCH TAVERN DURING RESTAURANT WEEK!

PLEASE CHOOSE AN APPETIZER, ENTRÉE & DESSERT!

APPETIZERS

CLASSIC CRAB DIP

CHESAPEAKE CRAB, OLD BAY, TOASTED BAGUETTE, CREAM CHEESE, SOUR CREAM, LEMON, WORCESTERSHIRE

BURRATA FLATBREAD

GRILLED NAAN, BASIL PESTO, HEIRLOOM CHERRY TOMATOES, BURRATA, BALSAMIC GLAZE, MICROGREENS

CAULIFLOWER TEMPURA

FLASH FRIED, TEMPURA BATTERED CAULIFLOWER, SWEET CHILI AIOLI, SCALLIONS, SESAME SEEDS

ENTREES

BRAISED LAMB SHANK

RAINBOW CARROTS, GARLIC MASHED POTATOES, PEARL ONIONS, AU JUS

CAJUN CREAM PASTA

SPINACH LINGUINI, SHRIMP, CHICKEN, ANDOUILLE SAUSAGE, ONIONS, RED PEPPERS, CHEF'S CAJUN CREAM SAUCE

12OZ BONE-IN PORK CHOP

SAUTEED BRUSSELS, SWEET POTATO MASH, APPLE CHUTNEY

DESSERTS

STRAWBERRY SHORTCAKE

CHEF'S SPONGE CAKE, FRESH BERRIES, HOUSE WHIPPED CREAM, STRAWBERRY COOLIE

CARAMEL BANANA PUDDING

FRESH SLICED BANANAS, VANILLA WAFERS, HOUSE CARAMEL, FRESH WHIPPED CREAM



BEAR BRANCH TAVERN



\$25 TWO COURSE LUNCH

THANK YOU FOR VISITING BEAR BRANCH TAVERN DURING RESTAURANT WEEK!

PLEASE CHOOSE ONE APPETIZER OR ONE DESSERT AND ONE ENTRÉE!

APPETIZERS

CLASSIC CRAB DIP

CHESAPEAKE CRAB, OLD BAY, TOASTED BAGUETTE, CREAM CHEESE, SOUR CREAM, LEMON, WORCESTERSHIRE

BURRATA FLATBREAD

GRILLED NAAN, BASIL PESTO, HEIRLOOM CHERRY TOMATOES, BURRATA, BALSAMIC GLAZE, MICROGREENS

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CHEF'S SPONGE CAKE, FRESH BERRIES, HOUSE WHIPPED CREAM, STRAWBERRY COOLIE

CARAMEL BANANA PUDDING

FRESH SLICED BANANAS, VANILLA WAFERS, HOUSE CARAMEL, FRESH WHIPPED CREAM



Vienna Restaurant Week A La Carte Menu

Ice Cream Tasting Flight **\$8.50**

Pick four flavors of ice cream to enjoy or share!

Dirt Cake Sundae **\$7.00**

Two scoops of ice cream, hot fudge, crushed oreos, and whipped cream topped with Gummy Worms!



Blend



TEQUEÑOS · v

Venezuelan Cheese Sticks · Green Aioli

FIELDS OF ATHERNY FARM CHICKEN · gf

Crispy Potato · Scallion Salad · Green Aioli

MARQUESA* v · gf

Chocolate · Almond Shortbread · Cremeux · Toasted Almonds

55 · person

Please note: Items with a * may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. All menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS, and MILK. We do not accept cash.

BURAPA THAI & BAR

VIENNA RESTAURANT WEEK MENU

APPETIZER

Crispy fried wontons stuffed with delicious crab stick and cream cheese fillings

12

Burapa Duck Roll wrapped in roti pancake and savory hoisin sauce with scallion

13

MAIN COURSE

Bangkok St. Noodles: Flat rice noodles cooked with egg and chicken, served in clay pot

17

Goong Phuket: grilled shrimp topped with ground chicken in sweet red chili sauce.

22

DESSERTS

Jasmine Lychee Creme Brulee 10





caboose

T A V E R N

RESTAURANT WEEK
THREE COURSES
\$40

CHOOSE ONE FROM EACH CATEGORY

STARTER

KALE & ARUGULA SALAD

KALE, ARUGULA, PINE NUTS, GOAT'S MILK FETA, DATES, RED ONION, MAPLE APPLE VINAIGRETTE

PEAR & MIXED GREEN SALAD

MIXED GREENS, PEARS, GOOT ESSA SMOKED CHEDDAR, CRISPY BRUSSELS SPROUTS,
SWEET WINE BALSAMIC VINAIGRETTE

ENTRÉE

SEARED VA SCALLOPS*

CELERIAC PUREE, BRAISED LEEKS AND MAITAKE MUSHROOMS

RABBIT POT PIE

RABBIT VELOUTÉ, MIREPOIX, ENGLISH PEAS, PUFF PASTRY

DESSERT

HOUSE-MADE POUND CAKE

SERVED WITH A WILD RASPBERRY PRESERVES, CHOCOLATE
GELATO, AND CRUSHED BROWN SUGAR WAFERS

TAVERN BROWNIE

TOPPED WITH VANILLA GELATO

Vienna Restaurant Week Dinner Menu

Join us for Vienna Restaurant Week from March 3rd to March 12th

3-course menu \$55

call 703.938.3311 to reserve a seat



Cafe Renaissance

Appetizer:

- French onion soup
- Stuffed mushroom with lump crab meat and champagne sauce
- Escargot, parsley, garlic butter
- Baked oysters Rockefeller, crab, spinach & Pernod cream sauce
- Duck confit, basmati rice, slivered almonds, scarlet red Birjand barberries & orange sauce
- Fresh calamari, shrimp & a sea scallop in a light tomato white wine broth
- Romain, citrus, beet, arugula and goat cheese salad, slivered pistachio nuts & champagne vinaigrette
- Caesar salad

Entrée:

- Pan seared Alaskan halibut with farro pilaf, butternut squash & cranberry
- Surf & Turf: poached lobster tail & filet mignon (additional \$10)
- Salmon Wellington en Croûte, spinach, crab meat & saffron Beurre Blanc
- Filet mignon in pepper brandy sauce
- Lamb shank & risotto
- Duo of Lobster and Buratta cheese ravioli with Vodka cream sauce
- Veal scaloppini, mushroom & Marsala wine sauce

Dessert duet:

Financier & chocolate raspberry mouse cake



Adventure Week

rare and award-winning 'coffee with a story'
adventure series coffees



A DAILY FEATURED DRINK AVAILABLE MARCH 3RD TO MARCH 12TH

MONDAY

J A M A I C A B L U E M O U N T A I N

highly sought after coffee – prized for its remarkable balance and delicate flavor notes

HAND POUR \$3

TUESDAY

J A V A A N A E R O B I C N A T U R A L P R O C E S S

distinct and interesting flavors created by one of the earliest coffee producers in the world

HAND POUR \$3

WEDNESDAY

A D V E N T U R E M E X I C O A N A E R O B I C N A T U R A L P R O C E S S

taste the 'big boozy fruity acidity' that this unique process brings to the cup

HAND POUR \$3

THURSDAY

G U A T E M A L A G E S H A

a varietal prized for its incredibly delicate, sweet and floral notes

HAND POUR \$3

FRIDAY

J A M A I C A B L U E M O U N T A I N

highly sought after coffee – prized for its remarkable balance and delicate flavor notes

HAND POUR \$3

SATURDAY

A D V E N T U R E M E X I C O A N A E R O B I C N A T U R A L P R O C E S S

taste the 'big boozy fruity acidity' that this unique process brings to the cup

ICED COFFEE \$3

SUNDAY

G U A T E M A L A G E S H A

a varietal prized for its incredibly delicate, sweet and floral notes

ICED COFFEE \$3

**SELECT ADVENTURE BEANS 50% OFF SUNDAY MARCH 12TH :
JAMAICA BLUE MOUNTAIN, GUATEMALA GESHA, AND MEXICO ANAEROBIC**

CHARLIES BOWL

15%
OFF



— VIENNA —
Restaurant
WEEK
MARCH 3-12, 2023

521 MAPLE AVENUE WEST

CHIT CHAAT CAFE



RESTAURANT WEEK MENU \$25, 3 COURSES, LUNCH ONLY

APPETIZER

PICK ONE

SAMOSA CHAAT

OR

PANI PURI



ENTREE

PICK ONE

BUTTER CHICKEN, RICE AND 1 NAAN

OR

SAAG AND 2 MAKKI KI ROTI (Restaurant week special! We only make this once a year!)

OR

SHAHI PANEER, DAAL MAKHANI, AND 1 NAAN

DESSERT

PICK ONE

GULAB JAMUN or DAAL HALWA





Buy One
+
Try One

for Free on all drinks during
Vienna Restaurant Week

Signature DRINKS

16oz \$3.00 | 24oz \$3.50 | 32oz \$4.00

THE COCO

Diet Coke, Coconut Syrup, Fresh Lime

PIPELINE

Coke, Pineapple Syrup, Coconut Syrup, Coconut Creamer

WAIMEA

Coke, Cranberry Syrup, Fresh Lime

JOCKO'S

Peppi, Raspberry Purée, Vanilla Syrup

TRESTLES

Dr. Pepper, Raspberry Purée, Coconut Syrup, Coconut Creamer

NAGS HEAD

Diet Dr. Pepper, Coconut Syrup, Coconut Creamer, Fresh Lime

MAVERICKS

Mtn Dew, Strawberry Syrup, Pineapple Syrup, Coconut Creamer

NAZARE

Mtn Dew, Mango Purée, Strawberry Syrup

THE WEDGE

Mtn Dew, Raspberry Syrup, Peach Syrup, Vanilla Syrup

SKELETON

Sprite, Pineapple Syrup, Peach Purée, Coconut Creamer

WITCHES ROCK

Sprite, Strawberry Purée, Mango Purée

CYCLOPS

Root Beer, Butterscotch Syrup, Vanilla Creamer

CLOUDBREAK

Root Beer, Vanilla Syrup, Coconut Syrup, Half + Half

HONOLUA

Lemonade, Blue Curacao Syrup, Peach Syrup

PUNCH BOWLS

Lemonade, Mango Syrup, Pineapple Syrup

QUEENS

Orange Fanta, Vanilla Syrup, Half + Half

PYRAMIDS

Stubborn, Pineapple, Coconut Syrup, Half + Half

ENERGY DRINKS

24oz \$5.00

OFF THE WALL

Red Bull, Mtn Dew, Strawberry Syrup, Coconut Syrup

JAILBREAKS

Red Bull Sugarfree, Diet Mtn Dew, Pineapple Syrup, Mango Syrup

CHOPES

Red Bull, Sprite, Blue Curacao Syrup, Peach Syrup

OLD MAN'S

Monster Zero Ultra, Sprite, Strawberry Syrup, Vanilla Cream

THE ROCK

Monster, Sprite, Coconut Syrup, Blackberry Syrup

Waters

16oz \$3.00 | 24oz \$3.50 | 32oz \$4.00

SULTANS

Sparkling or Still Water, Sugar Free Vanilla Syrup, Sugar Free Peach Syrup, Sugar Free Pineapple Syrup, Fresh Lime, Raspberry Purée

CLOUD 9

Sparkling or Still Water, Sugar Free Strawberry Syrup, Fresh Lime

BONEYARD

Sparkling or Still Water, Sugar Free Coconut Syrup, Sugar Free Vanilla Syrup, Mango Purée, Coconut Creamer

SHIPWRECKS

Sparkling or Still Water, Cranberry Syrup, Sugar Free Vanilla Syrup, Fresh Orange

DOHENY

Sparkling or Still Water, Sugar Free Coconut, Sugar Free Vanilla Syrup, Strawberry Purée, Coconut Creamer

KIDS DRINKS

16oz \$3.00

JAWS

Sprite, Blue Curacao Syrup, Whip Cream, Gummy Shark

CHICKENS

Sprite, Strawberry Syrup, Whip Cream, Sprinkles, Paop

SNAPPER

Lemonade, Green Apple Syrup, Whip Cream, Gummy Tortilla

KEIKI'S

Diet Beer, Whip Cream, Sprinkles, Gummy Worm

March 3rd thru 12th

Vienna Restaurant Week Specials:



Pretzels - Oreos - Graham Crackers

Just \$1 each!

Only at Cocoa Vienna 🍫

120 Church St. NE
Vienna, VA 22180



Vienna Restaurant Week

• March 3-12, 2023 •

DONUTCHEM



Create your own SWEET BOX

Pick a Set, Pick your sweets
(Mochi Donut / Macaron or Croffle)
Make it a fun and yummy box to open
then Share it with you family and Friends.

Set A • Price \$10




1 choice of Mochi Donut
1 choice of Macaron
1 choice of Croffle

Set B • Price \$25

3 choices of Mochi Donut
2 choices of Macarons
1 choice of Croffle
1 choice of Drinks

Set C • Price \$35

6 choices of Mochi Donut
3 choices of Macaron
1 choice of Croffle
1 choice of Drinks





Buy One Get the Second Half-Off



LEGENDARY EATS

Olde Fashioned Charburger*	8.99
Jr. Charburger*	8.50
<small>Includes Fries and Fountain Drink</small>	
Chicken Sandwich (Grilled, Fried, Buffalo)	8.75
Philly Cheesesteak (Beef Or Chicken)	8.75
<small>Served w/Grilled Onions & Provolone Cheese</small>	
Foster's Famous Grilled 1/4 Lb. Hot Dog	6.50
Backyard Garden Burger	8.75
Turkey Burger	8.75
Fish N Chips	11.25



WINGS

SAUCES: Plain, Mild, Hot, BBQ, SW & Asian

AUTHENTIC			
5 pc.	7.75	20 pc.	30.00
10 pc.	15.50	50 pc.	70.00
15 pc.	22.50	100 pc.	125.00
BONELESS			
5 pc.	7.25	20 pc.	28.00
10 pc.	14.50	50 pc.	62.50
15 pc.	21.00	100 pc.	115.00

LIMITED TIME OFFER

Pastrami Reuben	9.25
General Tso Chicken	8.95
Beyond Charburger	9.50
Mint Chocolate Chip Shake	5.95



FOSTER'S SALAD

Blended Lettuce, Fresh Tomatoes, Sharp Cheddar, Croûtons, Sunflower Seeds and Chicken (Grilled, Fried Or Buffalo)

8.95

KIDS MENU

Includes Fries and Fountain Drink

Lil' Charburger	8.50
Fresh Chicken Fingers	7.75
Hot Dog	7.25
Grilled Cheese	7.25

BEVERAGES

Fountain Drink or Milk	2.95
Bottled Water	2.50
BEER	ASK
WINE	7.00



SIDES

Add Chili 1.75 • Add Cheese 1.75

FRIES	ONION RINGS
full 5.25	full 5.75
half 3.75	half 4.50
Side Salad	Fruit Cup
4.25	1.25

DESSERTS

Fresh Baked Cookie	2.50
Home Style Cake	3.50
Brownie	3.25
Ice Cream	2.75
<small>Chocolate, Vanilla Or Strawberry</small>	



Hand Scooped, Extra Thick Milkshake	5.99
<small>Chocolate, Vanilla Or Strawberry</small>	

MAKE IT A COMBO AND SAVE

Substitute the Fries for Onion Rings or Side Salad **ADD 1.75**

* Burgers Are Cooked To Order. Consuming Raw Or Uncooked Meats Increases Your Risk Of Food Borne Illness, Especially If You Have A Medical Condition.



\$40 DINNER SPECIAL

TUESDAY THRU SUNDAY FROM 4pm

CHOOSE ONE OF EACH

APPETIZERS

SALAD

Greens with raspberry vinaigrette, cranberries & goat cheese

SOUP

Corn chowder

MAIN

GRILLED SALMON

Fresh salmon grilled in lemon butter

Served with mashed potatoes & grilled vegetable medley

HUNTERS CHICKEN

Bone in chicken thighs with white wine tomato sauce over rice or mashed potatoes

CAULIFLOWER STEAK

Grilled cauliflower with garlic garbanzo puree & lentils

DESSERT

STICKY TOFFEE PUDDING

CHOCOLATE MOUSSE

CAMBRIDGE CREAM



\$25 LUNCH SPECIAL

TUESDAY THRU FRIDAY 11am-4pm

CHOOSE ONE OF EACH

MAIN

FISH CAKE SANDWICH

Served with choice of side

BALTI CURRY

HUNTERS CHICKEN

Bone in chicken thighs with white wine tomato sauce over rice or mashed potatoes

DESSERT

STICKY TOFFEE PUDDING

CHOCOLATE MOUSSE

CAMBRIDGE CREAM

DRINK

CHOICE OF WINE, 16OZ BEER OR SODA



\$25 BRUNCH SPECIAL

SATURDAY & SUNDAY 9am-2pm

CHOOSE ONE OF EACH

WARM-UP

COFFEE

TEA SERVICE

Choice of Black, Earl Grey or Green Tea

MAIN

CROQUE MADAME

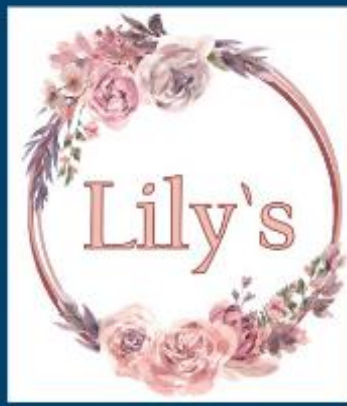
SCOTTISH BENEDICT

DRINK

MIMOSA

PIMM'S ROYAL

BLOODY MARY



LILY'S CHOCOLATE & COFFEE



15%
OFF



175 MAPPLE AVE E.

LOCKMA FLAVORS

15% OFF

	5PC	8PC	18PC
Traditional Lockma CORN SYRUP- PISTACHIO	7.10	10.10	22.10
Date Lockma DATE SYRUP- SESAME SEEDS	7.60	10.60	22.60
Chocolate Lockma CHOCOLATE-MILK CHOCO-PISTACHIO	8.10	11.10	23.10
White Lockma VANILLA-WHITE CHOCO-OREO	8.10	11.10	23.10
Black & White Lockma VANILLA-DARK CHOCO-PISTACHIO	8.10	11.10	23.10
Nutella Lockma CHOCOLATE-NUTELLA-HAZELNUT	8.10	11.10	23.10
Biscoff (Lotus) Lockma BICOFF- MILK CHOCO-BISCOFF	9.10	12.10	24.10
Ruby Lockma VANILLA-RUBY CHOCO-STRAWBERRY	10.15	13.15	25.15
Fruit Lockma VANILLA-MILK&WHITE CHOCO-FRUIT	11.15	14.15	26.15
Pistachio Lockma CHOCOLATE-PISTACHIO SAUCE-PISTACHIO	12.15	15.15	26.85
Mix Box 30 PC		\$ 45:00	

BUILD YOUR OWN LOCKMA

FILLING: VANILLA CREAM | CHOCOLATE CREAM | BISCOFF
TOPING: BELGUIM CHOCOLATE: WHITE | MILK | DARK | RUBY
GARNISH: ALMOND | PISTASHIO | OREO | HAZELNUT | M&M
WALNUT | BISCOFF | RAINBOW | POWDERRED Sauger

ADDITIONAL CHOCOLATE TOPPINGS \$0.75 | RUBY \$1.50 | PISTACHIO \$1.50
ADDITIONAL GARNISH \$0.45



Norm's

Beer & Wine

Vienna, VA

(703) 242-0100

Beer: 10% off fills from our growler station

Wine: 10% off from bottle one

*** Does not include bottles already on sale**

Peking Express

Traditional Chinese Food

EST 1993

WE DELIVER

VIENNA ■ TYSONS ■ OAKTON

HIT
DINE-IN
EXPRESS



103 Center Street N,
Vienna, VA 22180, US
(703) 281-2445

Monday - Sunday
11:00 am - 9:30 pm

Lunch Time
11:00 am - 4:00 pm

**FREE
DELIVERY**

Limited area
Lunch Delivery Min \$15
11am-4pm
Dinner Delivery Min \$20
4pm-9:30pm



ORDER ONLINE AT
peking-express.com

The FDA advises consuming raw or undercooked meats, poultry, seafood or eggs increases your risk of foodborne illness. Prices subject to change without notice.

**2 FREE
vegetable
egg rolls**

With any minimum
order of \$29.95

Not valid with other offers

Peking Express
Traditional Chinese Food



ORDER ONLINE AT
peking-express.com

103 Center Street N, Vienna, VA 22180, US

(703) 281-2445

**FREE
Steamed
Dumpling**

With any minimum
order of \$39.95

Not valid with other offers

Peking Express
Traditional Chinese Food



ORDER ONLINE AT
peking-express.com

103 Center Street N, Vienna, VA 22180, US

(703) 281-2445

**FREE
\$10 gift**

With any minimum
order of \$99.99

Not valid with other offers

Peking Express
Traditional Chinese Food



ORDER ONLINE AT
peking-express.com

103 Center Street N, Vienna, VA 22180, US

(703) 281-2445

**FREE
General
Tso's Chicken**

With any minimum
order of \$69.95

Not valid with other offers

Peking Express
Traditional Chinese Food



ORDER ONLINE AT
peking-express.com

103 Center Street N, Vienna, VA 22180, US

(703) 281-2445

**10% OFF
Carry Out**

With any minimum
order of \$29.95
SUNDAYS ONLY

Not valid with other offers

Peking Express
Traditional Chinese Food



ORDER ONLINE AT
peking-express.com

103 Center Street N, Vienna, VA 22180, US

(703) 281-2445

A wooden cutting board is the central focus, surrounded by fresh ingredients. On the left, there are bunches of green leafy herbs, likely parsley. On the right, a white ceramic bowl contains a silver spoon. Below the bowl, several green tomatoes are scattered on a light-colored surface, along with a small sprig of thyme. The background is a rustic wooden surface.

VIENNA RESTAURANT WEEK IS COMING SOON

MARCH 3 - 12 2023
at PURE PASTY 11am - 2pm

**A HOT pasty combo.
For an extra \$1**

**A cup of tomato soup OR
a bag of Route 11 chips.**



Menu

Roberto's Ristorante Italiano

ANTIPASTI

Zucchini Flower with Spicy Mayo & Green Sauce

PIETANZE

Choice of:

Gnocchi with Sausage Ragu

or

Filet of Snapper with Potato Foam & Zuppa di Pesce Sauce

DOLCE

Tiramisu with Warm Espresso Zabaglione

Cost: \$55 per guest

(exclusive of beverage, tax, gratuity & cc proc. if using a cc).

Available *Monday-Thursday of Restaurant Week*

Dine-in only; no menu substitutions.

Reservations recommended.

*Diners are Served a Glass of Wine or
Pilsner Beer @ \$40 per person.*



DINNER MENU

STARTERS

Quinoa Kale Salad

(Quinoa, Kale, Himalayan Dressing)

Vegetable Mo:Mo 4 ct

Or

Mahabouddha Momo 4ct

(Choice of Chicken, Lamb, or Wild Boar)

MAIN COURSE

Vegetable Curry

(Mixed Veg, Onion Gravy, Herbs, and Spices)

Mushroom Curry

(Oyster Mushrooms, Cottage Cheese Tomato Onion Gravy)

Or

Goat Curry or Chicken Curry

(Castrated Goat meat or Boneless Organic Chicken)

Or

Fish Curry

(Market Pick, Mustard seeds, Himalayan herbs, and spices)

Saffron Chicken Kabob

(Organic Chicken Breast Cubes, Aromatic Spices)

DESSERT

Lalmohan

(Homemade fried Soft Cheese Balls, Rosewater)

Rasmalai

(Homemade Soft Cheese Patties, Saffron)

- All the entrees are served with Basmati Rice
- Diners are served with a glass of wine or a Pilsner
- All charges are exclusive of tax and gratuities.



DINERS ARE SERVED WITH A CHOICE
OF SODA, LEMONADE OR MANGO
LASSI @ \$25 PER PERSON.



LUNCH MENU

STARTERS

Quinoa Bara

(Quinoa, Nepalese Herbs, and Chutney)

Aaloo Sadeko

(Sautee Potatoes, fenugreek seeds)

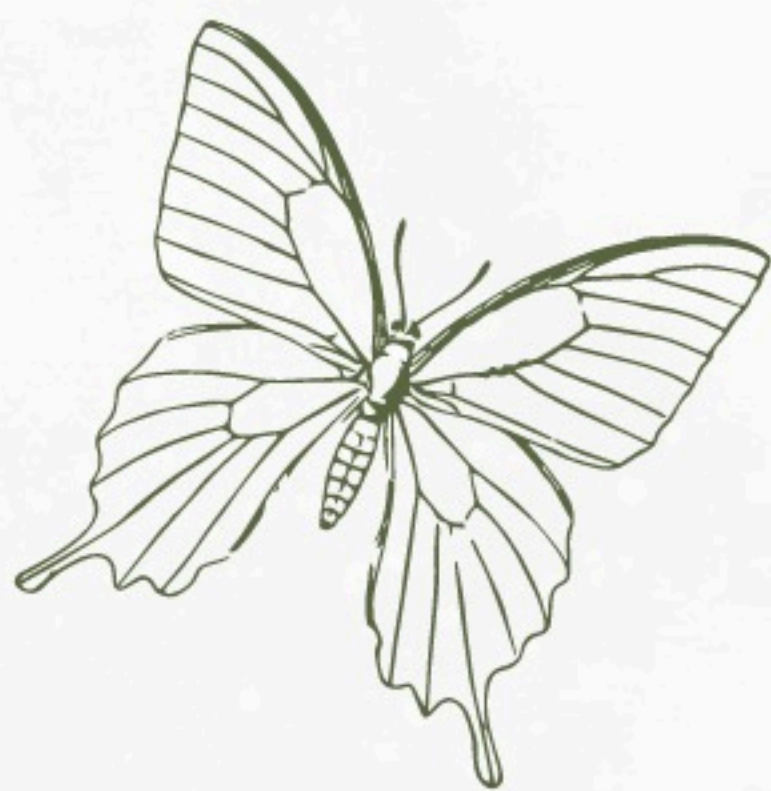
Or

Pork Belly

(24 Hr Brined Pork Belly)

Mahabouddha Momo 4ct

(Choice of Chicken, Lamb, or Wild Boar)



MAIN COURSE

Aaloo Tama Bodi

(Himalayan Bamboo Shoot and Blacked eyed pea)

Stir-Fried Aaloo Cauli

(Cauliflower, Boiled Sautee Potatoes)

Or

Nauni Chicken Masala

(Smoked Chicken cubes, Himalayan herbs)

Shepherds Cottage Lamb

(Boneless Lamb Cubes, Herbs, Tropical Spices)

DESSERT

Sikarni

(Green Cardamom Spiced Whipped Yogurt)

- All the entrees are served with Basmati Rice.
- Diners are served with a choice of Soda, Lemonade, or Mango Lassi.
- All charges are exclusive of tax and gratuities.





mobile

SMOOTHIE KING

Smoothie King

258 Maple Ave E

10% off your smoothie when you use offer
"Restaurant Week"

**NOW
OPEN!**



**NOW
HIRING**



Restaurant week

M E N U

DINNER \$40

FIRST COURSE

Chicken Karaage
Fried Oyster
Gyoza (pork or vegetable)

SECOND COURSE

Sushi Sashimi Platter
Chirashi
Choice of 2 special roll (Dragon roll +\$2)
Unagi Don
Hamachi Kama
Tempura Don

O R

RAMEN + 1 special roll (Dragon roll +\$2)+ mini sashimi (6 pieces)



Restaurant week

M E N U

LUNCH \$25

FIRST COURSE

Edamame
Agedashi Tofu

SECOND COURSE

Sushi Platter (1 roll, 5 nigiri)
Sashimi Platter (10 pieces sashimi)
Bulgogi don (beef)
Katsu don (pork)

O R

RAMEN + 1 special roll (Dragon roll +\$2)





Vienna Restaurant Week

March 3-12, 2023

448 Maple Ave E Vienna, 22180

choose 1 appetizer, 1 entree, 1 side and 1 dessert 25.00

Banh Xeo Tacos

Shrimp, pork belly, lettuce, mint, bean sprouts, pickled daikon and carrots, 2- 6" coconut batter taco shell, sweet savory sauce on the side

Garlic Grilled Pork Noodles Bowl

Grilled garlic pork, vermicelli noodles, mint, lettuce, pickled daikon and carrot, scallion oil drizzle, sweet savory sauce on the side

Korean BBQ Tacos

Thin-rib eye steak, slaw, kimchi, shredded scallions, sriracha aioli, 2- 6" flour tortilla

Lemon Grass Tofu Noodle Bowl

vermicelli noodles, mint, lettuce, pickled daikon and carrot, scallion oil drizzle, sweet savory sauce on the side

Appetizer: Veggie Egg Roll or Chicken Egg Roll

Side: Roasted Sesame Slaw or Shrimp Chips

Dessert: Vietnamese coffee or Jasmine Lavender Flan





The Virginian Restaurant

169 Glyndon St SE Vienna, VA 22180 703-938-2333

Brunch \$25

1 beverage of choice

Manny Waffle*

w/side of bacon

and fruit cup

Dinner \$40

2 fountain drinks

2 Virginian Cheeseburgers**

1 desert of choice

***(Belgium Waffle w/ house made whip cream and honey/syrup drizzle)**

**** Fresh Ground Beef, Bacon, Cheese, Lettuce, Tomato, Mayo, Ketchup, Mustard, Onion, Pickle)**



RESTAURANT WEEK SPECIALS



FRIDAY 3/3

10% off food storage and reusable cutlery

SATURDAY-SUNDAY 3/4-5

10% off superfoods

TUESDAY 3/7

10% off dried fruits and nuts

WEDNESDAY 3/8

10% off beans and grains

THURSDAY 3/9

10% off bulk oil and vinegar

FRIDAY-SATURDAY 3/10-11

10% off candy

SUNDAY 3/12

10% off soap refills

Get your foodie action on at Trace! Stock up on your
favorite items during Restaurant Week!

140 Church Street NW, Vienna VA





Viet Aroma
ASIAN CUISINE

MENU \$45

APPETIZER

Pick one:

1. Crispy Spring Rolls (2)
2. Fresh Summer Rolls (2)
3. Fresh Julienne Papaya Salad with Shrimp or Grilled Tofu

MAIN COURSE

Pick two:

1. Sweet Basil Crispy Shrimp with rice
2. Claypot Basil Lemongrass Fish with rice
3. Drunken Noodles with Tofu and Vegetables
4. Grilled Tofu Vermicelli

DESSERT


Mochi Ice Cream

ZENOLA


\$55 PER PERSON




FIRST

Sautéed Chicken Liver 

Pomegranate Molasses | Shallots | Tourn


Creamy Chestnut Soup 

Contains Cream

Fattoush Salad 

*Lettuce | Fresh Assorted Vegetables | Tomato | Mint |
Pomegranate Lemon Olive Oil Sumac Dressing | Pita Crutons*


SECOND

Grilled Branzino 

Roasted Artichoke | Tahini Sauce | Batata Harra


Wood-Fired Chicken

Pearled Couscous | Rosemary Cream | Wild Mushrooms

Vegetarian Lasagna 

*Truffle Béchamel | Mushroom | Eggplant
Zucchini | Spinach*

THIRD

Tahini Truffle Trio 

*Cacao | Pistachio | Salted Caramel
Contains Sesame & Nuts*

Ashta & Honey

Fresh Berries

 Vegetarian

 Gluten Free

one item from each section
no substitutions & no sharing, please
entire table must participate

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness



Order from March 2-12, all Focaccia is \$2 off for all 9" loaves and larger, \$2 off a dozen mini-scone or 8 large scones, a dozen muffins and all cakes, pies including upside cakes!





Bento Box Lunch Menu

All Bentos include:

2 Spring Rolls, 4pc California Roll, 2 Vegetable Gyoza, and a Pork Bun

Starters

Miso Soup & House Salad

Bento Boxes

Salmon Teriyaki

or

Chicken Katsu

or

Sushi Box

(2pc Tuna, 2pc Salmon, 2pc Yellowtail)

Dessert

2pc Mochi Ice Cream

\$25 a Person

(exclusive of tax & gratuity)

kusshi.ko



Dinner Menu

Option A

Starters

Edamame & Pork gyoza

Main Course

Chicken Katsu Curry

or

Pork Katsu Curry

or

12pc Nigiri Sampler

or

12pc Sashimi Sampler

Dessert

Taiyaki Vanilla Ice Cream

\$40 a Person

(exclusive of tax & gratuity)

Option B

Starters

Edamame & Beef Yakitori

Main Course

8+8 Nigiri & Sashimi Sampler

or

Chirashi

or

3 Roll Combo

(Ovi Roll, Kusshi Ko Roll, Fire Cracker Roll)

or

Vegetable Temupra Udon

Dessert

Taiyaki Vanilla Ice Cream with Pockys

\$50 a Person

(exclusive of tax & gratuity)

kusshi.ko

DINNER SPECIAL
3 rice bowls and
3 specialty drinks for \$40

OKONOMI
ASIAN GRILL

9623 FAIRFAX BLVD, FAIRFAX, VA 22031

BASE

JASMINE RICE	10
GARLIC FRIED RICE	10
VERMICELLI NOODLES	10
SALAD	12
BREAD	7/11

PROTEIN

KOREAN CHICKEN	
TERIYAKI CHICKEN	
KOREAN PORK	+2
LEMONGRASS PORK	+2
KOREAN BEEF	+3
DOUBLE PROTEIN	+2.5

TOPPINGS

MIXED HERBS	SALTED EDAMAME
CHOPPED LETTUCE	CORN SALSA
DO CHUA	FRESH CUCUMBER
CARAMELIZED ONION	CRUSHED PEANUT
CUCUMBER KIMCHI	GARLIC CHIP

SAUCES

PINEAPPLE FISH SAUCE	
SRIRACHA MAYO	
GOCHUJANG SESAME SAUCE	
SESAME GINGER SAUCE	
ADDITIONAL SAUCES	.75

ADD-ONS

SPRING ROLL	1.75
AJITAMA*	1.75

DRINKS

FOUNTAIN DRINKS	2.5
CANNED/BOTTLED DRINKS	3
VIETNAMESE COLD BREW	5
CREAMSICLE MILK TEA	5.5

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

Four Course Special

Your Choice Of...

Soup or Salad

Appetizer*

Entrée

Half Cinnamon Roll or Chocolate Tort

\$40

