

Tamarind Tree

1036 S Jackson St Ste A 98104-3016 · +12068601404 · Updated: Jan 14, 2026

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APPETIZERS 17

Tofu Rolls

salad roll with fresh herbs and fried tofu served with vegetarian soy sauce.

AVAILABLE OPTIONS

Lunch: \$4.25

Dinner: \$6.00

Tamarind Tree Rolls

salad roll with fresh herbs, fried tofu, roasted peanut, fresh coconut, jicama, and carrots served with vegetarian soy sauce.

AVAILABLE OPTIONS

Lunch: \$4.50

Dinner: \$6.00

Spring Rolls

salad roll with fresh herbs and rice noodles, served with peanut sauce. choice of steamed prawns, or pork slices, or both.

AVAILABLE OPTIONS

Lunch: \$4.50

Dinner: \$6.00

Skewered Grilled Pork Rolls

salad roll with fresh herbs and skewered grilled pork slices served with peanut sauce.

AVAILABLE OPTIONS

Lunch: \$5.25

Dinner: \$7.00

Grilled Pork Meatball Rolls

salad roll with fresh herbs and grilled pork meatball served with peanut sauce.

AVAILABLE OPTIONS

Lunch: \$5.25

Dinner: \$7.00

Skewered Grilled Chicken Rolls

salad roll with fresh herbs and skewered grilled chicken served with peanut sauce.

AVAILABLE OPTIONS

Lunch: \$5.25

Dinner: \$7.00

Lemongrass Beef Rolls

salad roll with fresh herbs and ground beef marinated with lemongrass served with peanut sauce.

AVAILABLE OPTIONS

Lunch: \$5.25

Dinner: \$7.00

Central Crushed Rice Cracker

fresh steamed rice paper sandwiched between white sesame rice crackers served with fresh pineapple anchovy sauce.

AVAILABLE OPTIONS

Lunch: \$4.50

Dinner: \$6.00

Crispy Prawns Baguette

deep fired pacific prawns and fresh baguette coated with seasoned batter served with hoisen and chili sauce. popular dish from mekong delta wine pairing event-2005

AVAILABLE OPTIONS

Lunch: \$5.00

Dinner: \$6.50

Imperial Crispy Rice

crispy white rice cake topped with green onion. choose between grilled pork slices served with mixed herb fish sauce or lemongrass tofu served with vegetarian soy sauce.

AVAILABLE OPTIONS

Lunch: \$4.50

Dinner: \$7.00

Egg Rolls

deep fried egg roll with taro root, carrot, onion, garlic, black mushroom, and eggs. choose between minced pork served with mixed herb fish sauce or minced tofu served with vegetarian soy sauce.

AVAILABLE OPTIONS

Lunch: \$6.00

Dinner: \$7.50

Cinnamon Pork Rice Balls	AVAILABLE OPTIONS
cinnamon ground pork coated with early harvested green rice, deep fried served with tamarind fish sauce. popular dish from our "saigon noel" wine pairing event - 2006	Lunch: \$6.00 Dinner: \$7.50
Quail Grilled In Tamarind	AVAILABLE OPTIONS
grilled marinated quail in tamarind sauce served with fresh lime chili sauce.	Lunch: \$6.00 Dinner: \$7.75
Stuffed Escargot	AVAILABLE OPTIONS
ground pork and shredded escargot wrapped around lemongrass stalk served with ginger sauce.	Lunch: \$6.50 Dinner: \$8.50
Grilled La-lot Beef Roll	AVAILABLE OPTIONS
beef roll wrapped in la-lot leaves served with mixed herb and fresh pineapple anchovy sauce.	Lunch: \$6.75 Dinner: \$8.50
Stuffed Squid	AVAILABLE OPTIONS
marinated ground pork, clear vermicelli noodle, and black mushrooms stuffed in grilled squid served with fresh lime chili sauce.	Lunch: \$6.75 Dinner: \$8.50
Baby Clams Rice Cracker	AVAILABLE OPTIONS
baby clams marinated with onions, garlic, chili pepper, fresh herbs, and roasted peanuts served with black sesame rice cracker and fresh pineapple anchovy sauce.	Lunch: \$7.25 Dinner: \$8.50

SOUP 8

Chrysanthemum Greens Soup (seasonal)	\$12.00
fresh chrysanthemum greens and fish paste cubes in light broth.	
Winter Melon Prawn Soup	\$12.00
fresh winter melon, crushed prawns in light broth topped with cilantro, green and white onion.	
Ocean Tomato Soup	\$12.50
fresh pineapple, bean sprouts, tomato, oyster mushroom, shiitake mushroom, and fried tofu in soure tamarind vegetarian broth topped with ngo-om, vietnamese basil, and green onion.	
Pagoda Garden Soup	\$12.50
chayote, carrot, shiitake mushroom, and fried tofu in vegetarian broth topped with green onion.	
Pickled Mustard Green Soup	\$13.00
pickled mustard green, white onion, and fresh tomato cooked in sour broth oj beef thigh.	
Halibut Tomato Dill Soup	\$15.50
pan fried alaska halibut filet and fresh tomato in light broth topped with fresh dill and green onion.	
Halibut Lime Soup	\$15.50
pan fried halibut filet with fresh tomato and vietnamese celery in fresh squeezed lime soup topped with ngo-om and vietnamese basil.	
Tamarind Tree Soup	\$15.50
fresh pineapple, bean sprouts, fresh tomato, and bac ha in seafood-tamarind broth topped with ngo-om, and vietnamese basil. choice of catfish filet, shelled prawns, scallops, or combination.	

SALADS 9

Fresh Lotus Root Salad	AVAILABLE OPTIONS
pickled fresh lotus root, jicama, carrot, roasted peanuts and fresh herbs served with tamarind sauce. choice of grilled prawns, grilled chicken, or grilled lemongrass tofu.	Lunch: \$7.50
	Dinner: \$9.50
Fresh Pineapple Salad	AVAILABLE OPTIONS
fresh pineapple, lightly pickled jicama, carrot, fresh herbs, and roasted peanuts served with tamarind sauce. choice of grilled prawns, grilled chicken or grilled lemongrass tofu.	Lunch: \$7.50
	Dinner: \$9.50
Bon Bon (seasonal)	AVAILABLE OPTIONS
freshly pickled bon bon, jicama, carrot, roasted peanuts, and fresh herbs served with tamarind sauce. choice of grilled prawns, grilled chicken, or grilled lemongrass tofu.	Lunch: \$7.50
	Dinner: \$9.50
Green Mango	AVAILABLE OPTIONS
julienned green mango, freshly pickled jicama carrot, roasted peanuts, and fresh herbs served with tamarind sauce. choice of grilled prawns, grilled chicken, or grilled lemongrass tofu.	Lunch: \$7.50
	Dinner: \$9.50
Green Papaya	AVAILABLE OPTIONS
shredded green papaya, steamed prawns, freshly pickled jicama, carrot, roasted peanuts, and fresh herbs served with soy sauce.	Lunch: \$7.50
	Dinner: \$9.50
Duck Salad	AVAILABLE OPTIONS
shredded cabbage, carrot, and fresh herbs, pickled onion, roasted peanuts topped with skinless/boneless duck in house dressing served with ginger sauce.	Lunch: \$7.50
	Dinner: \$9.50
Chicken Salad	AVAILABLE OPTIONS
shredded cabage, carrot, and fresh herbs, pickled onion, roasted peanuts topped with skinless/boneless chicken in house dressing served with ginger sauce.	Lunch: \$7.50
	Dinner: \$9.50
Beef Salad	AVAILABLE OPTIONS
shredded cabbage, carrot, and fresh herbs, pickled onion, roasted peanuts topped with steamed beef slices in house dressing served with fresh herb fish sauce.	Lunch: \$7.50
	Dinner: \$9.50
Fresh Lemongrass Scallop Salad	AVAILABLE OPTIONS
pan fried pacific scallops, freshly pickled lemongrass, sweet onion, and fresh herbs topped with roasted peanuts, browned onion in house dressing. popular dish from our "saigon noel" wine pairing -2006.	Lunch: \$8.50
	Dinner: \$11.50

SEVEN COURSES OF BEEF 7

Beef Salad	AVAILABLE OPTIONS
shredded cabbage, carrot, and green herbs with house dressing.	Lunch: \$25.00
	Diner: \$33.00
Beef Vinegar	AVAILABLE OPTIONS
thin slices of beef and vinegar broth.	Lunch: \$25.00
	Diner: \$33.00
Grilled Beef	AVAILABLE OPTIONS
grilled marinated beef slices rolled with vietnamese bacon.	Lunch: \$25.00
	Diner: \$33.00

Beef La-lot	AVAILABLE OPTIONS
grilled marinated ground beef wrapped in la-lot leaves.	Lunch: \$25.00
	Diner: \$33.00
Fatty Beef	AVAILABLE OPTIONS
grilled marinated ground beef wrapped in a thin sheet of fat.	Lunch: \$25.00
	Diner: \$33.00
Steamed Beef Patty	AVAILABLE OPTIONS
steamed ground beef marinated with spices, egg, and vegetables.	Lunch: \$25.00
	Diner: \$33.00
Beef Rice Soup	AVAILABLE OPTIONS
rice soup made with ground beef broth topped with cilantro, green onions, and pepper.	Lunch: \$25.00
	Diner: \$33.00

SEAFOOD 9

Braised Fish Pot	\$12.00
catfish filet braised with fresh coconut juice.	
Braise Clam Pot	\$12.00
clams meat braised with fresh coconut juice	
Stuffed Squid	\$13.00
grilled squid stuffed with marinated ground pork, black mushroom, onion, and clear vermicelli noodles.	
Purple Basil Tuna	\$16.00
pan fried pacific tuna filet with fresh tomato garlic sauce topped with fresh asian basil.	
Coconut Curry Prawns	\$17.00
shelled prawns, coconut milk, potato, and sweet potato in curry broth served with fresh lime and chilli salt.	
Thang Long Yellow Fish	\$18.00
tumeric seasoned catfish filet with rice cracker, roasted peanut, fresh vegetable, and herbs served with shrimp paste sauce.	
Steamed Salted Fish	\$9.00
steamed salted fish, ground pork, salted egg served with fresh herbs and cucumber slices.	
Lily Blossom Halibut	\$19.00
steamed halibut in whole soybean sauce, fresh shiitake mushroom, fresh oyster mushroom, straw mushroom, black mushroom, dried lily blossoms, green onion, and clear vermicelli noodles.	
Pink Snapper Chili Lemongrass (seasonal)	\$19.00
fresh pink snapper pan fried with fresh chili lemongrass served with green mango fish sauce. popular dish from our "an evening on mekong delta" wine pairing - 2007	

SPECIALTY NOODLE SOUP 13

Vegetarian Noodles	AVAILABLE OPTIONS
vermicelli rice or egg noodle with faux-prawns and fried tofu in vegetarian broth served with fresh bean sprouts and basil.	Lunch: \$7.25
also available dry style.	Dinner: \$9.00

Shrimp Patty Noodles	AVAILABLE OPTIONS
vermicelli rice noodle in sai gon style tomato broth with house shrimp patty and fresh tomato served with fresh bean sprouts, shredded morning glory, and banana blossoms.	Lunch: \$7.25 Dinner: \$9.00
La Lot Beef Noodle Soup	AVAILABLE OPTIONS
vermicelli rice noodles with la-lot beef roll and rare beef slices in light beef broth topped with fresh la-lot.	Lunch: \$7.25 Dinner: \$9.00
Beef Stew Noodles	AVAILABLE OPTIONS
vermicelli rice or egg noodle in beef stew served with fresh bean sprouts and basil.	Lunch: \$7.25 Dinner: \$9.00
Escargot Meatballs Noodles	AVAILABLE OPTIONS
vermicelli rice noodle in tomato broth with escargot meatballs served with fresh bean sprouts, shredded morning glory, banana blossoms and ginger sauce.	Lunch: \$7.25 Dinner: \$9.50
My Tho Noodles	AVAILABLE OPTIONS
vermicelli rice or egg noodle with seafood, pork slices, and ground pork in light broth served with tomato sauce, fresh bean sprouts and basil. also available dry style.	Lunch: \$7.75 Dinner: \$9.50
Oyster Mushroom Tomato Noodle	AVAILABLE OPTIONS
vermicelli rice noodle with pan fried local tofu, sauteed oyster mushroom, morning glory, fresh can-nuoc (seasonal) in light tomato vegetarian broth topped with fresh dill.	Lunch: \$7.75 Dinner: \$9.75
Fried Fish Tomato Noodle	AVAILABLE OPTIONS
vermicelli rice noodle with pan fried catfish fillet, fried dill fish patty, and morning glory, can-nuoc (seasonal) in light tomato broth topped with fresh dill.	Lunch: \$7.75 Dinner: \$9.75
Bac Lieu Seafood Noodles	AVAILABLE OPTIONS
large round rice noodle in anchovy broth with seafood and pork slices served with fresh bean sprouts, shredded morning glory, and banana blossoms.	Lunch: \$7.95 Dinner: \$9.75
Duck Noodles	AVAILABLE OPTIONS
vermicelli rice noodle with fresh and dried young bamboo shoots broth and tender duck served with shredded cabbage duck salad and ginger fish sauce.	Lunch: \$7.95 Dinner: \$9.75
Chicken Noodles	AVAILABLE OPTIONS
vermicelli rice noodle with fresh and dried young bamboo shoots broth and tender chicken served with shredded cabbage chicken salad and ginger fish sauce.	Lunch: \$7.95 Dinner: \$9.75
Hue Spicy Noodles	AVAILABLE OPTIONS
large round rice noodle in spicy broth with beef and pork slices, shrimp patty, and house meatball slices served with fresh bean sprouts, shredded morning glory, and banana blossoms.	Lunch: \$7.95 Dinner: \$9.75
Lemongrass Sausage Rice Soup	AVAILABLE OPTIONS
homemade fried lemongrass pork sausage in roasted rice soup with a touch of green onion and black peper served with fried dough and fresh bean sprout. popular dish from our "saigon noel" wine pairing event -2006	Lunch: \$8.00 Dinner: \$10.50

Flan	AVAILABLE OPTIONS
creamy custard in caramel sauce.	Lunch: \$3.00
	Dinner: \$4.50
Grilled Cassava	AVAILABLE OPTIONS
grilled coconut cassava root served with warm coconut milk, topped with roasted peanuts.	Lunch: \$3.00
	Dinner: \$4.75
Grilled Banana Cake	AVAILABLE OPTIONS
grilled sweet rice and red banana served with warm coconut milk, topped with roasted peanuts.	Lunch: \$3.00
	Dinner: \$4.75
Three Beans	AVAILABLE OPTIONS
white, yellow, and red sweet beans in heavy cream and crushed ice.	Lunch: \$3.00
	Dinner: \$4.00
Red Beans	AVAILABLE OPTIONS
sweet red beans in heavy cream and crushed ice.	Lunch: \$3.00
	Dinner: \$4.00
White Beans	AVAILABLE OPTIONS
sweet white beans in heavy cream and crushed ice.	Lunch: \$3.00
	Dinner: \$4.00
Ginger Mousse	AVAILABLE OPTIONS
	Lunch: \$3.95
	Dinner: \$5.50
Coconut Gelatin	AVAILABLE OPTIONS
coconut juice gelatin served in whole coconut shell.	Lunch: \$4.25
	Dinner: \$5.75
Cognac Red Banana Cake	AVAILABLE OPTIONS
baguette soaked in coconut mik, layered with red banana baked in cognac served with warm cognac coconut milk.	Lunch: \$5.75
	Dinner: \$7.50
Jasmine Ice Cream	AVAILABLE OPTIONS
	Lunch: \$3.95
	Dinner: \$5.50
Passion Fruit	AVAILABLE OPTIONS
	Lunch: \$3.95
	Dinner: \$5.50
Red Chili	AVAILABLE OPTIONS
	Lunch: \$3.95
	Dinner: \$5.50