



PHUC YEA

VIET-CAJUN
RESTAURANT+BAR

**LETS
PARTY**

DINNER/BRUNCH MENU



ABOUT US

Undoubtedly tongue in cheek, the word "Phuc" actually means "blessings, prosperity and good fortune." Not only is "Phuc" everyone's favorite word in the UrbanDictionary, but it actually has a positive meaning, so Phuc Yea to us all!

In 2011, Phuc Yea opened in downtown Miami as the city's first pop-up restaurant. Fueled by old school hip hop, graffiti and a love for life, Zapata and Meinhold's rendition of Vietnamese cuisine is deeply rooted in family recipes inspired by the flavors of the Mekong. Fused with their personal experiences and cooking styles, the food is distinctly 'theirs', vibrant, bold and layered. In one word, Phuc Yea's style is *irreverent*.

Part Cajun, Part Latin, Part Viet... this is not your classic Vietnamese joint; it is next level. We call it Modern Viet, but the reality is the cuisine at Phuc Yea is a personal expression of who Meinhold and Zapata are, where they have been and where they are going.



We are proud to share that Phuc Yea has been awarded back to back **Michelin Bib Gourmand in both 2022 and 2023**. An award of the highest accolade that distinguishes restaurants that provide great quality and refined cuisine at the best value.

SALONS

MURAL ROOM

seated 8 - 16 ppl | cocktail 15 - 25 ppl

BAWLER ROOM

seats 10 - 28 ppl

FAR EAST ROOM

seats 22 - 32 ppl

MAIN DINING ROOM

buy out 50 - 75 ppl | cocktail 75 - 150 ppl

GREEN ROOM

seated 12 - 24 ppl | cocktail 25 - 40 ppl

LANTERN GARDEN

seated 12 - 50 ppl | cocktail 75 - 125 ppl





The **MURAL ROOM**

- Designed & hand painted by friend & muralist Miguel Paredes
- Ensured privacy & exclusivity - VIP status
- Available exclusively with preset menu
- Seats between 10 - 16 guests
- Cocktail 20 guests







The **FAR EAST**

- Area seats 22 - 32 people
- Minimum reservation is 22 people
- This room can be either part of the action or made private with room dividers and stations
- Section is broken up into 2 separate tables

The **BAWLER TABLE**

- Seats 16 - 24 guests
- This room can be either part of the action or made private with room dividers and stations
- Features the Bawler Table - a giant round table that seats 8-10 guests like royalty in a semi separate area
- Section is broken up into 3 separate tables



The **PAREDES ROOM**

- Located in the lower level of the restaurant, the Paredes Room features several of Miguel Paredes's hand painted murals, vinyls and paintings
- It can accommodate groups for either a cocktail gathering or private dining setting
- 30 - 50 guests cocktail
- 24 - 30 guests dining



The **LANTERN GARDEN**

- Seats 20 - 50 guests
- Available for cocktail setting and/or full dining
- Features distinct red lantern decor in a garden setting so that guests are able to dine under the Miami skies and lanterns
- It can accommodate groups for either a cocktail gathering or private dining setting





OYSTERS

- **Delivered daily**
- **Available** : Freshly Shucked on the Half Shell
 - Bourbon cocktail sauce
 - Passionfruit lemongrass mignonette
- **Available** : Fire Roasted
 - Biscuit crumb crusted, garlic lemongrass butter, herbage, parmesan cheese
- **Offered:**
 - By the dozen - \$36
 - Passed Canape - \$30 per person for 45 minutes
 - Oyster Station - \$35 per person



DINNER | 3-COURSE FAMILY STYLE MENU

pick 2 from each category \$68 per person | pick 3 from each category \$79

1ST COURSE

SEAFOOD CEVICHE *gf.*

Sliced octopus, shrimp, bay scallop, jicama, cucumber, chocolate mint, crispies, lemongrass nước chấm

EDAMAME HUMMUS *v. gf.*

Edamame, tahini, cilantro, lemongrass chili oil, fresh herbs, crispy plantain

CLASSIC SUMMER ROLL

Roast pork, shrimp, cucumber, jicama, rice noodles, hoisin, crispies

"CHÀ GIÒ" aka. CRISPY IMPERIAL ROLL *gf.*

Shrimp, pork, wood ear mushroom, carrot, jicama, nước chấm, lettuce bundles, mint

CARAMEL CHICKEN WINGS *gf.*

Fish sauce caramel, lemongrass, sesame, homemade pickles

SWEET & SOUR PORK BAO

Steamed milk bun, home made pickles, herbage, jalapeño, sriracha aioli

*** supplement \$5 per person

2ND COURSE

GREEN PAPAYA SALAD

Crispy shallot, dried shrimp, dried squid, carrot, peanuts, herbage, nước chấm

SMACKED CUCUMBERS *v. gf.*

English cucumbers, szechuan pepper corn, sesame, herbage, yuzu

SPICY TUNA SUMMER ROLL

Yellowfin tuna, sriracha aioli, cucumber, jicama, crispy shallot, herbage

SEARED SCALLOPS

Scallops, bourbon, red curry, tamari, herbage

STEAMED CLAMS

lemongrass, ginger, toasted coconut, saffron broth

PY NOODLES

Signature house noodle, fresh egg noodles, garlic butter, oyster sauce, parmesan cheese

3RD COURSE

CRISPY "MASITAS DE PUERCO" *gf.*

Five spice crispy roasted pork, shaved onion, tomato, lemongrass sate, nước chấm, herbage, bird chili

VIET-CAJUN FRIED CHICKEN *gf.*

Buttermilk marinated, cajun spice, lemongrass, hot honey, sriracha aioli, herbage, pickled carrot & daikon

SMOKED SHORT RIB *gf.*

Pho spiced hickory smoked whole beef short rib, fish sauce caramel, sesame, herbage

*** supplement \$15 per person

CRISPY WHOLE LOCAL CATCH *gf.*

salt 'n' pepper style, deboned, crisped, reassembled, lettuce bundles, herbage, pickles, mama's crack sauce for dipping

*** supplement \$15 per person

CURRY RIGATONI

Vegetarian, rigatoni, pineapple, red curry, hazelnut crumble, thai basil

SWEET POTATOES

Green curry, cajun spiced cashews, thai basil

WATERMELON SALAD *gf.*

Jubilee tomatoes, red onions, fresh herbs, nước chấm, lemongrass chilli oil, sesame seeds

MILLIONAIRE FRIED RICE *v. gf.*

Egg, black truffle, truffle oil, black pepper, chives

*** supplement \$15 per person

ARRIVES WITH STEAMED JASMINE RICE,
HOUSE MADE PICKLES & SAUCES

DESSERT SUPPLEMENTS

Croissant Bread Pudding

coconut rum custard, dark chocolate chunks, condensed milk, shaved coconut

Vietnamese Coffee Tiramisu

whipped mascarpone, lady fingers, coffee jellies

Winter Spiced Carrot Cake

cream cheese frosting, walnuts, thai tea ice cream

Choose 1 for \$5 or assortment for \$15



BRUNCH | 3-COURSE FAMILY STYLE MENU

pick 2 from each category \$58 per person | 3 for \$70 per person

1ST COURSE

WATERMELON SALAD

Jubilee tomatoes, red onions, fresh herbs, nước chấm, lemongrass chilli oil, sesame seeds

EDAMAME HUMMUS *v. gf.*

Edamame, tahini, cilantro, lemongrass chili oil, fresh herbs, crispy plantain

CLASSIC SUMMER ROLL

Roast pork, shrimp, cucumber, jicama, rice noodles, hoisin, crispies

SEAFOOD CEVICHE *gf.*

Sliced octopus, shrimp, bay scallop, jicama, cucumber, chocolate mint, crispies, lemongrass nước chấm

"CHÀ GIÒ" aka. CRISPY IMPERIAL ROLL *gf.*

Shrimp, pork, wood ear mushroom, carrot, jicama, nước chấm, lettuce bundles, mint

2ND COURSE

GREEN PAPAYA SALAD

Crispy shallot, dried shrimp, dried squid, carrot, peanuts, herbage, nước chấm

SMACKED CUCUMBERS *v. gf.*

English cucumbers, szechuan pepper corn, sesame, herbage, yuzu

STEAMED CLAMS *GF.*

Saffron, coconut cream, white wine, herbage, white grapes, toasted coconut crumble

CARAMEL CHICKEN WINGS *gf.*

Fish sauce caramel, lemongrass, sesame, homemade pickles

PY NOODLES

Signature house noodle, fresh egg noodles, garlic butter, oyster sauce, parmesan cheese

BREAKFAST BANH MI

Classic Vietnamese sandwich done our way, scrambled eggs, chinese sausage, scallions, herbage, lettuce, pickles, sriracha aioli, jalapeno

3RD COURSE

CURRY RIGATONI

Vegetarian, rigatoni, pineapple, red curry, hazelnut crumble, thai basil

SWEET POTATOES

Green curry, cajun spiced cashews, thai basil

CHINESE BROCCOLI

Garlic, lemongrass, viet ponzu, crispy shallot, sesame oil

CRISPY "MASITAS DE PUERCO" *gf.*

Five spice crispy roasted pork, shaved onion, tomato, lemongrass sate, nước chấm, herbage, bird chili

VIET-CAJUN FRIED CHICKEN *gf.*

Buttermilk marinated, cajun spice, lemongrass, hot honey, sriracha aioli, herbage, pickled carrot & daikon

CRISPY CROISSANT FRENCH TOAST

Coconut rum custard, chocolate chunks, maple syrup, condensed milk, nutella

ARRIVES WITH STEAMED JASMINE RICE, HOUSE MADE PICKLES & SAUCES.

PREMIUM SUPPLEMENTS

WAGYU BEEF PHO

thinly sliced wagyu skirt steak, meatballs, herbage, noodles, bean sprout, lemongrass chili oil, hoisin, sriracha, lime

*** supplement \$10 per person

ASSORTED DESSERTS

Vietnamese coffee tiramisu

whipped mascarpone, lady fingers, coffee jellies

Winter spiced carrot cake

cream cheese frosting, walnuts, thai tea ice cream

***Choose 1 for \$5 or assortment for \$15

SANCOCHO STYLE PHO

Hickory smoked short rib, cooked overnight, brisket, meatballs, herbage, noodles, bean sprout, corn, potato, lemongrass chili oil

*** supplement \$15 per person





RECEPTION STYLE MENU

Choose 2 from each category \$35 per person | 3 for \$48

COLD CANAPE SELECTION

EDAMAME HUMMUS v. *gf.*

Edamame, tahini, cilantro, lemongrass chili oil, fresh herbs, crispy plantain

WATERMELON SALAD *gf.*

Jubilee tomatoes, red onions, fresh herbs, nước chấm, lemongrass chili oil, sesame seeds

SEAFOOD CEVICHE *gf.*

Sliced octopus, shrimp, bay scallop, jicama, cucumber, chocolate mint, crispies, lemongrass nước chấm

CLASSIC SUMMER ROLL

Roast pork, shrimp, cucumber, jicama, rice noodles, hoisin, crispies

SEASONAL CRUDO *gf.*

Smoked grapes, caper berries, nước chấm, thai basil, bird eye chili

HOT CANAPE SELECTION

PY NOODLES

Signature house noodle, fresh egg noodles, garlic butter, oyster sauce, parmesan cheese

SPICY DUMPLINGS

Shrimp, pork, confit tomatoes, szechuan peppercorn sauce.

"CHÀ GIÒ" aka. CRISPY IMPERIAL ROLL *gf.*

Shrimp, pork, wood ear mushroom, carrot, jicama, nước chấm, lettuce bundles, mint

GRILLED LEMONGRASS CHICKEN *gf.*

Lemongrass garlic butter, cashew chili crisp

MASITAS DE PUERCO *gf.*

Five spice crispy roasted pork, shaved onion, tomato, lemongrass sate, nước chấm, herbage

PREMIUM SUPPLEMENTS

**Each \$5 per person*

PY OYSTER SHOOTERS

east coast oyster, tomato pho broth, lime, tequila reposado

GRILLED WAGYU CHURRASCO *gf.*

Grilled wagyu churrasco, paddlefish caviar, truffled ponzu sauce

SWEET & SOUR VIET CHICKEN BAO

steamed milk bun, home made pickles, herbage, jalapeno, sriracha aioli

MILLIONAIRE FRIED RICE v. *gf.*

Jubilee tomatoes, red onions, fresh herbs, nước chấm, lemongrass chili oil, sesame seeds





LETS GET SAUCY

Open bar packages

MR. 305

2 SIGNATURE DRINKS OF YOUR CHOICE

Please select from 2 of our OG classic cocktails

BRINGING HOME THE BOYS

margarita + green + summery
*espolón tequila, dolin blanc, cucumber cilantro, lemongrass,
tajin rim*

SHE'S SO FLY

daiquiri + crisp + soothing
*havana club blanco, velvet falernum,
mint, cucumber, aloe, lime*

DISTRICT 5

saigon mule + gingery + punchy
helix vodka, ginger, honey, lime, mint, topo chico

LUCKY CHENG

old fashioned + classic + smoky + nutty
*old forrester bourbon, black cardamom infused vermouth,
nux alpina walnut liqueur*

PREMIUM WELL SPIRITS

HOUSE RED, ROSE & WHITE WINE
HOUSE BEER

\$35 1ST HOUR
\$25 EVERY ADDITIONAL HOUR

SHOTS NOT INCLUDED IN SELECTIONS

BIG PIMPIN'

2 SIGNATURE DRINKS OF YOUR CHOICE

Please select from 2 of our OG classic cocktails

THE GIRLS ARE BACK IN TOWN

margarita + pink + tart
espolón tequila, hibiscus, rose, lime, hibiscus salt

SHE'S SO FLY

daiquiri + crisp + soothing
*havana club blanco, velvet falernum,
mint, cucumber, aloe, lime*

LUCKY CHENG

old fashioned + classic + smoky + nutty
*old forrester bourbon, black cardamom infused vermouth,
nux alpina walnut liqueur*

A CUSTOM SIGNATURE DRINK

Let's make this festivity special
We'll make something just for you to enjoy
Plus, take the recipe home with you

SUPER PREMIUM WELL SPIRITS

HOUSE RED, ROSE & WHITE WINE
HOUSE BEER

\$49 1ST HOUR
\$32 EVERY ADDITIONAL HOUR

SHOTS NOT INCLUDED IN SELECTIONS





WHAT THEY SAY

were kinda the cat's meow :)



MICHELIN GUIDE

AWARDED MICHELIN GUIDE BIB GOURMAND 2023

<https://guide.michelin.com/us/en/florida/miami/restaurant/phuc-yea>

EATER

38 ESSENTIAL RESTAURANTS IN MIAMI, FALL 2022
Where to dine and drink in Miami

<https://miami.eater.com/maps/miami-best-restaurants-38>

11 PLACES IN MIAMI TO SCORE AWESOME OYSTER DEALS

<https://miami.eater.com/maps/best-1-dollar-oysters-miami-happy-hour>

17 CLASSIC MIAMI BRUNCH SPOTS

A round up of Miami's most perennial brunch go-tos

<https://miami.eater.com/maps/best-miami-brunch>

OPENTABLE

21 RESTAURANTS THAT DEFINE MIAMI DINING

<https://blog.opentable.com/best-restaurants-miami-reservations-takeout/>

THRILLIST

THE 41 BEST BRUNCH SPOTS IN AMERICA

<https://www.thrillist.com/eat/nation/best-brunch-spots-in-america>

THE BEST RESTAURANTS IN MIAMI FOR LARGE GROUPS

<https://www.thrillist.com/eat/miami/best-restaurants-for-large-groups-miami>

13 MUST-TRY LATINX-OWNED BUSINESSES IN MIAMI

Near or far, here's how to support the community while discovering your new favorite brand.

<https://www.thrillist.com/lifestyle/miami/miami-latino-owned-businesses-how-to-support>

WALL STREET JOURNAL

GOING OUT TO EAT IN THE AGE OF THE SHRINKING MENU

<https://www.wsj.com/articles/restaurant-menu-food-costs-shortages-11639437261>



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MICHELIN BIB GOURMAND



HERE TO
PLEASE & SERVE