



PHUC YEA

VIET-CAJUN
RESTAURANT + BAR

**LET'S
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 2022, 2023, 2024 and 2025**. 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



LANTERN GARDEN

seated 12 - 50 ppl | cocktail 75 - 125 ppl



MI CHINI COCKTAIL BAR & LOUNGE

seated 26 ppl | cocktail 25 - 40 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







BAWLER'S ROOM

- 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 **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



MI CHINI

Cocktail Lounge & Bar

- 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
- 25 - 50 guests cocktail
- 26 guests dining





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 - \$45
 - Passed Canape - \$30 per person per 1 hour
 - Oyster Station - \$35 per person per 1 hour



DINNER | 3-COURSE FAMILY STYLE MENU

pick 2 from each category \$75 per person | pick 3 from each category \$85

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

SPICY SALMON SUMMER ROLL

Fresh salmon, sriracha aioli, cucumber, jicama, crispy shallot, herbage

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

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

"CHÀ GIÒ CHAY" 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

2ND COURSE

GREEN PAPAYA SALAD

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

STEAMED CLAMS

lemongrass, ginger, toasted coconut, saffron broth

CURRIED TOFU

Crispy salt 'n peppa tofu, rice croutons, green curry, white grapes, cashew chili crunch, herbage

PY NOODLES

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



BUILD YOUR OWN BAO COURSE

Pick one: 5 spice pork belly, cajun shrimp, salt 'n peppa tofu

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

*** supplement \$5 per person

3RD COURSE

CHICHARRÓN *gf.*

Five spice crispy pork belly, 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

WHOLE GRILLED BRANZINO *gf.*

deboned, lemongrass aioli, herbage, truffle ponzu sauce

SMACKED CUCUMBERS *v. gf.*

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

WATERMELON SALAD *gf.*

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

ARRIVES WITH STEAMED JASMINE RICE, HOUSE MADE PICKLES & SAUCES



SMOKED SHORT RIB *gf.*

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

*** supplement \$15 per person

MILLIONAIRE FRIED RICE *v. gf.*

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

*** supplement \$5 per person

DESSERT SUPPLEMENTS

Vietnamese Coffee Tiramisu

whipped mascarpone, lady fingers, coffee jellies

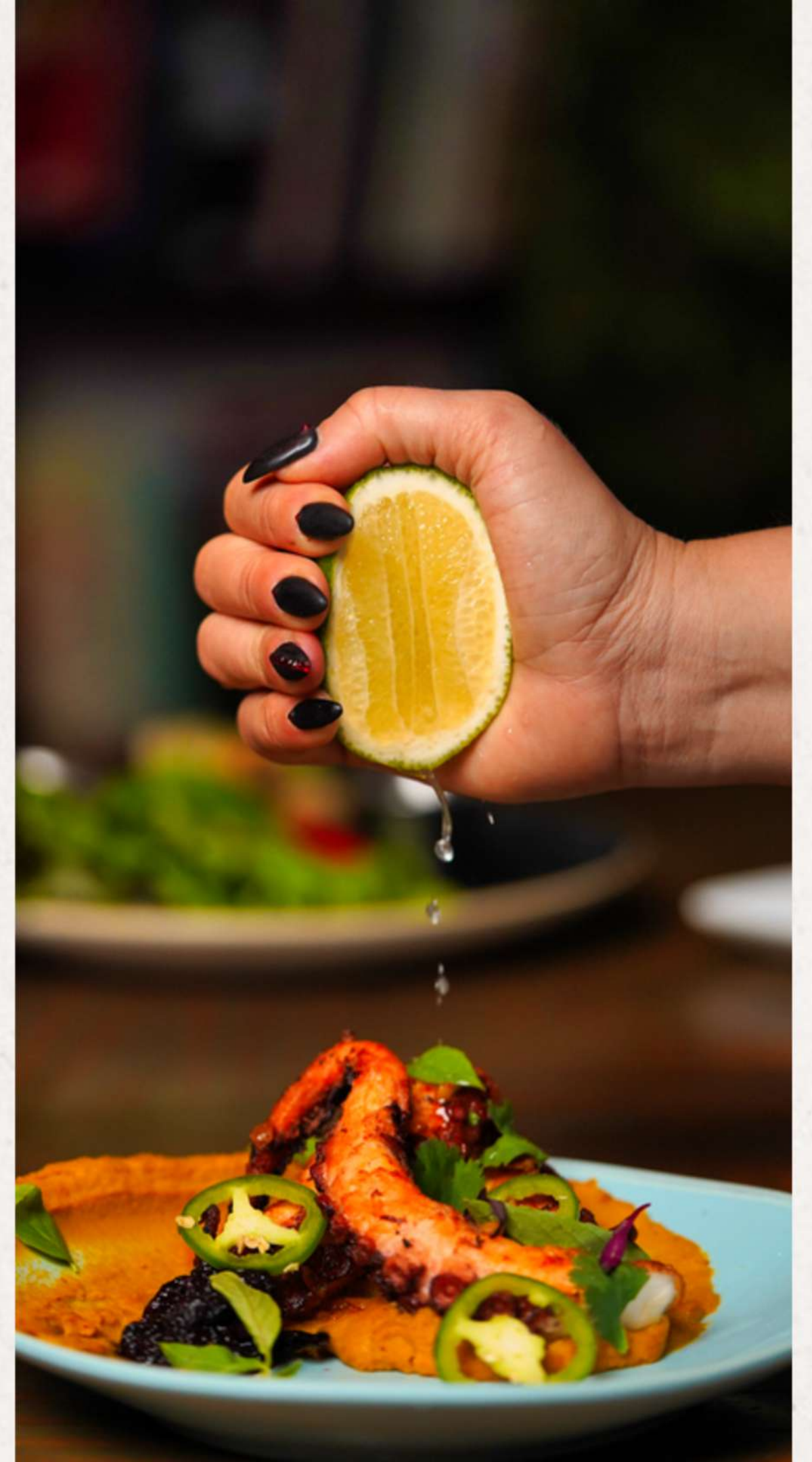
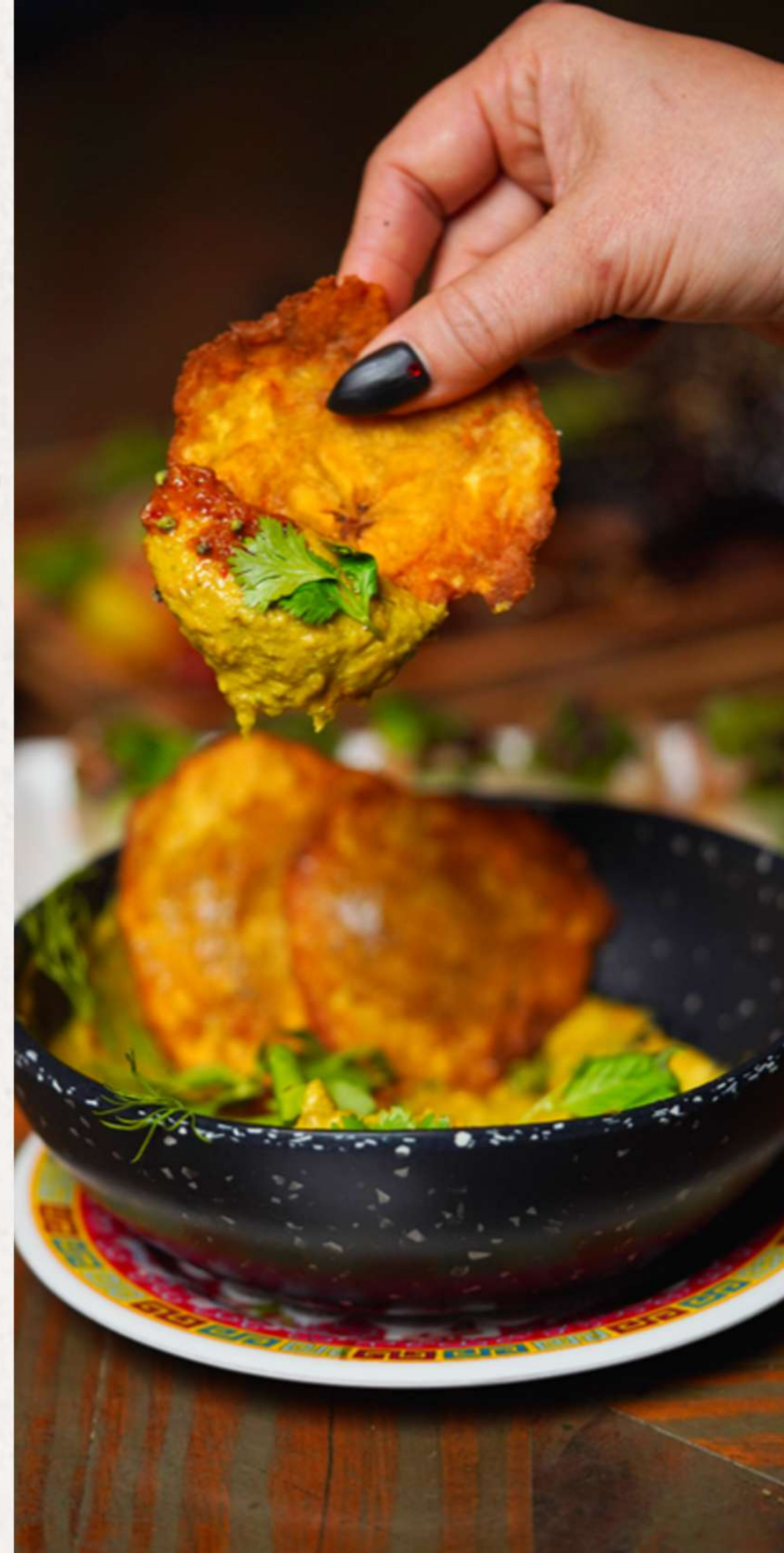
Croissant Bread Pudding

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

Winter Spiced Carrot Cake

cream cheese frosting, walnuts, toasted coconut gelato

*** supplement \$5 per person per choice





RECEPTION STYLE MENU

Choose 2 from each category \$39 per person | 3 for \$50

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

SEASONAL CRUDO *gf.*

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

SEARED OCTOPUS *gf.*

Madras curried chickpeas, seasonal

CLASSIC SUMMER ROLL

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

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

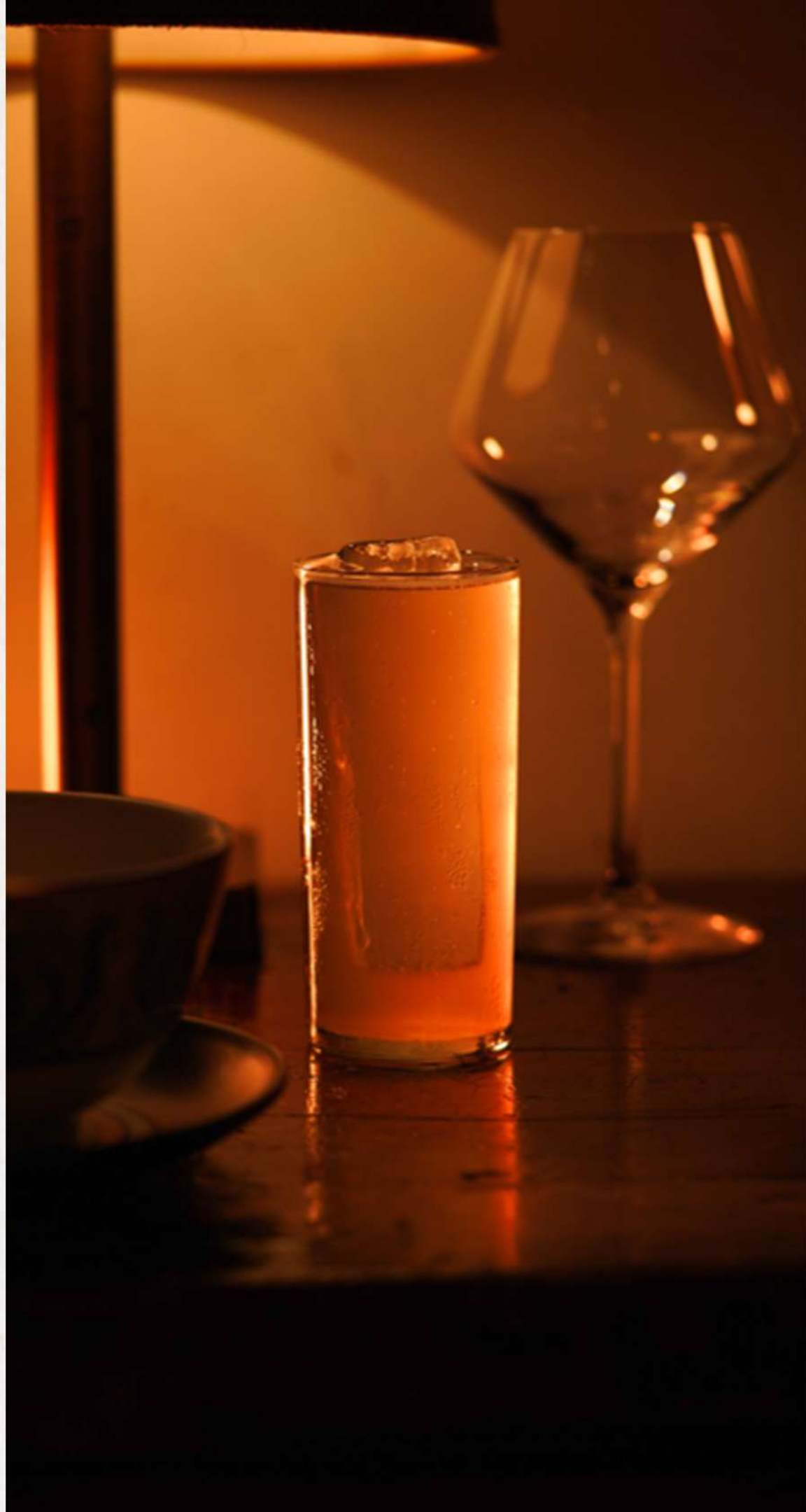
SWEET & SOUR VIET CHICKEN BAO

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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HERE TO
PLEASE & SERVE