

Ethnic Dining



Whether your taste runs to *dim sum* or tandoori chicken, *moussaka* or *foie gras torchon*, Orange County has you covered with delicious and exotic cuisine served in comfortable, exciting surroundings. Within 5 – 10 miles of Costa Mesa and the San Diego freeway, you can pique your taste buds with authentic entrees from the four corners of the world without needing a passport to enjoy your culinary adventure. If you relish the cuisines of Britain, China, France, India, Ireland, Italy, Japan, Korea, Malaysia, Mexico, San Salvador, Spain and Thailand among other nations, we have two words for you

-- *Bon appétit!*



Brazilian

Agora Churrascaria 949.222.9910
1830 Main Street, Irvine
www.agorachurrascaria.com

Agora Churrascaria is a Brazilian Steak House in the *rodizio* style, where waiters dressed as gauchos, local ranchers from the south, move from table to table carrying skewers of meat from which they slice portions for their guests. Agora serves 12 different cuts of meat, including beef, lamb, pork and chicken. In addition to the meat selection, Agora offers a hot-and-cold salad bar, comprised of Brazilian and seafood specialties as well as a variety of side dishes.

British

The Olde Ship British Pub and Restaurant 714.550.6700
1120 West 17th Street, Santa Ana
www.theoldship.com

What is a British pub? A pub is a state of mind, and that alone sets The Olde Ship apart from any other eating and drinking establishment. It is a place where relaxation, stimulation and conversation are the order of the day. In their "local", as the British refer to it, a sense of being "at home" is very much evident and it is the publican's job to ensure the maintenance of that atmosphere.

Cajun

Bistro 400 714.543.9821
400 West 4th Street, Santa Ana
www.bistro400.com

Tucked in the shadow of the looming Ronald Reagan Federal Courthouse, this cozy Cajun restaurant with only 10 tables offers a classy experience complete with quality cuisine, a good wine selection and excellent service. Live jazz music can be enjoyed Friday and Saturday nights. Located in Santa Ana's historic downtown district, the Bistro offers a contemporary dining experience that is as colorful as its art enriched surroundings.

Chinese

May Garden Chinese Restaurant 714.751.9229
1400 Bristol Street, Costa Mesa

Though this authentic Chinese restaurant is catered to Americans, featuring the typical Chinese favorites like kung pao chicken, sweet and sour chicken and beef, May Garden also offers an entire menu of authentic Taiwanese-style food. Chef Eric's specials contain various dishes such as sashimi, seafood soup, Chilean sea bass, crisply fried, sweet taro rolls, shrimp egg rolls, filet mignon and sweets like peanut coated *mochi* for dessert.

Ws China Bistro 949.757.1588
17585 Harvard Avenue, Suite A, Irvine
www.wschinabistro.com

Ws China Bistro can be described as serving traditional Chinese cuisine: kung pao chicken, steamed salmon with soy-lemon sauce, Mongolian beef, vegetables with tofu and *shitake* mushrooms, in addition to a lavish array of signature, albeit less traditional, dishes such as lamb loin with sechwan spicy sauce, seared ahi tuna, French pork loin chops, all set in a casually elegant atmosphere with an outdoor patio and an enviable wine list.

P.F. Chang's

61 Fortune Drive, Irvine 949.453.1211
1145 Newport Center Drive, Newport Beach 949.759.9007
www.pfchang.com

P.F. Chang's blends classic Chinese design with a modern bistro look. Showcasing the cuisine and creating a stylish, comfortable, upbeat dining experience, the goal of a P.F. Chang's meal is to attain harmony of taste, texture, color and aroma by balancing the Chinese principles of *fan* and *tsai*. Fan foods include rice, noodles, grains and dumplings, while vegetables, meat, poultry and seafood are *tsai* foods.

European

The Wicked Garden 949.493.7379
34085 Pacific Coast Highway, Dana Point
www.wickedgardenrestaurant.com

Situated at the top of Dana Point's picturesque harbor, The Wicked Garden is South County's premier hot spot for fine cuisine, flirty spirits and seductive ambiance. From the elaborate Roccoco-inspired décor to the succulent Euro-fornia cuisine, every visit to The Wicked Garden is a sensuous experience.

French

Charlie Palmer Restaurant 714.352.2525
3333 Bristol Street, Costa Mesa
www.charliepalmer.com

Based on culinary tradition with a deep and lasting infusion of classical French cuisine, Charlie Palmer's food has always been an extension of his personality – generous, robust and bold. Showcasing flavors through artisanal ingredients, the menu reflects the master chef's innovative style in entrees such as Crisp Black Sea Bass and Red Wine Poached Beef Tenderloin, accessorized by dishes like white artichoke *barigoule* style, truffle potato gnocchi or coriander scented basmati rice.

Marché Moderne 714.434.7900
3333 Bristol Street #3001, Costa Mesa
www.marchemoderne.net

Marché Moderne translates as "modern market." This perfectly describes the cuisine at this cosmopolitan French bistro, whose classic features include wood plank floors, ancient stone accents, white linens and dark wood French doors. Chef-owners Florent and Amelia Marneau bring strong French recipes together with modern American cuisine to create truly exceptional dishes. This is the place to find such bistro classics as artisan-made cheese and *charcuterie* plates, along with *moules frites*, steak *frites l'echalote*, cold *foie gras torchon* and oysters *du jour*.

Pinot Provence 714.444.5900
686 Anton Boulevard, Costa Mesa
www.patinagroup.com/pinotprovence

Pinot Provence captures the enchantment of Provencal dining with a harmonious flow between the sun-drenched patio and the rustic French-country interior. Set close to Orange County's chic beach communities, Provence's dishes accentuate the finesse and flavor of the Mediterranean.

Greek

The Whole Pita 714.708.3000
3940 South Bristol Street, Suite 113, Santa Ana
www.thewholepita.com

Guests have been raving about the Whole Pita's fabulous cooking, featuring delicious Greek food, based on family recipes. Signature dishes include *Souvlaki* flame-broiled marinated meats and *gyro*, home cooked lamb stew, *moussaka* and *pasticcio* lasagna-style dishes layered with savory braised lamb, eggplant, potatoes, pasta and *béchamel* sauce, Greek salads and santorini pasta bowls topped with chicken, lamb, steak, pork, shrimp, salmon, calamari, *falafel* or *bitteki* house made, delectable beef sausage.

Daphne's Greek Café 714.885.8945
3030 Harbor Boulevard, Costa Mesa
www.daphnesgreekcafe.com

The Burbank Leader, a Burbank-based newspaper, says "Daphne's has all of those wonderful food items you find at the popular Greek festivals including *gyros*, fried calamari, chicken and steak kabobs and *falafel*. The prices are reasonable. The menu healthy. Connect with an old favorite such as warm pita dipped in hummus or steak kabobs served with rice pilaf and a Greek salad. Or, try *dolmas*, stuffed grape leaves that are tender and packed with flavorful rice, pine nuts and herbs or *spankopita*, crispy filo dough stuffed with savory spinach and tangy feta cheese."

Hawaiian

Royal Hawaiian 949.494.8001
331 North Coast Highway, Laguna Beach
Royal Hawaiian is a tiki lounge with tropical fish brightening the room, and fountains that make you feel like you are on a Hawaiian island. Ribs, deep-fried shrimp, steak, tuna and more are served with soup or salad, and of course, pineapple. Prices range from \$6-25 and there is also a full bar.

Aloha Hawaiian Barbeque 714.557.9386
3001 Bristol Street, Costa Mesa
www.alohahawaiianbbq.net

Aloha Hawaiian Barbeque offers a diverse menu of Hawaiian food with specialization in BBQ beef, chicken and pork. Enjoy a traditional Hawaiian plate lunch: two scoops of white rice, a scoop of macaroni salad topped with a choice of chicken, beef, tofu or hamburger steak. Relish the protein-rich seafood-centered menu or savor a mixed plate of barbecue beef, chicken and short ribs.

Ono Hawaiian BBQ 714.258.1888
2336 Park Avenue, Tustin
www.onohawaiianbbq.com

Ono Hawaiian BBQ is dedicated to bringing the best Hawaiian dining experience to patrons by serving a delicious selection of "plate lunch" foods. Ono Hawaiian BBQ's cuisine lives up to its name: "ono" means "delicious" in Hawaiian. A "plate lunch" is a classic Hawaiian meal composed of an entree or combination of entrees, served with rice and macaroni salad on the side. It best characterizes the blend of cuisine and culture found on the Islands. Incorporating Hawaiian, Chinese, Japanese, Korean and American cuisine, the plate lunch includes entrees such as chicken *katsu*, *kalbi* short ribs, *mahi-mahi* and kalua pork.

Indian

Royal Khyber Fine Indian Cuisine 714.436.1010
1631 West Sunflower Avenue, Santa Ana
www.royalkhyber.com

For traditional yet innovative Indian cuisine, few surpass Royal Khyber. The use of selected spices brings out the dormant flavors of a dish. Tandoori cooking is recognized as a most flavorful and healthy cooking method in which meats, poultry or fish are skinned and defatted first, marinated for hours in home-made yogurt, ginger, garlic paste and delicate blend of spices, then cooked in an imported clay oven, *Tandoor*, fired with mesquite charcoals at 450 degrees. This cooking method is in fact a combination of grilling, baking and smoking simultaneously thus creating a unique Tandoori flavor unmatched by any other technique.

Chakra Cuisine 949.854.0009
4143 Campus Drive, Irvine
www.chakracuisine.com

Chakra's menu features classic Indian cuisine reinvented for today's more sophisticated, discriminating palate. By incorporating traditional ingredients with those less common to Indian cuisine, Chakra honors tradition while creating unique, inspiring dishes.

Clay Oven Cuisine of India 949.552.2851
15435 Jeffrey Road, Irvine
www.clayovenirvine.com

A meal at The Clay Oven is destined to change the way guests think of Indian dining. Taking inspiration from the regional cuisines of India, The Clay Oven offers a selection of seafood, poultry, meats and vegetables. Owners Praveen and Geeta Bansal have been serving loyal guests for over 18 years, tickling their palates with dishes like Pumpkin Tamarind soup, Pomegranate Glazed Quail and Nilgiri Scallops.

Irish

Durty Nelly's 714.957.1951
2915 Redhill Avenue, Costa Mesa

This Irish pub's happy atmosphere makes it feel like a pub in 19th-century Dublin. The service is quick and friendly, and the prices are reasonable. Specialties include salmon, shrimp, shepherd's pie, fish n' chips, corned beef and cabbage, steak, pork chops, salad, sandwiches, soup, pastas and Irish stew.

Skosh Monahan's Steakhouse and Irish Pub 949.548.0099
2000 Newport Boulevard, Costa Mesa
www.skoshmonahans.com

Celebrate the spirit of St. Patrick's Day served everyday at Skosh Monahan's Restaurant. Sample the appetizers, peruse the ever-growing wine selections and engage in that old Irish custom of "blarney." Menu items include various steaks and fish, starters, pizzas, sandwiches, soups and salads.

The Auld Dubliner 714.259.1562
2497 Park Avenue, Tustin
www.aulddubliner.com

The Auld Dubliner offers authentic Irish fayre and premium beers and spirits, with a menu selection ranging from the traditional corned beef and cabbage, beef stew and shepherd's pie, to rack of lamb and grilled salmon. Delicious

salads compliment the menu, with signature dishes such as the house salad with candied walnuts, seared beef or lamb or the perfectly seasoned ahi tuna salad that melts in your mouth. The executive chef has created a full menu with traditional dishes from both coastal and southern Ireland. The restaurant's interior was hand-crafted in Dublin. Designed to recreate a "cottage pub," live Irish entertainment is also featured on a regular basis.

Muldoon's Dublin Pub and Celtic Bar 949.640.4110
220 Newport Center Drive, Newport Beach
www.muldoonspub.com

Offering the very finest of Irish cuisine, spirits, music and cheer, coupled with the freshest foods, Muldoon's has received the RAVE Award for Outstanding Achievement in the Culinary Arts by *Coast Magazine* and The People's Choice Award for the Best Neighborhood Pub and Restaurant by the *Orange County Register*. Cuisine specialties include Irish stew, corned beef and cabbage, pot roast and lamb, as well as salads, fresh fish, pastas and chicken.

Italian

Maggiano's Little Italy 714.546.9550
3333 Bristol Street, Costa Mesa
www.maggianos.com

The atmosphere at Maggiano's Little Italy® is warm and intimate with a dash of bustle and energy. Soft lighting, rich, dark wood and images of Italian-American heritage surround you while the buzz of great music and conversation fills the air. The food is prepared with only the freshest of ingredients, authentic recipes and pride. Many dishes contain noodles cooked *al dente*, which basically means firm but not too hard. Everything is priced per-person, and the plates won't stop coming until you're done. There'll be plenty to go around as everyone gets to sample a variety of delicious, chef-prepared dishes.

Finbars 714.641.3000
901 South Coast Drive, Costa Mesa
www.finbars.com

Described as a "masterwork" by the *Los Angeles Times*, this authentic New York-style Italian trattoria is a mix of East-coast and West-coast styles. Both the lunch and dinner menus offer a medley of appetizers, pastas, sandwiches and salads plus thin-crust pizza, while the selection of Left Coast Pastas is an ode to the Golden State. Awards received include the Sterling Silver Medal Award of Merit from the Southern California Restaurant Writers and an Award of Excellence from the County of Orange, California.



Antonello Ristorante 714.751.7153
3800 South Plaza Drive, Santa Ana
www.antonello.com

Antonello Ristorante has captured the essence of Old World authenticity with a new cuisine - Cucina Nostalgica Italiana. The authentically Italian dishes, made with freshest ingredients, are created by Executive Chef Barone with occasional assistance from Cagnolo's mother, Mama Pina, whose influence is ever-present, whatever the inspired selection on the menu.

Villa Nova Restaurant 949.642.7880
3131 West Coast Highway, Newport Beach
www.villanovarestaurant.com

Villa Nova uses only the finest and freshest ingredients in their entrees. The pasta is homemade as is their signature sauces; using only the freshest meats and seafood available Executive Chef, Sonny Mergenthaler, oversees the preparation of all recipes. The award-winning wine list has over 800 choices featuring one of the most extensive collections of California Cabernets, Italian Brunello and Super Tuscans in Southern California. This *Zagat*-rated restaurant is the recipient of a Gold Award from the Southern California Restaurant Writers Association, a *Wine Spectator* Award of Excellence, Four Star Diamond Award from AAA, title of City's Best Italian Restaurant from *AOL City Guide* and was declared Orange County's #1 Piano Bar by the *Orange County Register*.

Japanese

Zipangu 714.545.2800
2930 Bristol Street, Costa Mesa
www.zipanguoc.com

Zipangu is an authentic Japanese sushi restaurant, bar and lounge offering two different menus: authentic sushi including *omakase* style for the genuine sushi lover; or, modern Japanese fusion cuisine for those who want to experience Japan's hip youth culture. Zipangu also features a full bar and lounge in a contemporary, modern environment. Try some of Japan's own special exotic cocktails.

Maki Maki Japanese Cuisine 949.341.9000
71 Fortune Drive, Suite 954, Irvine
www.maki-maki.com

Maki Maki means roll roll, and as in the name, Maki Maki offers a large selection of rolls. Enjoy anything from New York steaks, fresh oysters, teriyaki and tempura to premium quality sushi with selections of cooked sushi, a *shabu shabu* bar and a full service bar.

Bluefin Fine Japanese Cuisine 949.715.7373
7952 East Pacific Coast Highway, Newport Beach
www.bluefinbyabe.com

Bluefin is a uniquely innovative Japanese restaurant by critically acclaimed Chef Takashi Abe. While Bluefin is mainly about incredible sushi, Chef Abe puts his stamp on hot entrees, too. He carefully blends classical Japanese cuisine with more modern European influences. Signature dishes include Chilean sea bass and *foie gras* with white truffle oil butter sprinkled with real gold flakes and halibut carpaccio with dustings of pink peppercorn and chives in a *ponzu* perfumed with light truffle oil. The restaurant offers stunning ocean views and a sophisticated, intimate interior with a deep ocean blue waterfall and a dramatic illuminated sushi bar.

Korean

Hashigo Korean Kitchen 714.557.4911
3033 Bristol Street, Suite M, Costa Mesa
www.hashigorestaurants.com

It's East meets West at Hashigo Korean Kitchen where great service and a comfortable environment sets the tone. Enjoy a traditional meal or taste inventive appetizers with authentic Korean beer and *soju*. This laid back setting is the perfect environment for giving your taste buds a new experience.

Yi-Dynasty Korean BBQ House 949.797.9292
1701 Corinthian Way, Newport Beach
Explore a modern dynasty in sunny Newport Beach, where Korean BBQ cuisine is brought to you! The restaurant cooks with real charcoal on a gas BBQ built into marble tables.

Malaysian

Sapphire Laguna 949.715.9888
1200 South Coast Highway, Laguna Beach
www.sapphirellc.com

Chef Azmin Ghahreman's motto has always been: "When you dine at my restaurant you are traveling through the world's markets with your palate, and you don't even need a passport." Chef Asmin's global market cuisine strikes a balance between comfort food and innovative, creative tastes. While the cuisine is characterized by Chef Azmin's international style, its cornerstone is the freshest possible local ingredients. The evolving menu changes seasonally and often is based on what is freshly caught and available from small farms, nearby markets and artisan suppliers. Lunches, dinners and weekend brunches offer an array of entrees, among them: Malaysian black pepper shrimp, black cod with banana curry, pan-seared barramundi with truffle *frites*, chicken pot pie served with a dozen vegetables and braised prime short ribs.

Mediterranean

Zov's Bistro 949.760.ZOVS
21123 Newport Coast Drive, Newport Coast
www.zovs.com

The legendary Julia Child lauded Zov's talents as a chef while *Bon Appétit*, the bible of the food industry, recently devoted eight, full-color pages to her. The *Los Angeles Times Magazine* calls her "one of the nation's most honored chefs/restaurateurs" while the *Orange County Register* deems her a "food goddess." The Food Network has heralded her renowned bakery, as "the nation's finest." Nearly half of this Mediterranean-influenced restaurant's 120 seats are on the patio. There's a long bar indoors too, while the décor is modern and clean. The refrigerated displays show off pastries and some of the most beautiful cakes in the county.

Mexican

Avila's El Ranchito 949.642.1142
2101 Placentia Avenue, Costa Mesa
www.avilaselranchito.net

Avila's El Ranchito specializes in delicious recipes Mama Avila brought from Guanajuato, Mexico that had been in her family for generations. *Botana Carnitas* and Pepe's Special are two of her creations coming from this test kitchen. Handmade tortillas are a favorite with the locals.

Taco Mesa 949.642.0629
647 West 19th Street, Costa Mesa
www.tacomesa.net

Taco Mesa offers healthy, authentic and innovative Mexican cuisine made from only the freshest ingredients. No lard, MSG, preservatives, coloring or other additives are used. This *Zagat*-rated location takes pride in its commitment to the highest sanitation standards, values and genuine hospitality. Taco Mesa was founded by the Calderon family whose background consists of more than 150 years of restaurant experience.

Las Brisas 949.497.5434
361 Cliff Drive, Laguna Beach
www.lasbrisaslagunabeach.com

Savor the delicious fresh seafood, beef and chicken entrees plus world-class service while enjoying the panoramic view of the Pacific. Las Brisas offers breakfast, lunch, dinner, Sunday brunch and cocktails. Taking pleasure in presenting the authentic cuisine of the Mexican Riviera, the menu represents a collection of recipes discovered along the 3,000 miles of Mexico's west coast.

Mongolian

Pan Asia Mongolian BBQ 949.646.4644
369 East 17th Street, Suite 12, Costa Mesa

Pan Asia Mongolian BBQ incorporates the all-you-can-eat system. Once you've chosen which frozen, thinly-sliced meat you'd prefer: lamb, pork, beef, chicken or turkey, it is brought to you in a bowl, still raw. It bodes well to push down your meat to allow as much room as possible for additional items. You then take your raw meat to the cooking station, where you can add the vegetables and sauces you'd like, in whatever quantities you'd prefer. You then hand your bowl to the cook, who pours your bowl's contents onto the grill and cooks it right there in front of you. Repeat this process until you're full. Rice and biscuit rolls are also provided.

Moroccan

Marrakesh 949.645.8384
1976 Newport Boulevard, Costa Mesa
www.marrakeshrestaurant.com

This award-winning authentic Moroccan restaurant has been in business for over 30 years. Specialties include *cous-cous*, brochette of lamb, chicken or fish, *tajine* style, *bastille* - filo dough stuffed with eggs, chicken, almonds and spice, topped with sugar and cinnamon, then oven baked.

Persian

Darya 714.557.6600
3800 South Coast Drive, Santa Ana
www.daryasouthcoastplaza.com

Darya has been voted the #1 Persian restaurant in Orange County by the *Orange County Register* and *Zagat Guide*. Consider the borani appetizer made with eggplant, yogurt, onions, garlic and herbs. Choose from several specials such as *feserjon*, which is fried walnut-pomegranate sauce mixed with boiled chicken and served with a side of Basmati rice. The signature dish is Naderi Kebab: delicious and juicy chunks of center-cut Filet Mignon marinated in Darya's special sauce. Complement your meal with selections from the extensive wine list with both foreign and domestic labels and a dessert menu.

Orchid Restaurant 714.557.8070
3033 Bristol Street, Costa Mesa
Enjoy an intimate atmosphere highlighted by soft music and dishes of Persia. Unique entrees such as *soltani*, *mahi kabob* and chicken *barg* are featured. Top off your meal with a bottle of wine.

Russian

Moscow Deli 714.546.3354
3015 Harbor Boulevard, Costa Mesa
This is the only Soviet-centric business for the local Russian community, and the three women who run the store ensure their creations don't disappoint. Armenian rose-petal preserves, buttery Slovenian cheese, bubbly Ukrainian apple soda and luscious Georgian caviar are some of the available options.

Salvadoran

El Carbonero Restaurant 714.542.6653
803 South Main Street, Sana Ana
Tucked away in its own little niche on historic Main Street, El Carbonero offers authentic Salvadoran cuisine served with great hospitality. Enjoy the wide selection of domestic and imported beers while munching on delicious *pupusas*.

Southern

Memphis Café 714.432.7685
2920 Bristol Avenue, Costa Mesa
www.memphiscafe.com
This suave roadhouse diner boasts colorful soul food and sweet jazz music every Thursday night in an atmosphere that is both intimate and lively. Sitting spitting-distance from *The Lab*, Memphis Café offers corn bread, gumbo and a mix of shrimp, okra, chicken and spicy andouille sausage that makes for a thick and hearty stew. Memphis Café provides an upscale dining experience without the price or attitude; it also has a fully-stocked bar with patio seating.

Spanish

Café Tu Tu Tango 714.769.2222
20 City Boulevard West, Orange
www.cafetututango.com
Set in a Spanish Artist's loft, Café Tu Tu Tango evokes a time when artists found inspiration and community in sharing food, drink and philosophy with one another. Not only is the food creative fare that captures exotic flavors from around the world, but it comes in small, appetizer-sized portions that are meant to be shared.

Thai

Diho Siam Restaurant 949.645.3259
1835 Newport Boulevard, Suite D154, Costa Mesa
With well-done, minimal décor and a peaceful waterfall art installation, the atmosphere in Diho Siam is extremely relaxing. For under \$10, you can get *pad thai*, soup and a beverage. The soup is warm and not too salty. The sauces with the noodles, vegetables and shrimp come together to create a unique taste. The yellow curry and mixed vegetable plates are full of ingredients that are both flavorful and healthy.

Kitima Thai Bistro 949.261.2929
2010 Main Street, Suite 170, Irvine
www.kitima.com
Enjoy a most unique and exotic Thai cuisine at Kitima. This artistic restaurant offers a creative, contemporary ambiance while you sample such entrees as salmon supreme and beef satay. Kitima is certain to leave you with a wonderful impression.

Royal Thai Cuisine 949.645.THAI
4001 West Pacific Coast Highway, Newport Beach
www.royalthaicuisine.com
Royal Thai Cuisine offers exquisite Thai dining with delicious flavors in an exotic atmosphere. Royal Thai is experienced at serving royalty as they have had the honor of serving the Queen and the Princess of Thailand, as well as many members of Royal Thai family. Come, sit and enjoy the quiet tranquility of the Thai culture, sample dishes and experience the taste of Thailand. Specialties include stuffed, barbecued or steamed chicken, seafood, Cornish hen, beef and roasted or steamed duck.

Vietnamese

Vietnam Pearl 714.540.2212
1215 Baker Street, Suite B, Costa Mesa
In addition to great *pho tai*, spring rolls, vegetarian stir-fry, various kinds of chicken and sandwiches at extremely reasonable prices, this cute hole-in-the-wall restaurant doubles as a mini-mart, offering Vietnamese goods like dried candies, cookies and crackers. Vietnamese food is lighter than Chinese, and less spicy than Thai.

Saigon Cuisine 714.557.8824
3930 South Bristol Street, Santa Ana
www.saigoncuisinecali.com
In addition to its unique avocado milkshake, Saigon Cuisine offers the best in traditional and healthy Vietnamese cuisine including: spring rolls, seafood eggrolls, Saigon hot wings, crispy shrimp with yam, *bo luc luc*, *goi kho bo*, shrimp salad, *pho ga*: chicken rice noodles, seafood noodles, sauteed Vietnamese spinach with beef and a charbroiled chicken sandwich.

Thanh Restaurant 949.559.7788
15315 Culver Drive, Suite 140, Irvine
www.thanhrestaurant.com
Thanh Restaurant offers authentic Vietnamese cuisine in a casual setting, and is proud to be family-owned and operated. Using only the finest ingredients and traditional recipes, they strive to bring creativity, flavor and authenticity to every dish. Their hope is that you enjoy eating their food as much as they enjoy preparing it.



www.TravelCostaMesa.com

This information was compiled from reliable sources by Debbie Miller.