THE HONEST FOOD MAP | CURATED FOR REAL TRAVELERS

Steak for Breakfast & *The Soul of Old Hanoi*

Six unpretentious street corners where locals sit on tiny plastic stools, eat piping hot meals cooked over coal and iron, and soak in the morning rhythm of the capital.

SPOT 01 • THE MORNING SKILLET

Bò Né Cột Điện (Branch 5)

Along Nguyễn Trung Trực, breakfast arrives as a screaming-hot iron skillet of flash-seared beef, rich liver pâté, seasoned butter, and an egg that continues frying at your table. Tear a piece of warm baguette, break the yolk directly into the bubbling gravy, and mop the skillet clean.

Photo walk note: The French-colonial stone arches of the historic *Hàng Đậu Water Tower* are just a three-minute stroll around the corner — perfect in soft morning sun.



MORNING IN HANOI

📍 5 Nguyễn Trung Trực, Ba Đình ⏰ 07:00–11:30 & 17:30–21:00

105,000 VND (~$4.00)

SPOT 02 • MORNING HERITAGE

Phở Bò Gia Truyền Bát Đàn

The legendary queue-and-carry phở stall of the Old Quarter. You wait in line, pay at the wooden counter, and carry your own steaming bowl of clear, 12-hour bone broth simmered with roasted ginger and star anise. Order *Phở Tái Nạm* with two crispy fried crullers (*quẩy*) to soak up the rich marrow essence.

📍 49 Bát Đàn, Hoàn Kiếm
⏰ 06:30–08:30 (Best early)

55k–65k VND (~$2.30)

SPOT 03 • HIDDEN ALLEY LUNCH

Bún Chả Hàng Quạt (Alley 74)

Down a narrow one-meter-wide alley where you duck under clotheslines to find the smoke. Pork patties grilled over wood embers, resting in warm amber fish sauce broth with green papaya. Add minced garlic, fresh chili, and dunk your rice noodles while sitting elbow-to-elbow with local office workers.

📍 Ngõ 74 Hàng Quạt, Hoàn Kiếm
⏰ 10:30–13:30 (Lunch only)

50k–60k VND (~$2.10)

SPOT 04 • THE GOLDEN CRACKLE

Bánh Mì 25

Warm baguettes baked to a delicate crackle, layered with smooth homemade liver pâté, pickled daikon, fresh cucumber, and cilantro. Sip a salted caramel coconut coffee across the street while waiting.

📍 25 Hàng Cá, Hoàn Kiếm
⏰ 07:00–19:00 (All day)

35k–45k VND (~$1.50)

SPOT 05 • 1946 HERITAGE

Café Giảng

The birthplace of Vietnamese egg coffee. Whipped egg custard floats over concentrated Robusta like a warm, drinkable tiramisu. Taste the velvety foam with a spoon first, then stir gently from bottom up.

📍 39 Nguyễn Hữu Huân, Hoàn Kiếm • open daily

35k VND (~$1.35)



SPOT 06 • STEAMED CRAFT **Bánh Cuốn Bà Hoành** — **45k–55k VND (~$1.90)**

Paper-thin rice sheets steamed fresh over a taut cotton cloth drum, rolled around savory minced pork and wood ear mushrooms, showered with crispy shallots and served with warm cinnamon sausage (*chả quế*). Located at 66 Tô Hiến Thành, Hai Bà Trưng (Open 06:30–12:00).

Three Unwritten Rules of the Hanoi Sidewalk

FIELD OBSERVATIONS

01

The Plastic Stool Trust

Low blue stools mean rapid turnover. If motorbikes are parked two-deep and locals are chatting loudly, the broth is guaranteed fresh that morning.

02

Safe Machine Ice (Đá Bi)

Hollow tubular ice in central Hanoi is commercially filtered and machine-made. It is perfectly safe to enjoy in iced green teas and Robusta coffee.

03

The Lime Wipe Habit

Squeeze a drop of fresh lime onto your paper napkin to wipe your chopsticks and soup spoon before eating. It is the signature habit of true Hanoians.

RECOMMENDED EXPERIENCE

Don't Walk Alone — The Hanoi Food & Photo Stroll

Spend two relaxed hours exploring secret alleys with a friendly local photographer from TravelFrame.

- Taste 3–4 hidden food stalls tourists rarely find alone.
- We translate and handle all the ordering for you.
- Natural candid photos taken while you eat and explore.
- Originals in 24 hours; 10–15 edited keepers per hour in 48 hours.

From $30 / hour (1-hour minimum • up to 2 guests)

