

## BEVERAGES

### Wine

#### Red:

Maketto Cabernet Sauvignon 2017, Central Coast, California 11/44

Fermina Monastrell, Spain 2019 11/44

Merayo 2019, Spain 11/44

La Patience 2019 Carignan Merlot Blend, Languedoc-Roussillon 12/48

#### White:

Crios Torrontes, 2019, Argentina 12/44

Pulpe F!#/?@N, Muscadat-Sevre et Maine Sur Lie 2019 60

Maketto Chardonnay 2018, Central coast, California 11/44

#### Rose:

Principessa Sparkling Rose, Italy, NV 12/48

### Beer

DC Brau, TukTuk, Lager 6

Manor Hill Brewing, Mild Manor'd, Amber Ale 7

Lost Boy Cider, Comeback Kid, Amber Ale 8

Lost Boy Cider, En Fuego, Amber Ale 8

Deschutes Black Butte Porter, 7

Cigar City Brewing, Jai Alai, IPA 7

### Non-Alcoholic Beverages

San Pellegrino Clementine, Blood Orange 3

Hey Song Sarsparilla 3

Apple Sidra 3

Coke, Diet Coke, Sprite 3

Mountain Valley Water 3

### Coffee & Tea

Espresso 3 | Americano 3 | Macchiato 3.5 | Flat White 4 | Cortado 3.5

Cappuccino 4 | Latte 5 | Mocha 6 | Five Spice Honey Latte 6 | Nitro 6

Iced Tea 3 | Chai 4 | London 5 | Matcha 6

#### Loose Leaf Teas 3

Moroccan Mint | Sencha | Russian Caravan | Chamomile | Earl Grey

Turmeric & Ginger

## APRIL MENU

# MAKETTO

MAKETTO1351.COM

1351 H STREET NE, WASHINGTON DC

@MAKETTO1351

Welcome to Maketto

Our restaurant is our interpretation of Cambodian and Taiwanese cooking, inspired by the people and flavors of those respective cultures.

Our mission is to build a sense of community through quality, consistency, and accessibility.

The doors are always open. Our home is your home.

Please enjoy and thank you so much for your support.

— Chef Erik Bruner-Yang

## SMALL PLATES

### Pork Steamed Bao 8

braised pork, hoisin sauce

### Sourdough Scallion Pancake 8

ginger, sesame

### Pan-Seared Leek & Mushroom Bao 7

glass noodle, hoisin sauce

### Crystal Shrimp Dumplings 8

tuk Trey, herbs

### Strange Flavor Eggplant 12

tofu puree, house made bread

### Veggie Spring Rolls 8

pickles, herbs

### Pidan Tofu 7

fermented egg, fresh tofu, tare, cilantro

### Crispy Gruyere Dumplings 13

chinese beef chili

### Soy Milk & Dough Sticks 4

local soy milk, fried dough

### Spicy Cauliflower 12

sesame, pickled celery, puffed rice

### Vegetable Gyoza 6

seasoned soy, herbs

## MEDIUM PLATES

### Crispy Chicken Wings 15

peanuts, cumin glaze

### Wok Fried Yu Choy 18

oyster sauce, olives, anchovy

### Num Pang Sandwich 12

pork shoulder or chicken or tofu  
housemade bread, house spread,  
daikon, jalapeño

### Cambodian Noodle Salad 13

pork shoulder or chicken or veggie,  
cold rice noodle, herbs, peanuts

### Spicy Beef & Rice Bowl 12

braised beef, housemade pickles,  
fried garlic, fried egg

### Duck Noodle Soup 16

confit duck leg, wonton noodles,  
local greens, mushrooms

### Tofu & Spicy Basil Sauce 14

fried local tofu, spicy basil sauce

### Lo Mein 16

pork shoulder or chicken confit or tofu  
assorted mushrooms, sweet soy sauce

### Cambodian Style Pho 13

pork shoulder or chicken,  
rice noodle, chicken broth

## LARGE PLATES

### Wok Fried Rice Noodles 17

mushroom sauce, local vegetables  
- add roasted red pork +10

### Maketto Fried Chicken 28

five spice caramel, house made bread

### Spicy Pork Sausage Laab & Bone Marrow 21

fried egg, chilis, fresh herbs

### Red Pork Bao Platter 32

steamed buns, ferments, local  
vegetables

### Drunken Shrimp Fried Rice 24

jumbo shrimp, holy basil

### Roast Duck 40/80

sesame plum dressing, lettuce,  
ferments, fresh herbs

\*not all ingredients are listed on the menu. please notify server about all allergies. may contain shellfish and/or oyster sauce.  
consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.