

Wine

Red:

Maketto Cabernet Sauvignon 2017, Central Coast, California 11/44
Fermina Monastrell, Spain 2019 11/44
Clovis, Southern Rhone, France 12/48
Bruno Dubois Rococo, Cabernet Franc, France 75 (btl)
Gulp/Hablo, Spain 11

White:

Crios Torrontes 2019, Argentina 12/44
Azahar Vinjo Verde, Portugal 12/47
Pulpe Fl!#/?@N, Melon de Bourgogne 56 (btl)
Maketto Chardonnay 2018, Central coast, California 11/44

Rose:

Illi Prosecco, Sparkling Rosé 12/48

Beer

DC Brau, TukTuk, Lager 6
Lost Boy Cider, Comeback Kid, Cider 8
Lost Boy Cider, En Fuego, Cider 8
Cigar City Brewing, Jai Alai, IPA 7
Bells Oberon Wheat Ale 7
Guava Rodeo Sour Ale 8

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
Mocktail 5
Hot Chocolate 5

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 | Cold Brew 3.8
Nitro Cold Brew 6 | Drip Coffee 3 | Iced Tea 3 | Chai 4 | London 5
Matcha 6 | Loose Leaf Teas 3
Moroccan Mint | Sencha | Russian Caravan | Chamomile | Earl Grey
Turmeric & Ginger

MAKETTO

MAKETTO1351.COM
1351 H STREET NE, WASHINGTON DC
@MAKETTO1351

Welcome to Maketto

Our 60 seat 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,
rice noodle, herbs, peanuts, cucumber

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
white rice

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

Spicy Pork Sausage Laab

& Bone Marrow 21

fried egg, chilis, fresh herbs

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

Drunken Shrimp Fried Rice 24

jumbo shrimp, holy basil

Red Pork Bao Platter 32

steamed buns, ferments, local
vegetables

Roasted Bristol Bay Salmon 22

coconut nam phrik, hatch chili, dill

*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.