

STARTERS

- Miso Soup 味噌汤

€7.00

Tofu, Dried Shiitake Mushrooms, Scallions, Peppers, Bamboo Shoots and Dried Seaweed Submerged in a Traditional Japanese Soybean Broth. Breadsticks on the Side.

AGFCRDEFGLMMPUSUSESO TV
- Vegetable Spring Rolls 斋卷

€8.00

Mixed Vegetables Hand-Rolled in a Light Pastry with Homemade Sweet Chilli Dipping Sauce.

AGFCRDEFGLMMPUSUSESO TV
- Liangpi Noodle Salad 手工凉皮

€7.00

Cold Liangpi Noodles and Pickled Cucumber, Coated in Spicy Sesame Sauce. Choice of Spinach, Pitaya or Original Dough.

AGFCRDEFGLMMPUSUSESO TV
- Vegetable Yuba Roll 豆皮卷

€8.00

Tofu Skin Wrapped in Light Pastry and Sweet Chilli Sauce.

AGFCRDEFGLMMPUSUSESO TV
- Spicy Crispy Tofu Salad 豆腐沙拉

€8.50

Marinated Tofu Glazed in Chilli Barbecue Sauce, Mixed Leaves, Pickled Cucumber, Daikon and Toasted Sesame Seeds.

AGFCRDEFGLMMPUSUSESO TV
- Vegetable Wontons 蒸斋饺

€8.00

A Mixture of Sweet Potato, Cabbage, Water Chestnut and Spinach, Steamed and Served in Vegetable Broth.

AGFCRDEFGLMMPUSUSESO TV
- Veggie Bunch 炸斋盘

€8.00

Sweet Potato, Peppers, Carrots, Aubergine, Asparagus, Enoki Mushrooms, and Courgette Deep Fried in a Light Tempura Batter. Served with Sriracha Sweet Chilli and House Salad.

AGFCRDEFGLMMPUSUSESO TV
- Sweet Potato Noodle and Wakame Salad 红薯粉沙拉

€8.00

Marinated Noodles Made from Sweet Potato Starch, Roasted Vegetables, Edamame, Wakame, Dried Seaweed and Crispy Rice Noodles.

AGFCRDEFGLMMPUSUSESO TV
- Crispy Radish Cake 萝卜糕

€7.50

On a Bed of Kale and Yellow Lemongrass Curry Sauce.

AGFCRDEFGLMMPUSUSESO TV

- Cauliflower Nuggets and Corn Fritters 炸花菜玉米

€7.80

Served with Roasted Red Pepper Sauce

AGFCRDEFGLMMPUSUSESO TV
- Deep Fried Sushi Roll 炸寿司

€8.50

Hand-Rolled Sushi Filled with Vegetable Tempura, Avocado, Daikon, Mixed Leaves, Sriracha Aioli with a side of Pickled Ginger, Wasabi and Soya Sauce.

AGFCRDEFGLMMPUSUSESO TV
- Stuffed Mushroom 炸蘑菇

€7.90

Portobello Mushroom with Seitan and Tofu Stuffing, Topped with a Crunchy Mix of Seasoned Panko Crumbs and Chilli Coconut Dip.

AGFCRDEFGLMMPUSUSESO TV
- Crispy Tofu Jiamo 豆腐夹馍

€8.00

Puxian Bean Tofu, Grilled Aubergine and Baby Gem Lettuce. Glazed in Spicy Honey Mustard Sauce.

Step 1. Choose a Bun
 - Crispy Tongguan,
 - Baijimo,
 - White Bao Bun or Jianbing.

Step 2. Choose Any Two Toppings:
Peanuts, Scallions, Xi'An Chilli Oil, Dried Onions, Toasted Sesame Seeds or Pickled Cucumber.

Extra Toppings: €0.30 each.

AGFCRDEFGLMMPUSUSESO TV
- Wok Fried Yuba 炒豆皮

€8.00

Tofu Skin, Stir Fried with Fresh Chilli and Garlic.

AGFCRDEFGLMMPUSUSESO TV
- Spinach Jiaozi 豆腐饺子

€8.00

Traditional Dumplings Made In-House from Spinach Dough, Stuffed with Scallions and Tofu. Black Vinegar Sauce.

Step 1. Choose Any Two Toppings:
Peanuts, Scallions, Xi'An Chilli Oil, Dried Onions, Toasted Sesame Seeds or Pickled Cucumber.

Extra Toppings: €0.30 each.

Step 2. Choose How it's finished:
Steamed or Pan-seared.

AGFCRDEFGLMMPUSUSESO TV
- Braised Eggplant 麻辣茄子

€8.80

Slow Cooked Aubergine with an Option of Mala Spicy Sauce or Soya Mushroom Sauce.

AGFCRDEFGLMMPUSUSESO TV

MAINS

Sizzling Vegan “Duck” 斋鸭 €17.50

Wheat-Based Gluten, Broccoli, Onions, Carrots, Peppers and Baby Corn in an Orange, Cinnamon and Hot Bean Sauce.

Add Jasmine, Brown Rice or Chips for €1.00. Spicy Chips or Noodles €3.00.

AGF C CR D E F G L M MU P SU SE SO T

Bao Cui Jianbing 斋煎饼 €17.00

A Traditional Chinese Style Crepe, Made from a Mix of Mung Bean, Wheat, Rye and Buckwheat Flour. Stuffed with Stir Fried Seitan, Onions, Rice Stuffing, Spinach Leaves and Vegan Cheese. Served with Sweet Potato Fries.

AGF C CR D E F G L M MU P SU SE SO T

Vegan Nasi Goreng 斋马饭 €17.00

Malaysian Fried Rice, Cooked with Tofu and Asian Vegetables. Served with a Satay Seitan, Peanut Sauce and Chilli Paste.

AGF C CR D E F G L M MU P SU SE SO T

Vegan Gway Teow Pad Thai 泰河粉 €17.00

Flat Rice Noodles with Tofu, Beansprouts, Baby Corn, Carrots and Spring Onions in Tamarind Soya Sauce. Topped with Crushed Peanuts, Roasted Red Dry Chilli and Lime.

AGF C CR D E F G L M MU P SU SE SO T

SIDES

- Jasmine Rice €4.50
- Brown Rice €4.50
- Chips €4.50
- Spicy Chips €5.00
- Sweet Potato Fries €5.00
- Stir Fried Noodles €6.00
- AGF C CR D E F G L M MU P SU SE SO T
- Szechuan Crispy Fine Beans €8.00
- Edamame €6.00
- Asian Greens €6.00
- AGF C CR D E F G L M MU P SU SE SO T
- Onion Rings €5.00
- AGF C CR D E F G L M MU P SU SE SO T
- Pickled Cucumber €5.00
- AGF C CR D E F G L M MU P SU SE SO T
- Satay Sauce €4.00
- AGF C CR D E F G L M MU P SU SE SO T
- Curry Sauce €4.00
- AGF C CR D E F G L M MU P SU SE SO T
- Peanuts €4.00
- AGF C CR D E F G L M MU P SU SE SO T

ALLERGIES

- Fish F
- Eggs E
- Dairy D
- Lupin L
- Soya SO
- Celery C
- Gluten G
- Sulhate SU
- Peanuts P
- Molluscs M
- Sesame SE
- Tree nuts T
- Mustard MU

Crustaceans CR

Available Gluten Free AGF



RÉ NAO'S HANDMADE SPECIALITY NOODLES

All Specialty Noodles are Handmade and Cooked In House, Fresh for your Order, with Pak Choy, Kale, Carrots, Onions, Chinese Cabbage and Beansprouts.

Step 1

Noodles

Biang Biang Noodles 裤带面

Xi'an's Famous Wide and Thick Hand-Ripped Noodles.

AGF C CR D E F G L M MU P SU SE SO T

Liangpi Noodles 手工凉皮

A Favourite from the Xi'an Region, Al Dente Flat Noodles Made from Wheat Starch.

AGF C CR D E F G L M MU P SU SE SO T

Soba Noodles 荞麦面

Traditional Noodles Made from Buckwheat Flour, Originally from the Shaanxi Region.

AGF C CR D E F G L M MU P SU SE SO T

Gungun Noodles 棍棍

Thin and Springy Wheat Noodles.

AGF C CR D E F G L M MU P SU SE SO T

Paomo Glass Noodles 粉丝泡馍

Glass Noodles Made Using Mung Bean Starch.

Rice Vermicelli Noodles 米粉

Round and White Noodles, Made from Rice Flour Starch.

Step 2

Protein

- Stir Fried Seitan €16.50
AGF C CR D E F G L M MU P SU SE SO T
- Stir Fried Tofu €16.00
AGF C CR D E F G L M MU P SU SE SO T
- Vegetables Only €16.50

Step 3

Sauce

- Spicy Sesame Dandan Sauce 🔥🔥
AGF C CR D E F G L M MU P SU SE SO T
- Sour and Spicy Qishan Broth 🔥
AGF C CR D E F G L M MU P SU SE SO T
- Soya Based Sauce
AGF C CR D E F G L M MU P SU SE SO T
- Miso Based Broth
AGF C CR D E F G L M MU P SU SE SO T

Spicy levels can be adjusted.

Step 4

Choose Your Finish

- Dry Mix
- In Soup

STARTERS

- Miso Soup 味噌汤

€7.00

Tofu, Dried Shiitake Mushrooms, Scallions, Peppers, Bamboo Shoots and Dried Seaweed Submerged in a Traditional Japanese Soybean Broth. Breadsticks on the Side.

AGFCRDEFGLMMPUSUSESO TV
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€7.20

Mixed Vegetables Hand-Rolled in a Light Pastry with Homemade Sweet Chilli Dipping Sauce.

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Marinated Tofu Glazed in Chilli Barbecue Sauce, Mixed Leaves, Pickled Cucumber, Daikon and Toasted Sesame Seeds.

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- Vegetable Wontons 蒸斋饺

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A Mixture of Sweet Potato, Cabbage, Water Chestnut and Spinach, Steamed and Served in Vegetable Broth.

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Sweet Potato, Peppers, Carrots, Aubergine, Asparagus, Enoki Mushrooms, and Courgette Deep Fried in a Light Tempura Batter. Served with Sriracha Sweet Chilli and House Salad.

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AGFCRDEFGLMMPUSUSESO TV
- Crispy Radish Cake 萝卜糕

€7.50

On a Bed of Kale and Yellow Lemongrass Curry Sauce.

AGFCRDEFGLMMPUSUSESO TV

- Cauliflower Nuggets and Corn Fritters 炸花菜玉米

€7.80

Served with Roasted Red Pepper Sauce

AGFCRDEFGLMMPUSUSESO TV
- Deep Fried Sushi Roll 炸寿司

€8.50

Hand-Rolled Sushi Filled with Vegetable Tempura, Avocado, Daikon, Mixed Leaves, Sriracha Aioli with a side of Pickled Ginger, Wasabi and Soya Sauce.

AGFCRDEFGLMMPUSUSESO TV
- Stuffed Mushroom 炸蘑菇

€7.90

Portobello Mushroom with Seitan and Tofu Stuffing, Topped with a Crunchy Mix of Seasoned Panko Crumbs and Chilli Coconut Dip.

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Puxian Bean Tofu, Grilled Aubergine and Baby Gem Lettuce. Glazed in Spicy Honey Mustard Sauce.

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Extra Toppings: €0.30 each.

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- Wok Fried Yuba 炒豆皮

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Tofu Skin, Stir Fried with Fresh Chilli and Garlic.

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Steamed or Pan-seared.

AGFCRDEFGLMMPUSUSESO TV
- Braised Eggplant 麻辣茄子

€8.80

Slow Cooked Aubergine with an Option of Mala Spicy Sauce or Soya Mushroom Sauce.

AGFCRDEFGLMMPUSUSESO TV

MAINS

Sizzling Vegan “Duck” 斋鸭 €15.00

Wheat-Based Gluten, Broccoli, Onions, Carrots, Peppers and Baby Corn in an Orange, Cinnamon and Hot Bean Sauce.

Add Jasmine, Brown Rice or Chips for €1.00. Spicy Chips or Noodles €3.00.

AGF C CR D E F G L M MU P SU SE SO T

Bao Cui Jianbing 斋煎饼 €14.00

A Traditional Chinese Style Crepe, Made from a Mix of Mung Bean, Wheat, Rye and Buckwheat Flour. Stuffed with Stir Fried Seitan, Onions, Rice Stuffing, Spinach Leaves and Vegan Cheese. Served with Sweet Potato Fries.

AGF C CR D E F G L M MU P SU SE SO T

Vegan Nasi Goreng 斋马饭 €14.50

Malaysian Fried Rice, Cooked with Tofu and Asian Vegetables. Served with a Satay Seitan, Peanut Sauce and Chilli Paste.

AGF C CR D E F G L M MU P SU SE SO T

Vegan Gway Teow Pad Thai 泰河粉 €14.50

Flat Rice Noodles with Tofu, Beansprouts, Baby Corn, Carrots and Spring Onions in Tamarind Soya Sauce. Topped with Crushed Peanuts, Roasted Red Dry Chilli and Lime.

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- AGF C CR D E F G L M MU P SU SE SO T
- Satay Sauce €4.00
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- Curry Sauce €4.00
- AGF C CR D E F G L M MU P SU SE SO T
- Peanuts €4.00
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- Eggs E
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Round and White Noodles, Made from Rice Flour Starch.

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- Stir Fried Tofu €14.50
AGF C CR D E F **G** L M MU P SU SE **SO** T
- Vegetables Only €14.50

Step 3

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- Spicy Sesame Dandan Sauce 🔥
AGF C CR D E F **G** L M MU P SU **SE** SO T
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AGF C CR D E F **G** L M MU P SU **SE** SO T
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AGF C CR D E F **G** L M MU P SU **SE** SO T
- Miso Based Broth
AGF **C** CR D E F **G** L M MU P SU **SE** SO T

Spicy levels can be adjusted.

Step 4

Choose Your Finish

- Dry Mix
- In Soup