

STARTERS

- Miso Soup** 味增湯   €7.00
- Vegetable Spring Rolls** 齋卷  €7.00
- Liangpi Noodle Salad** €8.00
手工凉皮   
Choice of Spinach, Pitaya or Original Dough.
- Spicy Crispy Tofu Salad** €8.00
豆腐沙拉   
Marinated Tofu Glazed in Chilli BBQ Sauce.
- Veggie Bunch** 炸齋盤  €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.
- Sweet Potato Noodle and Wakame Salad** 红薯海帶沙拉  €8.50
Marinated Noodles Made from Sweet Potato Starch, Roasted Vegetables, Edamame, Wakame, Dried Seaweed and Crispy Rice Noodles.
- Deep Fried Sushi Roll** 炸寿司  €8.50
Hand-Rolled Sushi Filled with Vegetable Tempura, Avocado, Daikon, Mixed Leaves, Sriracha Aioli.
- Spicy Crispy Mushroom** €7.00
椒鹽蘑菇  
Crispy Fried Shimeji and King Oyster Mushroom in Garlic, Ginger, and Fresh Chili.
- RÉNAO Vegan Spice Box** 辣盒    €8.00
Crispy Tofu, Veggie ball, Vegetables and Chips in our Special Spice Mix.
• Main portion €13.00

Crispy Tofu Jiamo 豆腐夾饅    €8.50

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

Step 1. Choose a Bun

- Crispy Tong Guan
- White Bao Bun

Step 2. Choose Any Two Toppings:

Peanuts, Scallions, Xi'An Chilli Oil, Dried Onions, Toasted Sesame Seeds or Pickled Cucumber.

* Extra Toppings: €0.50 each.

Tofu Jiaozi 豆腐餃子  €8.50

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: €0.50 each.

Step 2. Choose How it's Finished:

- Steamed
- Pan-seared

SIDES

- Jasmine Rice €4.50
- Brown Rice €4.50
- Chips €4.50
- Spicy Chips   €5.00
- Sweet Potato Fries €5.00
- Asian Greens   €6.00
- Edamame €6.00
- Curry Sauce  €2.50
- Satay Sauce  €2.50

ALLERGIES

Fish 	Eggs 	Soya 
Gluten 	Dairy 	Sulphate 
Lupin 	Celery 	Sesame 
Crustaceans 	Mustard 	Peanuts 
	Molluscs 	Tree nuts 
Available Gluten Free 		Spicy Level 

MAINS

RÉNAO'S HANDMADE SPECIALITY NOODLES

All Speciality Noodles are Handmade and Cooked in House, Fresh for your Order, with Pak Choy, Carrots, Onions, Potatoes, Green Beans, Chinese Cabbage, Beansprouts, and Mushrooms.

Step 1. Noodles

Biang Biang Noodles 褲帶麵 ☺

Liangpi Noodles 手工涼皮 ☺

Soba Noodles 蕎麥麵 ☺

Gungun Noodles 棍棍麵 ☺

Glass Noodles 粉絲

Rice Vermicelli Noodles 米粉

Step 2. Protein

- Stir Fried Seitan 🍷🍷 €15.50
- Stir Fried Tofu 🍷 €15.00
- Vegetables Only €14.50

Step 3 Sauce

- Soya Based Sauce 🍷🍷🍷
- Spicy Sesame Dandan Sauce 🍷🍷🍷🍷🍷🍷🍷🍷
- Miso Based Broth 🍷🍷🍷
- Sour and Spicy Qishan Broth 🍷🍷🍷🍷🍷🍷
- Mala Spicy Sauce 🍷🍷🍷🍷🍷🍷🍷🍷

* Spicy levels can be adjusted

Step 4 Choose Your Finish

- Dry Mix
- In Soup

RÉNAO VEGAN CLASSICS

These Dishes are Prepared with Your Choice of

- Tofu €13.20
- Vegan Duck €16.50

Wok Fried Sichuan 四川餐 🍷🍷🍷🍷🍷🍷🍷🍷🍷🍷🍷

Mixed with Vegetables, Garlic, Cumin and Soybean Sauce.

Traditional Satay 沙爹 🍷🍷🍷🍷🍷🍷🍷🍷

Rich Peanut Sauce delicately flavoured with Coconut Milk, Plum Sauce and Spices.

Thai Curry 泰式咖哩 🍷🍷🍷🍷🍷🍷

Creamy Coconut Based with Aubergine, Peppers, Roasted Potatoes and Bamboo Shoots. Choice of Green or Red Curry.

Gongbao 宮保 🍷🍷🍷🍷🍷🍷🍷🍷

This Szechuan Dish is a Home Favourite. Stir Fried with Peanuts & Chilli Chunks.

Black Bean Sauce 豆豉 🍷🍷🍷🍷🍷🍷🍷🍷

A Popular Dish Favoured with Black Bean Sauce, Re'nao Style Chilli, Crispy Tofu and Mixed Vegetables

Sizzling Vegan "Duck" €14.50

鐵板齋鴨 🍷🍷🍷🍷

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

ADD TO ABOVE VEGAN CLASSICS

- Jasmine, Brown Rice or Chips €1.00
- Spicy Chips or Rice Noodles €3.00

Bao Cui Jianbing 齋煎餅 🍷🍷🍷🍷 €14.00

A Traditional Chinese Style Crepe, Made from a Mix of Mung Bean, Wheat, Rye and Buckwheat Flour.

Vegan Gway Teow Pad Thai €14.50

齋泰式炒河粉 🍷🍷🍷🍷🍷

Vegan Singapore Noodles €14.50

齋新加坡炒麵 🍷🍷🍷🍷🍷

Vegan Nasi Goreng €14.50

齋馬來炒飯 🍷🍷🍷🍷🍷

STARTERS

Miso Soup 味增湯   €7.00

Vegetable Spring Rolls 齋卷  €8.00

Liangpi Noodle Salad €9.00

手工涼皮   

Choice of Spinach, Pitaya or Original Dough.

Spicy Crispy Tofu Salad €8.50

豆腐沙拉   

Marinated Tofu Glazed in Chilli BBQ Sauce.

Veggie Bunch 炸齋盤  €9.00

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.

Sweet Potato Noodle and €9.00

Wakame Salad 红薯海帶沙拉  

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

Deep Fried Sushi Roll 炸寿司  €9.00

Hand-Rolled Sushi Filled with Vegetable Tempura, Avocado, Daikon, Mixed Leaves, Sriracha Aioli.

Spicy Crispy Mushroom €8.00

椒鹽蘑菇  

Crispy Fried Shimeji and King Oyster Mushroom in Garlic, Ginger, and Fresh Chili.

RÉNAO Vegan Spice Box 辣盒    €9.00

Crispy Tofu, Veggie ball, Vegetables and Chips in our Special Spice Mix.

• Main portion €15.00

Crispy Tofu Jiamo 豆腐夾饅    €9.00

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

Step 1. Choose a Bun

• Crispy Tong Guan • White Bao Bun

Step 2. Choose Any **Two** Toppings:

Peanuts, Scallions, Xi'An Chilli Oil, Dried Onions, Toasted Sesame Seeds or Pickled Cucumber.

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* Extra Toppings: €0,50 each.

Step 2. Choose How it's Finished:

• Steamed • Pan-seared

SIDES

- Jasmine Rice €4.50
- Brown Rice €4.50
- Chips €4.50
- Spicy Chips   €5.00
- Sweet Potato Fries €5.00
- Asian Greens   €6.00
- Edamame €6.00
- Curry Sauce  €2.50
- Satay Sauce  €2.50

ALLERGIES

Fish 	Eggs 	Soya 
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Lupin 	Celery 	Sesame 
Crustaceans 	Mustard 	Peanuts 
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Gungun Noodles 棍棍麵 ⊖

Glass Noodles 粉絲

Rice Vermicelli Noodles 米粉

Step 2. Protein

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- Stir Fried Tofu 🌾 €16.50
- Vegetables Only €16.00

Step 3 Sauce

- Soya Based Sauce 🍌🌾🌾
- Spicy Sesame Dandan Sauce 🍌🌾🌾🌾🌾🌾🌾
- Miso Based Broth 🍌🌾🌾
- Sour and Spicy Qishan Broth 🍌🌾🌾🌾🌾
- Mala Spicy Sauce 🍌🌾🌾🌾🌾🌾🌾

* Spicy levels can be adjusted

Step 4 Choose Your Finish

- Dry Mix
- In Soup

RÉNAO VEGAN CLASSICS

These Dishes are Prepared with Your Choice of

- Tofu €16.80
- Vegan Duck €18.80

Wok Fried Sichuan 四川餐 🍌🌾🌾🌾🌾🌾🌾🌾

Mixed with Vegetables, Garlic, Cumin and Soybean Sauce.

Traditional Satay 沙爹 🍌🌾🌾🌾🌾🌾

Rich Peanut Sauce delicately flavoured with Coconut Milk, Plum Sauce and Spices.

Thai Curry 泰式咖哩 🍌🌾🌾🌾

Creamy Coconut Based with Aubergine, Peppers, Roasted Potatoes and Bamboo Shoots. Choice of Green or Red Curry.

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Black Bean Sauce 豆豉 🍌🌾🌾🌾🌾🌾

A Popular Dish Favoured with Black Bean Sauce, Re'nao Style Chilli, Crispy Tofu and Mixed Vegetables

Sizzling Vegan "Duck" €18.00

鐵板齋鴨 🍌🌾🌾

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

ADD TO ABOVE VEGAN CLASSICS

- Jasmine, Brown Rice or Chips €1.00
- Spicy Chips or Rice Noodles €3.00

Bao Cui Jianbing 齋煎餅 🍌🌾🌾 €17.00

A Traditional Chinese Style Crepe, Made from a Mix of Mung Bean, Wheat, Rye and Buckwheat Flour.

Vegan Gway Teow Pad Thai €17.00

齋泰式炒河粉 🍌🌾🌾🌾

Vegan Singapore Noodles €17.00

齋新加坡炒麵 🍌🌾🌾🌾

Vegan Nasi Goreng €17.00

齋馬來炒飯 🍌🌾🌾🌾🌾