DINNER MENU

SIDES

no. 1	BANH GIO CHAY vegan, glutenfree Chrissy's favorite childhood snack: homemade steamed dumpling rice dough pyramid, filled with veggies	11		
no.3	GOI DU DU vegan Spicy papaya salad	14		
no. 5	DAU HU GION vegan Crispy tofu fingers with homemade dipping sauce	12		
no. 6	XOI CHAY vegan You asked, we listened - The BIG come back: savory Vietnamese sticky rice, pepper seitan, mushrooms, morels, raddish, homemade soy garlic sauce, crispy onion sprinkles	15		
BANH MI				
MVP	BANH MI MVP vegan AN CHAY's famous Baguette: filled with our special pepper-seitan, homemade salsa verde, cucumber homemade soy garlic sauce, pickled daikon-carrots & cilantro.	20		
BOWLS				
no.13	BUN CHA GIO CHAY the beginner's bowl: rice-noodle bowl with crispy homemade springrolls, salad & fresh herbs • vegan soy garlic sauce OR classic nuoc mam fishsauce	25		
	BUN BI CHA CHAY (glutenfree available)	25		

SOUP

no.10	PHO CHAY vegan, glutenfree everybody's favorite soup: rich and hearty broth, rice noodles, pepper-seitan, totu, mushrooms, thai basil, cilantro, beansprouts	26
PL	ATES	
no.12	COM BI CHA - THE LOADED PLATE vegan the no-brainer: rice, sweetpotato-tofu mix, crispy oyster-mushrooms, crispy tofu, pepper seitan skewer topped with homemade Vietnamese salsa verde, cucumber, cilantro homemade kimchi, pickled daikon-carrots.	31
no.15	COM THIT BAM CHAY vegan, spicy chefs kiss: your favorite rice dish with fake minced meat, pickled sesame cucumber, homemade kimchi, pickled daikon-carrots, Thai basil leaves,	25
no.16	BANH CUON CHAY (glutenfree available) very Vietnamese: Steamed ricerolls filled with seitan, morels, homemade pickles & herbs vegan soy garlic sauce OR classic nuoc mam fishsauce	25
no.18	BANH CANH XAO vegan the staff's go to noodles: stir fried udon noodles, homemade tangy tomato-lemony sauce, tofu, bean sprouts, fresh herbs, crunchy lotus roots	25
no. 20	CLASSIC BANH CANH XAO vegan, spicy the classic hot noodles: stir fried udon noodles, homemade classic soy-chilli sauce, tofu, bean sprouts, fresh herbs	25
no. 2 1	NAM KHO TIEU vegan, spicy our new favorite: braised fried tofu, king trumpet mushroom, oyster mushroom, tofu curd caramelized pepper-soy sauce. Served with rice, herbs, hearty broth aside.	25

SWEETS

ASIAN ICE POP vegan, glutenfree	4
Flavors: red bean, green tea, jackfruit, taro, young coconut, passionfruit-coco	
CRAZY BANANA ICE POP vegan, glutenfree	6
Limited Edition: whole Asian banana dipped in coconut milk. Covered with salted peanuts	
BANH KHOAI MI vegan, glutenfree	7
Co Ranh's manioe cake made with mundheans, coconut milk, nandan	

- **▼** Some dishes contain peanuts, please let us know if you have any allergies
- ♥ All of our dishes are vegan if you choose vegan soy garlic sauce
- Our gluten-free seitan is made out of soy flour
- ♥ Our nuoc mam sauce is gluten-free, our soy garlic sauce might contain gluten

BEVERAGES

SOFT

Ginger honey lemonade (homemade) 47cl	7
Maracuja lemongrass lemonade 47cl	6
Tra Da House Iced Tea pandan- greentea unsweetened 47cl	6
Homemade soy drink 25cl (vegan) lightly sweetened: soy beans, palmsugar, pandan leaf	4
Züri Wasser still / sparkling (10% donated to Wasser für Wasser Projects) 40cl /100cl	4.5 / 8
COCA COIA classic / zero 33cl	4.50
TEA COFFEE	
HAUS-tea vietnamese pandan green tea, no sugar	5.50
Citronella - tea Grandma's homemade lemongrass tea-mix from Vietnam	6
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Fresh ginger tea fresh peppermint tea	6
Viet-Coffee classic Vietnamese coffee with condensed milk. hot / iced	6
BOOZE BEER	
Saigon Beer 4,9% 33cl	6
Ambos Libero Beer Non-Alcoholic 33cl	6
Maracuja Spritz maracuja, lemongrass, soda, prosecco nudo 12%. 47sci	13
Prosecco Nudo DOC, Veneto, IT 12%. 10cl / 75cl	9/42
ROSÉ La Mehari, natural wine, Gamay AOC Genève CH, 12% 10cl / 75cl	8.50/41
White Wine La Garmaise, natural wine, Chasselas, AOC Genève CH, 11.5% 10cl / 75cl	8.50/41