

# LUNCH MENU

## SIDES

- no. 1 **BANH GIO CHAY** vegan, glutenfree 11  
Chrissy's favorite childhood snack: homemade steamed dumpling rice dough pyramid, filled with veggies
- no.3 **GOI DU DU** vegan 14  
Spicy papaya salad
- no. 5 **DAU HU GION** vegan 12  
Crispy tofu fingers with homemade dipping sauce
- no. 6 **XOI CHAY** vegan 15  
**You asked, we listened - The BIG come back:**  
savory Vietnamese sticky rice, pepper seitan, mushrooms, morels, raddish, homemade soy garlic sauce, crispy onion sprinkles

## BANH MI

- MVP **BANH MI MVP** vegan 20  
**AN CHAY's famous Baguette:** filled with our special pepper-seitan, homemade salsa verde, cucumber homemade soy garlic sauce, pickled daikon-carrots & cilantro.

## BOWLS

- no.13 **BUN CHA GIO CHAY** 25  
**the beginner's bowl:** rice-noodle bowl with crispy homemade springrolls, salad & fresh herbs  
♥ **vegan soy garlic sauce OR classic nuoc mam fishsauce**
- no.14 **BUN BI CHA CHAY** (glutenfree available) 25  
**the veteran's bowl:** Rice-noodle bowl with with sweetpotato-tofu mix, shredded tofu, jicama, taro shreds, crispy glassnoodles  
♥ **vegan soy garlic sauce OR classic nuoc mam fishsauce**

## SOUP

- no.10 **PHO CHAY** vegan, glutenfree 26  
**everybody's favorite soup:** rich and hearty broth, rice noodles, pepper-seitan, tofu, mushrooms, thai basil, cilantro, beansprouts

## PLATES

- no.15 **COM THIT BAM CHAY** vegan, spicy 25  
**chefs kiss:** your favorite rice dish with fake minced meat, pickled sesame cucumber, homemade kimchi, pickled daikon-carrots, Thai basil leaves,
- no.16 **BANH CUON CHAY** (glutenfree available) 25  
**very Vietnamese:** Steamed ricerolls filled with seitan, morels, homemade pickles & herbs  
♥ **vegan soy garlic sauce OR classic nuoc mam fishsauce**
- no.18 **BANH CANH XAO** vegan 25  
**the staff's go to noodles:** stir fried udon noodles, homemade tangy tomato-lemony sauce, tofu, bean sprouts, fresh herbs, crunchy lotus roots
- no. 19 **COM BI - THE EVERYTHING RICE BOWL** vegan 28  
Rice, sweetpotato-tofu mix, taro shreds, jicama, crispy tofu, pepper seitan, thai basil, homemade daikon-carrot pickles, cucumber, homemade soy-garlic sauce

## 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

Go Banh's manioc cake made with mungbeans, coconut milk, pandan

- ♥ 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

<b>Ginger honey lemonade</b> (homemade) 47cl	7
<b>Maracuja lemonade</b> 47cl	6
<b>Tra Da House Iced Tea</b> pandan- greentea unsweetened 47cl	6
<b>Homemade soy drink</b> 25cl (vegan) lightly sweetened: soy beans, palmsugar, pandan leaf	4
<b>Züri Wasser</b> still / sparkling (10% donated to Wasser für Wasser Projects) 40cl / 100cl	4 / 8
<b>Coca Cola</b> classic / zero 33cl	4.50

## TEA | COFFEE

<b>HAUS-tea</b> Vietnamese oolong-pandan tea, unsweetened	5.50
<b>Citronella - tea</b> Grandma's homemade lemongrass tea-mix from Vietnam	6
<b>Fresh ginger tea   fresh peppermint tea</b>	6
<b>Viet-Coffee</b> classic Vietnamese coffee with condensed milk. hot / iced	6

## BOOZE | BEER

<b>Saigon Beer</b> 4,9%o 33cl	6
<b>Ambos Libero Beer Non-Alcoholic</b> 33cl	6
<b>Prosecco</b> Nudo DOC, Veneto, IT 12%o. 10cl / 75cl	9/42
<b>Rosé</b> La Mehari, natural wine, Gamay AOC Genève CH, 12%o 10cl / 75cl	8.50/41
<b>White Wine</b> La Garmaise, natural wine, Chasselas, AOC Genève CH, 11.5%o 10cl / 75cl	8.50/41