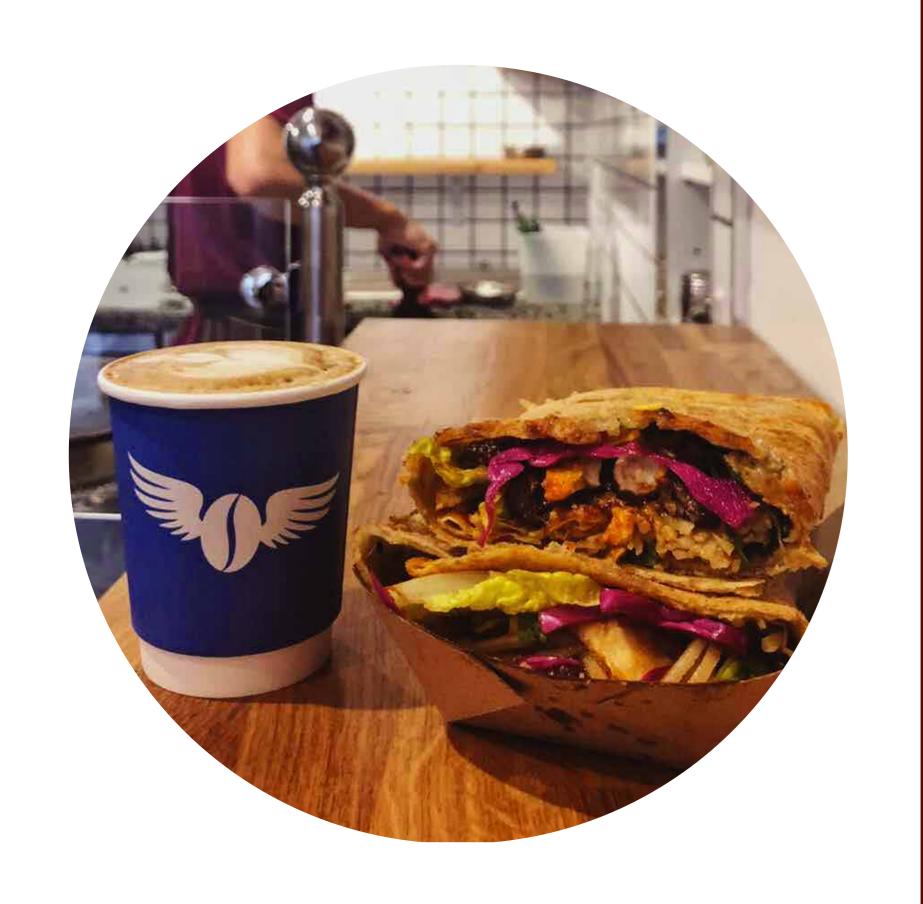
## HISTORY OF JIANBING

Jian Bing is a traditional Chinese street food created nearly 2000 years ago in the Shandong province.

According to legend these street style crepes were made in order to feed an army of soldiers who lost their woks.

This delicious delicacy boosted their morale so much they went on to win the war.



#### 杂粮煎饼 STEP 1 - BASE

A thin and crispy crepe-like base made from a mix of four traditional flours (corn, mung bean, rye and buckwheat) and flavoured with black and white sesame seeds.

## STEP 2 - FILLINGS

ANY CREPE €6.50

#### Savoury

- Breakfast Bing (bacon, egg, sausage, scallion)
- Veggie Bing (falafel, coriander, veg, scallion)
- Stewed Chicken Bing
- Stewed Beef Bing
- Peking Duck Bing

VEGAN OPTIONS AVAILABLE FOR ALL CREPES & SMOOTHIES

€5.00

## STEP 3 - SAUCE

Spicy / Mild / Hoisin / Lebanese Style

## SWEET CREPE

- Strawberry & Banana (strawberry, banana, fresh cream)
- Lemon & Sugar (fresh lemon juice, sugar)
- Strawberry & Nutella (strawberries topped with Nutella)

ALL DISHES MAY CONTAIN ALLERGIES 1,3,4,5,6,7,8,11

## DRINKS

#### Coffee

<ul><li>Espresso</li></ul>	€2.20
<ul> <li>Americano</li> </ul>	€2.20
<ul><li>Cappucino</li></ul>	€2.60
<ul><li>Latte</li></ul>	€2.60

Mocha €2.60 Flat White €2.60

#### Tea

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- Herbal Tea
- Bubble Tea
  - Black
  - Milk

3: Eggs

4: Fish

- Fruit

# 珍珠奶茶

Smoothies €3.70 Strawberry / Kiwi / Blueberry

8: Nuts

€3.90 Vegan Smoothie €2.00 All Soft Drinks

MEAL DEAL JIANBING WITH ANY DRINK €7.50

CREPE & COFFEE 杂粮煎饼和咖啡 €7.50

ALL DAY BREAKFAST CREPE 早餐杂粮煎饼 **€5.00** 

13: Lupin

14: Mollusc

#### List of Allergies Feel free to ask for gluten free options

€2.00

€2.00

€3.50

1: Gluten 5: Peanuts 2: Crustaceans 6: Soybeans

10: Mustard 7: Dairy

11: Sesame Seeds

9: Celery

12: Sulphur Dioxide