

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.



STEP 1 - BASE 杂粮煎饼

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

STEP 3 - SAUCE

Spicy / Mild / Hoisin / Lebanese Style

SWEET CREPE

- Strawberry & Banana (strawberry, banana, fresh cream)
- Lemon & Sugar (fresh lemon juice, sugar) €5.00
- Strawberry & Nutella (strawberries topped with Nutella)

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

DRINKS

Coffee

- Espresso €2.20
- Americano €2.20
- Cappuccino €2.60
- Latte €2.60
- Mocha €2.60
- Flat White €2.60

Tea

- Black Tea €2.00
- Herbal Tea €2.00
- Bubble Tea €3.50
 - Black
 - Milk
 - Fruit

珍珠奶茶



- Smoothies €3.70
- Strawberry / Kiwi / Blueberry

- Vegan Smoothie €3.90
- All Soft Drinks €2.00

List of Allergies

Feel free to ask for gluten free options

- | | | | |
|----------------|-------------|---------------------|-------------|
| 1: Gluten | 5: Peanuts | 9: Celery | 13: Lupin |
| 2: Crustaceans | 6: Soybeans | 10: Mustard | 14: Mollusc |
| 3: Eggs | 7: Dairy | 11: Sesame Seeds | |
| 4: Fish | 8: Nuts | 12: Sulphur Dioxide | |

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