

LILY'S

DELIVERY

DELIVERY HOURS

MON-FRI 11.30 - 22.00

SAT 12.00 - 22.00

SUN 12.00 - 21.00

ORDER

by telephone 044 251 70 70

online lilys.ch/delivery/zurich

PAYMENT

cash payment when ordering by telephone

cash or card payment for online orders

SMALL

EDAMAME (19) 🌱 8.50

Steamed green soybeans, salt flakes

KIMCHI (K) 🌱 5.50

Napa cabbage, carrots, ginger and chilli, fermented

SPRINGROLLS (13) 🌱 17.50

Crispy homemade spring rolls with vegetables,
9 pieces, sweet and sour dip

SAMOSA (14) 🌱 16.00

Homemade vegetable pockets according to Indian recipe,
5 pieces, yoghurt and plum dip

MEI CHAI GAI (17) 🌱 16.50

Crunchy organic nuggets by Luya from Bern, 7 pieces,
Love Maker mayonnaise

SATAY (15) 18.50

Grilled homemade chicken skewers made from juicy
thigh meat, 7 pieces, coconut milk marinade,
peanut sauce, Thai cucumber relish

CRISPY SHRIMPS (16) 19.50

Crunchy shrimps, 7 pieces, sweet and sour dip

THE RAW (10) 🌱 11.50

Cucumber, radish, carrots, micro greens by UMAMI,
crisps, wasabi-miso dressing

SOM TAM (11) 🌱 16.50

Green papaya salad, Thai yard-long beans, carrots,
peanuts, chilli, Krabi dressing

GADO GADO (12) 🌱 18.50

Indonesian salad dish, homemade LILY'S fried egg, cucumber,
green beans, soy sprouts, tomatoes, carrots and peanuts,
served with Rizal's Sumatra dressing

BO LUC LAC (9) 🍴 27.50

Tips of beef tenderloin, watercress, tomatoes, scallions,
Thai basil, mint, lime juice, chilli, teriyaki sauce, sesame oil

PLANTS FIRST

OKARA TOM KHA (21V) 🌱 25.50

Coconut milk soup with galangal, lemon grass, kaffir lime leaves,
king oyster mushrooms, shiitake, snow fungus, organic chunks
by Luya from Bern, dried chillies, crispy soy pops and rice

TOM YAM HED (20V) 🍴🌱 25.00

Hot and sour soup with snow fungus, king oyster mushrooms
and shiitake, tomatoes, lemon grass, kaffir lime leaves,
onions, coriander, chilli, rice

UMI RAMEN (24) 🌱 23.50

Kombu dashi soup, ramen noodles, marinated bamboo
shoots, baby spinach, ajitama egg, dried seaweed strips,
soy sprouts

TON-KATSUYA (44V) 🌱 24.50

Crunchy organic escalope by Luya, yuzu-cashew potato salad
with cucumber relish, bulldog sauce, horseradish mustard

FIRE PEA BAI KRAPAO (41V) 🍴🌱 28.50

Fire-wok roasted pulled peas by Planted, green beans,
onions, cauliflower, chilli, served with homemade
LILY'S fried egg and rice

PAD TAU HOO (42) 🌱 25.00

Market vegetables from the fire wok, smoked organic tofu,
shiitake sauce, rice

VEGGIE FRIED RICE (62) 🌱 21.50

Fried rice, local egg, tomatoes, green vegetables,
scallions, carrots

DAAL (37) 🌱 19.50

Spicy lentil curry, yoghurt-coriander sauce,
served with naan and rice

SISAN CURRY (39) 🌱 27.00

Orange masala curry, organic chunks by Luya from Bern,
tomatoes, chickpeas, green beans, rice

GREEN THAI OKARA CURRY (300K) 🍴🌱 27.50

Green curry, organic chunks by Luya, coconut milk,
Thai and bitter aubergines, Thai basil, rice

GREEN THAI VEGGIE CURRY (30V) 🍴🌱 26.50

Green curry, market vegetables, coconut milk,
Thai and bitter aubergines, Thai basil, rice

RED THAI TOFU CURRY (32T) 🌱 29.50

Red curry, organic tofu cubes, coconut milk, Thai
and bitter aubergines, grapes, Thai basil, rice

YELLOW THAI CURRY (31) 🌱 26.50

Yellow curry, market vegetables, coconut milk, Thai basil, rice

PAD THAI VEGGIE (50V) 🌱 22.50

Fried rice noodles, organic tofu, market vegetables, local egg,
scallions, peanuts, tamarind sauce, soy sprouts

YAKI SOBA (53) 🌱 22.50

Fried Japanese wheat noodles, market vegetables,
shiitake, local egg, soy sauce, nori, ginger

SPICY GANDUM (55V) 🍴🌱 24.50

Wok-fried udon noodles, cabbage, green vegetables, baby corn,
shiitake, scallions, local egg, coffee flakes

CLASSICS

TOM KHA GAI (21) 26.00

Coconut milk soup, chicken, shiitake, galangal, lemon grass,
kaffir lime leaves, rice

TOM YAM GAI (20) 🍴 25.50

Hot and sour soup, chicken, shiitake, tomatoes, lemon grass,
kaffir lime leaves, onions, coriander, chilli, rice

BUTA TONKATSU (44) 27.50

Pork escalope in panko breading, yuzu-cashew potato salad
with cucumber relish, bulldog sauce, horseradish mustard

ORANGE DUCK (43) 31.00

Crispy duck, orange fillets, chilli, rice

CHICKEN CASHEW NUTS (40) 🍴 28.00

Wok-fried chicken, roasted cashew nuts, bell peppers,
onions, dried chillies, rice

BAI KRAPAO (41) 🍴 31.00

Fried beef, Thai basil, green beans, cauliflower, onions,
chilli, fried organic egg, rice

CHICKEN FRIED RICE (60) 23.00

Fried rice, chicken, local egg, tomatoes,
green vegetables, scallions, carrots

CHICKEN TIKKA MASALA (38) 26.50

Chicken braised in yoghurt with Indian spices, yoghurt-
cucumber dip, served with naan and rice

TAMIL CHICKEN CURRY (34) 24.50

Coriander-coconut-milk curry, chicken, mango pickles,
tomatoes, onions, yoghurt, served with naan and rice

LAMB CURRY (36) 29.50

Pakistani lamb curry, daal, yoghurt-coriander sauce,
served with naan and rice

MASSAMAN CURRY (33) 31.50

Beef braised in peanut-tamarind curry, onions, potatoes,
Thai cucumber relish, rice

GREEN THAI CURRY (30) 🍴 27.50

Green curry, chicken, coconut milk, Thai
and bitter aubergines, Thai basil, rice

RED THAI CURRY (32) 32.50

Red curry, thigh meat from organic cockerel, coconut milk,
Thai and bitter aubergines, grapes, Thai basil, rice

CHIANG MAI NOODLES (54) lukewarm 27.00

Red-yellow chicken curry, tagliatelle by Pasta Mercato, green
beans, soy sprouts, napa cabbage, dried chillies, crispy noodles

PAD THAI GAI (50) 23.50

Fried rice noodles, chicken, organic tofu, local egg,
scallions, peanuts, tamarind sauce, soy sprouts

PAD SI YU (52) 27.50

Fried rice noodles, beef, green vegetables, garlic,
local egg, black soy sauce, soy sprouts

SPICY UDON (55) 🍴 26.50

Wok-fried udon noodles, chicken, cabbage, baby corn,
shiitake, scallions, local egg, bonito fish flakes

SWEETS

LILY'S CHOCOLATE CAKE 6.50

GLACÉ by KALTE LUST 5.50

Seasonally alternating supply

MANGO LASSI 3dl 6.00

HOMEMADE ICED TEAS

PINK DRAGON cold brew (14h) 5dl 5.00

Jasmine tea from Nepal, dragon fruit, lightly sweetened

SUNSHINE cold brew (14h) 5dl 5.00

Dried lemons, white tea tips, lightly sweetened

BLOOD MOON 5dl 5.00

Peppermint, hibiscus, chokeberry juice, medium-sweet

TONCA THAI 5dl 5.00

Black tea, lemon juice, rooibos, tonka beans, sweet

SOFT DRINKS

APPENZELLER MINERAL WATER 5dl 4.50

VIVI KOLA 5dl 6.00

VIVI KOLA ZÉRO 5dl 6.00

VIVI SODA APPLE 3.3dl 4.00

CRAFT BEERS

LILY'S BREW 5.3% 3.3dl 5.00

UNSER BIER WEIZEN 5% 5dl 6.00

VRENELISGÄRTL I 4.7% 2.9dl 5.00

MOUNTAIN PALE ALE 5.3% 3.3dl 5.50

MOUNTAIN WHEAT BEER 5.8% 3.3dl 5.00

LOG-OUT & LIVE 5% 3.3dl 6.00

DELOREAN 4.5% 3.3dl 6.00

OERLIK-IPA 6% 3.3dl 6.00

PLACEBO 0.5% 3.3dl 5.00

KIRIN FREE non-alcoholic 0.0% 3.3dl 5.00

WINES

SPARKLING

PROSECCO ALEXANDER BRUT 11% 3.75dl 12.50

Prosecco DOC Treviso, Alexander, Veneto

WHITE

ETTO CHARDONNAY organic 13.7% 7.5dl 25.00

Sanel Valley, California

ROSÉ

LE ROSE demeter 13.5% 7.5dl 35.00

KLUS 177, Aesch

RED

MENCIA 13.5% 7.5dl 25.00

Bodegas Madai, Bierzo

Possible menu changes as well as the entire assortment of
LILY'S DELIVERY can be found online at: lilys.ch/delivery/zurich.

all prices in Swiss francs, VAT included



spicy



vegan



vegetarian