

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	
SAMOSAS (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	7.50
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

CRAFT BEERS

LILY'S BREW 5.3%	3,3dl 5.00
UNSER BIER WEIZEN 5%	5dl 6.00
VRENELISGÄRTLI 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 ROSÉ 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