

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	
MAU MAU SHRIMPZ (17) 🍲	17.50
Crunchy breaded vegan Shrimpz, 5 pieces, served with cherry toki dip and crispy rice	
SATAY (15)	17.50
Grilled homemade chicken skewers made from juicy thigh meat, 7 pieces, coconut milk marinade, peanut sauce, Thai cucumber relish	
CRISPY SHRIMPS (16)	18.50
Crunchy shrimps, 7 pieces, sweet and sour dip	
GARDEN SALAD (10) 🍲	11.00
Cucumber, radish, carrots, sprouts, Osaka-style miso dressing	
SOM TAM (11) 🍲	15.50
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	
LAAB GAI PEA (8) 🍲	17.50
Thai-style salad with Planted Chicken, galangal, chilli, lemon grass, scallions	
BO LUC LAC (9) 🍲	26.50
Tips of beef tenderloin, watercress, tomatoes, scallions, Thai basil, mint, lime juice, chilli, teriyaki sauce, sesame oil	

PLANTS FIRST

THAI VEGI SOUP (22) 🍲	23.00
Vegetable stock with smoked organic tofu, glass noodles, baby corn, napa cabbage, Thai celery, carrots, wakame seaweed, marsh samphire, rice	
OKARA TOM KHA (21V) 🍲	25.50
Coconut milk soup, galangal, lemon grass, kaffir lime leaves, king oyster mushrooms, shiitake, snow fungus, organic okara, dried chillies, served with crispy soy pops and rice	
SMOKEY TOM YAM (20) 🍲	25.00
Hot and sour soup with smoked organic tofu and fresh shiitake mushrooms, tomatoes, lemon grass, kaffir lime leaves, onions, coriander, chilli, rice	
TON-KATSUYA (44V) 🍲	23.50
Crunchy organic okara escalope by Luya from Bern, yuzu-cashew potato salad, bulldog sauce, horseradish mustard	
FIRE PEA BAI KRAPAO (41V) 🍲 🍲	27.50
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) 🍲	23.00
Market vegetables from the fire wok, smoked organic tofu, shiitake sauce, rice	
VEGGIE FRIED RICE (62) 🍲	19.00
Fried rice, local egg, tomatoes, broccolini, scallions, carrots	
DAAL (37) 🍲	18.50
Spicy lentil curry, yoghurt-coriander sauce, served with naan and rice	
SISAN CURRY (39) 🍲	27.00
Orange masala curry with Planted Chicken, tomatoes, chickpeas, green beans, rice	
GREEN THAI OKARA CURRY (300K) 🍲 🍲	26.50
Green curry, organic okara cubes by Luya from Bern, 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) 🍲	28.50
Red curry, organic tofu cubes, coconut milk, Thai and bitter aubergines, grapes, Thai basil, rice	
YELLOW THAI CURRY (31) 🍲	25.50
Yellow curry, market vegetables, coconut milk, Thai basil, rice	
PAD THAI VEGGIE (50V) 🍲	21.50
Fried rice noodles, organic tofu, local egg, scallions, peanuts, tamarind sauce, soy sprouts	
YAKI SOBA (53) 🍲	21.00
Fried Japanese wheat noodles, market vegetables, local egg, soy sauce, nori, ginger	
SPICY GANDUM (55V) 🍲 🍲	23.50
Wok-fried udon noodles, cabbage, baby corn, shiitake, broccolini, scallions, local egg, coffee flakes	

CLASSICS

KO TAO NOODLE SOUP (24) 🍲	27.00
Hatitubi beef stock, boiled beef, beef meatballs, beef carpaccio, rice noodles, broccolini, soy sprouts, Thai basil	
TOM KHA GAI (21)	25.50
Coconut milk soup, chicken, shiitake, galangal, lemon grass, kaffir lime leaves, rice	
BUTA TONKATSU (44)	25.50
Pork escalope in panko breading, yuzu-cashew potato salad, bulldog sauce, horseradish mustard	
ORANGE DUCK (43)	29.50
Crispy duck, orange fillets, chilli, rice	
CHICKEN CASHEW NUTS (40) 🍲	26.00
Wok-fried chicken, roasted cashew nuts, bell peppers, onions, dried chillies, rice	
BAI KRAPAO (41) 🍲	29.50
Fried beef, Thai basil, green beans, cauliflower, onions, chilli, fried organic egg, rice	
CHICKEN FRIED RICE (60)	22.00
Fried rice, chicken, local egg, tomatoes, broccolini, scallions, carrots	
CHICKEN TIKKA MASALA (38)	24.50
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)	28.50
Pakistani lamb curry, daal, yoghurt-coriander sauce, served with naan and rice	
MASSAMAN CURRY (33)	29.50
Beef braised in peanut-tamarind curry, onions, potatoes, Thai cucumber relish, rice	
GREEN THAI CURRY (30) 🍲	26.50
Green curry, chicken, coconut milk, Thai and bitter aubergines, Thai basil, rice	
RED THAI CURRY (32)	30.50
Red curry, free-range duck from Appenzell, coconut milk, Thai and bitter aubergines, grapes, Thai basil, rice	
CHIANG MAI NOODLES (54) lukewarm	24.00
Red-yellow chicken curry, egg noodles, soy sprouts, green beans, napa cabbage, dried chillies, crispy noodles	
PAD THAI GAI (50)	22.50
Fried rice noodles, chicken, organic tofu, local egg, scallions, peanuts, tamarind sauce, soy sprouts	
PAD SI YU (52)	26.50
Fried rice noodles, beef, broccolini, garlic, local egg, black soy sauce, soy sprouts	
SPICY UDON (55) 🍲	24.50
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 Seasonally alternating supply	
MANGO LASSI	3dl 7.50
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	
CLASSIC THAI	5dl 5.00
Thai blend of black teas with vanilla, sweet	
SOFT DRINKS	
APPENZELLER MINERAL WATER sparkling	5dl 4.50
VIVI KOLA	3,3dl 4.00
VIVI KOLA ZÉRO	3,3dl 4.00
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
VRENELISGÄRTLICH 4.7%	2,9dl 5.00
MOUNTAIN PALE ALE 5.3%	3,3dl 5.50
MANGO MOUNTAIN WHEAT ALE 5.5%	3,3dl 6.00
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

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	
RED	
MENCIA 13.5%	7,5dl 25.00
Bodegas Madai, Bierzo	
ROSÉ	
LE ROSE demeter 13.5%	7,5dl 35.00
KLUS 177, Aesch	

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