

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](https://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

CRISPY MYCO BITES (18) 🌱 13.50  
Organic king oyster mushrooms from Kerns in  
tempura batter, 7 pieces, leaves of lettuce and fresh  
mint to wrap, sweet and sour dip

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,  
crisps, wasabi-cherry-dressing

SOM TAM (11) 🌱 16.50  
Green papaya salad, Thai yard-long beans, carrots,  
peanuts, chilli, Krabi dressing

BO LUC LAC (9) 🍴 27.50  
Beef tenderloin, watercress, tomatoes, scallions,  
Thai basil, mint, lime juice, chilli, teriyaki sauce, sesame oil

## PLANTS FIRST

OKARA TOM KHA (21V) 🌱 26.50  
Coconut milk soup, galangal, lemon grass, kaffir lime  
leaves, organic tofu, shiitake, Swiss mushrooms, dried  
chillies, crispy soy pops, rice

TOM YAM HED (20V) 🍴 🌱 25.00  
Hot and sour soup, Swiss mushrooms, shiitake, tomatoes,  
lemon grass, kaffir lime leaves, onions, coriander and 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) 🌱 25.50  
Homemade mushroom patty in panko breading, yuzu-cashew  
potato salad with cucumber relish, bulldog sauce, horseradish  
mustard

FIRE PEA BAI KRAPAO (41V) 🍴 🌱 29.00  
Fire-wok roasted pulled peas by Planted, green beans,  
onions, cauliflower, chilli, fried egg, 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 curry, chickpeas, lentils, yoghurt-coriander  
sauce, served with Indian naan and rice

PANJI POP (35) 🌱 24.50  
Tamil vegetable curry, aubergines, courgettes, tomatoes,  
cauliflower, green beans, radish, coconut milk, curry leaves,  
served with daal, rice, Indian naan and crispy soy pops

GREEN THAI TOFU CURRY (30T) 🍴 🌱 28.50  
Green curry, organic tofu, coconut milk, Thai and bitter  
aubergines, Thai basil, rice

RED THAI TOFU CURRY (32T) 🌱 28.50  
Red curry, organic tofu, coconut milk, Thai  
and bitter aubergines, Thai basil, chilli, rice

YELLOW THAI CURRY (31) 🌱 27.00  
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, papaya and ginger pickles

SPICY GANDUM (55V) 🍴 🌱 24.50  
Wok-fried udon noodles, cabbage, green vegetables, shiitake,  
kōji-fermented carrots, scallions, local egg, cabbage chips

## CLASSICS

TOM KHA GAI (21) 27.00  
Coconut milk soup, chicken, shiitake, galangal, lemon grass,  
kaffir lime leaves, rice

TOM YAM GAI (20) 🍴 26.00  
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, pak choi, chilli, rice

CHICKEN CASHEW NUTS (40) 🍴 28.50  
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 egg, rice

CHICKEN FRIED RICE (60) 24.00  
Fried rice, chicken, local egg, tomatoes,  
green vegetables, scallions, carrots

CHICKEN TIKKA MASALA (38) 27.50  
Chicken braised in yoghurt with Indian spices, yoghurt-  
cucumber dip, served with Indian naan and rice

TAMIL CHICKEN CURRY (34) 25.50  
Coriander-coconut-milk curry, chicken, mango pickles,  
tomatoes, onions, yoghurt, served with Indian naan and rice

LAMB CURRY (36) 31.50  
Pakistani Curry with herb lamb from Appenzell, daal,  
yoghurt-coriander sauce, served with Indian naan and rice

MASSAMAN CURRY (33) 32.00  
Beef braised in peanut-tamarind curry, onions, potatoes,  
Thai cucumber relish, rice

GREEN THAI CURRY (30) 🍴 29.50  
Green curry, chicken, coconut milk, Thai  
and bitter aubergines, Thai basil, rice

CHIANG MAI NOODLES (54) lukewarm 28.00  
Chicken curry, wheat noodles, soy sprouts, green  
beans, papaya and ginger pickles, chillies, crispy noodles

PAD THAI GAI (50) 24.50  
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) 🍴 27.00  
Wok-fried udon noodles, chicken, cabbage, kōji-fermented  
carrots, shiitake, scallions, local egg, bonito fish flakes

## SWEETS

LILY'S CHOCOLATE CAKE 7.50

GLACÉ by KALTE LUST 5.50

MANGO LASSI 3dl 6.00

## HOMEMADE ICE TEAS

AQUA SKY cold brew (14h) 5dl 5.00  
White tea tips, green tea, wild cardamom,  
spirulina, unsweetened

PINK DRAGON cold brew (14h) 5dl 5.00  
Jasmine tea from Nepal, dragon fruit,  
lightly sweetened

BLOOD MOON 5dl 5.00  
Fresh peppermint, hibiscus flowers,  
chokeberry juice, medium-sweet

TONCA THAI 5dl 5.00  
Organic black tea, lemon juice, rooibos,  
tonka beans, sweet

## SOFT DRINKS

APPENZELER MINERAL WATER 5dl 4.50  
VIVI KOLA / ZÉRO 5dl 6.00

## CRAFT BEERS

LILY'S BREW 5.3% 3,3dl 5.00  
VRENELISGÄRTLI 4.7% 2,9dl 5.00  
MOUNTAIN PALE ALE 5.3% 3,3dl 5.50  
BERGWEIFZEN 5.8% 3,3dl 5.00  
DELOREAN 4.5% 3,3dl 6.00  
OERLIK-IPA 6% 3,3dl 6.00  
PAUSE 0.5% 3,3dl 5.00  
KIRIN FREE non-alcoholic 0.0% 3,3dl 5.00

## WINES

SPARKLING  
PROSECCO DOC BRUT demeter 11% 7,5dl 35.00  
Fidora, Veneto

WHITE  
ETTO CHARDONNAY organic 13.7% 7,5dl 33.00  
Sanel Valley, California

Possible menu changes as well as the entire assortment  
are available online: [lilys.ch/delivery/zurich](https://lilys.ch/delivery/zurich).

## ALLERGIES &amp; SOURCES



Detailed information is available via  
the QR code. Short-notice changes  
to declarations are reserved.

all prices in Swiss francs, VAT included