






VELOBLITZ X LILY'S SPECIAL SUPPLY - WE BRING YOU LIGHTNING ★

This special was created together with Beni & Chahan from the Veloblitz cooperative. It celebrates a long-standing partnership of over 20 years and highlights the importance of nutrition for people who spend their working day on a bicycle. The couriers' core values are reflected in vegan, regional and whole-food products - featuring reinterpreted classics alongside exciting new additions.


HYDRATES

GOCHÁ KOMBUCHA X LILY'S <0.5%	3.3dl	7.50
Raw kombucha made from organic buckwheat, Demeter Chinese yam and green tea, produced for us by Gochá in Zürich		
GOCHÁ KOMBUCHA ORIGINAL <0.5%	3.3dl	7.50
Raw Kombucha made from black and green tea		
VELOBIER IPA 2.8%	4.4dl	8.50
Light IPA from Bierwerk in Zürich		
CARGO BOOST	6dl	7.50
Warming hot pot made with ginger, orange blossoms and cinnamon leaves		

DELIVERED GOODS

 SATAY 2.0		15.50
Skewers with cryo-fermented organic king oyster mushrooms from Kerns, 5 pieces, homemade satay marinade, vegan peanut sauce, Thai cucumber relish		
 CHICKPEA PAKORA		12.50
Fried Leimenhof chickpea crunchies, seasonal vegetables, shiitake, 5 pieces, served with a chutney made from green cornelian cherries by Eva Kollmann from Landgut Weitsicht, chili, mustard seeds		
 KOREAN SWEET & SOUR		22.50
Crispy fried cauliflower in tempura batter, Korean sweet and sour sauce made with grape juice from BioLenz and spicy organic gochujang chili paste from Basel, sesame, spring onions, served with rice		
 FRIED SEITAN NOODLES		24.50
Fried wheat noodles, organic Swiss seitan with Mala spice made from Sichuan pepper, sesame and dried chili, bimi, carrots, red onions pickled in Kōji		
 CHIANG MAI TEMPEH		27.00
Lukewarm dish with red-yellow curry, Swiss lentil-buckwheat tempeh from Yumame in Zürich, wheat noodles, soy sprouts, green beans, papaya and ginger pickles, dried chillies, crispy noodles		

SWEETS

 LIGHTNING BAR		5.00
Homemade power bar made from pumpkin seeds, puffed amaranth, almonds, cashews, walnuts, peanuts, organic mango from Gebana, coconut flakes, ginger and date syrup		

 spicy  vegan