

Homemade

## Appetizer 小吃

- 🔥 A1. Cucumber in chili oil 红油拌黄瓜 ✓ 6.95
- 🔥 A2. Tiger Salad 老虎菜 ✓ 7.50  
Horn Pepper, red onion, celery, cucumber, peanut, cilantro, sweet pepper and house vinegar sauce. **Contain: Peanut**
- 🔥 A3. Shredded Chicken Mix Veg in chili oil 红油手撕鸡 10.25  
Shredded Sous Vide Chicken Breast mix with cucumber, carrot, red onion, cilantro, scallion, garlic with red chili oil and homemade vinaigrette soy dressing.
- 🔥 A4. Multi Spiced Beef with Cilantro 香辣牛肉 12.95  
Sliced of Beef Shank mix with cucumber, carrot, red onion, cilantro, scallion, garlic with red chili oil and homemade vinaigrette soy dressing.

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## Cold Skin Noodle 凉皮

- 🔥 C1. Cold Skin Noodle 经典凉皮 ✓ 9.25  
Daily House-made steamed cold wheat flour noodles, bean sprouts, cucumber, cilantro, and spongy cubes of seitan, perfect for soaking up our signature soy sauce, sesame & peanut paste and vinegar dressings. Chili oil recommended.  
**Contain: Peanut**

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## Bun “ROUJIAMO” 肉夹馍

Ancient street food from Xian. Homemade Crispy flatbread made daily,

- B1. Stewed Pork Bun 腊汁猪肉夹馍 6.95  
House-made crispy flatbread stuffed with pork belly stewed 12 hours in soy sauce and spices. With green pepper.
- B2. Mt. Qi Pork Bun 岐山臊子夹馍 7.25  
Spicy-sour diced pork with soy, black rice vinegar, and Sichuan peppercorns. With carrot, celery, and shitake.
- 🔥 B3. Spicy Cumin Lamb Bun 孜然羊肉夹馍 7.75  
Stir-fried lamb with red onion, scallion, horn pepper, and cumin. Spicy, savory, with bold cumin flavor.
- 🔥 B4. Spicy Pepper Chicken 香辣鸡丁夹馍 7.50  
Hot oil and spiced soy sauce marinated Diced Chicken with horn pepper.
- ✓ B5. Vegetable Bun 素菜夹馍 7.50  
Stir Fried carrot, celery, shiitake, and fungus.

### Extra

- Cilantro 香菜 +0.50 Pickled Radish 酸萝卜 +1.00
- 🔥 Horn Pepper 牛角椒 +0.50 Soy Egg 卤蛋 +2.00
- 🔥 Spicy Chili Oil 辣椒油 +1.00 Fried Egg 煎蛋 +2.00

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## Dumpling 手工饺子

Served in our house sauces including soy sauce, black vinegar. Top with chili oil, Garlic, and cilantro for the full experience.

- D1. Pork Dumpling 韭菜猪肉饺 (6) 6.50 (12) 12.50
- D2. Triple Dumplings 三鲜饺 (6) 6.75 (12) 12.99  
Pork, Shrimp, Chives

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## Hand-Ripped Noodles 手扯面

(Biang-Biang Noodles)

Biangbiang noodles are a specialty of Xi'an culinary traditions. Crafted by hand every day using premium flour, each noodle is freshly stretched to order. These noodles are seasoned in our signature red chili soy-vinegar sauce and mix with cabbage.

- 🔥 N1. Spicy Cumin Lamb Hand Ripped Noodles 孜然羊肉 13.25
- N2. Braised Beef Hand Ripped Noodles 红烧牛肉 13.50
- N3. Tomato Beef Brisket Hand Ripped Noodles 番茄牛腩 13.50
- 🔥 N4. Spicy Pepper Chicken Hand Ripped Noodles 香辣鸡丁 12.95
- N5. Mt Qi Pork w. Veg Hand Ripped Noodles 岐山臊子 12.95
- N6. Taiwanese Braised Pork Hand Ripped Noodles 台湾卤肉 12.95
- N7. Stewed Pork Hand Ripped Noodles 腊汁猪肉 12.75
- N8. Fried Sauce w. Pork Hand Ripped Noodles 炸酱面 12.75
- N9. Triple Hand Ripped Noodles 三合一 13.00  
(Tomato Egg, Braised Pork, Vegetables)
- 🔥 N10. Spicy Hot-oil Seared Hand Ripped Noodles 油泼 ✓ 11.95
- N11. Garden Mix Hand Ripped Noodles 素食 ✓ 12.50  
(Vegetables, Beanspouts, Bok Choy, Seitan)

### Pick Spicy Level

Not Spicy = Not As Good Mild Medium Very Spicy

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### Extra

- Bok Choy 上海青 +1.00 Crispy Peanut 炸花生 +1.00
- Bean Sprouts 豆芽 +1.00 Cabbage 包菜 +1.00
- Cucumber 黄瓜丝 +1.00 Fried Egg 煎蛋 +2.00
- Cilantro 香菜 +0.50 Soy Egg 卤蛋 +2.00
- Mix Vegetable 蔬菜 +2.50 Tomato Egg 番茄炒蛋 +2.00
- 🔥 Spicy Horn Peper 虎皮辣椒 +1.50 Yellow Peas 豌豆 +1.50
- 🔥 Red Chili Oil 辣椒油 +1.00 🔥🔥🔥 Hot Chili Oil 辣椒油 +1.00

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## Thin Handmade Noodles in Soup 汤面

Handmade thin noodles with bok choy, cilantro and scallion (手工细拉面).

**Option to substitute with Hand-Ripped noodles** (可换手扯宽面).

All broth is 100% bone broth, simmered 8-14 hours daily. (全骨头汤底).

- 🔥 NS1. Spicy Cumin Lamb Noodles in Lamb Soup 孜然羊肉 13.95
- 🔥 NS2. Braised Beef Noodles in Beef Soup 红烧牛肉 13.95
- NS3. Tomato Beef Brisket in Beef Soup 番茄牛腩 13.95
- NS4. Taiwanese Braised Pork in Pork Bone Soup 台湾卤肉 13.25
- NS5. Mt. Qi Pork Noodles in Pork Bone Soup 岐山臊子汤面 13.25
- NS6. Triple Noodles in Pork Bone Soup 三合一汤面 13.50  
(Tomato Egg, Mince Pork, Vegetables)
- 🔥 NS7. Spicy Pepper Chicken in Pork Bone Soup 香辣鸡丁汤面 13.25
- ✓ NS8. Garden Mix in Tomato Soup 素菜手扯汤面 13.00  
(Season Vegetables, Beanspouts, Bok Choy)

### Pick Spicy Level

Not Spicy = Not As Good Mild Medium Very Spicy

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### Extra

- Bok Choy 上海青 +1.00 Crispy Peanut 炸花生 +1.00
- Bean Sprouts 豆芽 +1.00 Cabbage 包菜 +1.00
- Cucumber 黄瓜丝 +1.00 Fried Egg 煎蛋 +2.00
- Cilantro 香菜 +0.50 Soy Egg 卤蛋 +2.00
- Mix Vegetable 蔬菜 +2.50 Tomato Egg 番茄炒蛋 +2.00
- 🔥 Spicy Horn Peper 虎皮辣椒 +1.50 Yellow Peas 豌豆 +1.50
- 🔥 Red Chili Oil 辣椒油 +1.00 🔥🔥🔥 Hot Chili Oil 辣椒油 +1.00

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## Spicy Sesame Thin Noodle 重庆拌面

Thin noodle with Spicy Sesame Paste Sauce come, fried egg, yellow peas and Bok Choy. **Contain: Peanut**

- 🔥 T1. Signature Braised Pork 13.95 重庆豌杂
- 🔥 T2. Braised Beef 14.25 红烧牛肉
- 🔥 T3. Mt Qi Pork 13.95 岐山臊子
- 🔥 T4. Spicy Pepper Chicken 13.75 香辣鸡丁
- ✓ T5. Garden Mix 13.50 素食  
(Season Vegetables, Bok Choy)

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## Rice Bowl 盖饭

Served with soy egg, tomato egg, sweet sour pickled radish and bok choy

- 🔥 R1. Spicy Cumin Lamb 13.25 孜然羊肉
- R2. Braised Beef 13.50 红烧牛肉
- R3. Mt Qi Pork w. Veg 12.50 岐山臊子
- R4. Tomato Beef Brisket 13.50 番茄牛腩
- R5. Taiwanese Braised Pork 12.50 台湾卤肉
- 🔥 R6. Spicy Pepper Chicken 12.25 香辣鸡丁
- R7. Stewed Pork 12.50 腊汁猪肉
- ✓ R8. Garden Mix 13.00 素食  
(Season Vegetables, Bok Choy)

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## Soup 汤

- 🔥 S1. Spicy Lamb Soup 羊肉汤 6.00  
Lamb meat slices, potato noodle, red chili oil.
- S2. Seaweed Pork Soup 排骨海带汤 6.00

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## Drink 饮品

- Homemade Soy Milk Hot or Cold 冷/热 手工豆浆 3.50
- Thai Ice Tea 泰式冰红茶 4.50
- Fuji Bottle Water 斐济水 2.50
- Can Soda 汽水 2.50
- Herbal Tea 王老吉 3.00
- Forest Sparkling Water 元气森林 3.00
- Coconut Milk 椰汁 3.00

### Spicy Cumin Lamb

Stir-fried lamb slices with red onion, scallion, ginger, cumin, and five-spice blend. Spicy and savory with a strong cumin flavor.

### Stewed Pork

Our house pulled pork belly, stewed until tender in soy and sugar alongside proprietary spices. Savory

### Spicy & Tingle Beef

Select the best part of beef muscle, seasoned with homemade spices and spicy chili sauce, then slow-boiled for 5 hours until the meat melts in your mouth. Spicy, Sweet and savory

✓ Vegetarian 🔥 Spicy



## Xi'An Street Food

(607) 379-6007

120 Dryden Rd,  
Ithaca, NY, 14850

Xianstreetfoodusa.com have  
food image and detail.

Or Scan Qrcode



### Mt. Qi Pork

Pork diced stewed in a classic spicy and sour sauce of soy, black rice vinegar, and Sichuan peppercorns for a punch of tingly spice. Spicy, Savory, little sour

### Pork Triple Sauce

Minced pork belly slowly cooked with the three most traditional Chinese sauces: sweet bean sauce, yellow bean sauce, and chili bean sauce. with cucumber savory, Strong Bean Flavor

### Beef & Beef Tendon

A side cut from steak meat mixed with beef tendon and slow-cooked for 3 hours daily. Savory and rich in umami.