



𪛗!

尊敬的客人:

欢迎光临!

上面这个字是我们的店名, 读**Biáng**, 是我们在扯面时把面摔在面案上扯成一条条时所发出的声音。也就是我们陕西人最爱吃的油泼辣子**𪛗𪛗**面的**Biáng**字。

我们是二零零五年以街边小吃的形式出现在大都市纽约, 经营具有中国西北特色的西安名吃, 经过多年的努力, 我们现在纽约东村又有了有酒牌的堂吃店**Biáng!** 使我们的朋友能在舒适的环境中来品尝地道的家乡地方风味小吃, 也使更多的朋友能前来尝试西安名吃, 以了解传统古老的中国古代长安饮食文化。

Biáng Biáng 面是本店的代表作, 西安名吃食物的特点就是酸、辣、香, 菜单上的大都有辣椒, 如您需要调整辣度, 请点菜时告诉服务生, 我们将尽量使您满意!

Dear Guest,

Welcome!

This character above is pronounced "**Biáng**," and it is an onomatopoeia of the sound the noodles make when they are being pulled and slammed against a work surface!

We started our journey of bringing Xi'an street foods to the US in 2005 by opening our first "Xi'an Famous Foods" store in Flushing (which still exists). After these years of perseverance, we bring you **Biáng!**, our first table-service restaurant with a liquor license. We hope it will serve as a comfortable spot for dining and meeting with friends and family, and get the chance to learn about traditional Chinese Chang'an (ancient Xi'an) cuisine.

Our dishes come out family-style, as soon as it is ready from the kitchen. Most menu items are spicy; **if a lower level of spice is required, please inform your server when ordering and we will do our best to accommodate.** Enjoy your dining experience!

刷卡最低消费 \$10
Credit Card Minimum \$10

skewers 串

麻辣涮串

Spicy & Tingly Boiled Skewers

Ingredients on skewers cooked by boiling, then slathered with spicy bean sauce, sesame paste, garlic, and chili oil.

Prices are for individual skewers.

牛肚 1.75

Beef Stomach

豆腐皮 1.50

Tofu "Skin"

上海菜苗 1.50

Baby Bok Choy

面筋 1.50

Seitan

孜然烤串

Spicy Cumin Barbequed Skewers

Ingredient(s) of choice is barbequed over charcoal grill, seasoned with cumin, red chili powder, and proprietary spices.

Prices are for individual skewers.

鸡肉 1.5

Chicken

鸡心 1.5

Chicken Heart

鸡胗 1.5

Chicken Gizzard

烤鸡翅 3

Chicken Wing

牛肉 1.75

Beef

鱿鱼串 2

Squid

羊肉 2

Lamb

鹌鹑 8

Quail

small dishes 小菜

长安豆花 3

Chang'an Spicy Soft Tofu

Hot soft tofu in a bowl, topped with diced zha cai (pickled Chinese vegetable), cilantro, drizzle of chili oil, soy sauce, and vinegar

宝鸡辣凉粉 4

Bao'ji Mung Bean Jelly

Chilled mung-bean jelly, sliced into slivers and dressed with chili oil, Szechuan bean sauce, soy sauce, and vinegar

凉拌小黄瓜 6

Spicy Cucumber Salad

Chilled salad of cucumbers with Szechuan pepper oil and black vinegar

酸辣土豆丝 6

Spicy & Sour Julienned Potato

Julienned potatoes tossed in a spicy and sour vinaigrette, with a drizzle of Szechuan peppercorn oil

凉调山野菜 7

Fiddlehead Fern Salad

Chilled simple salad of fiddlehead ferns with Szechuan pepper oil and black vinegar

丈八沟土鸡 7

Spicy & Tingly Zhang Ba Gou Chicken

Chilled chicken chunks mixed with a spicy and tingly sauce

蒜片小油菜 8

Sautéed Baby Bok Choy with Garlic

Succulent baby bok choy sautéed with garlic slices, seasoned lightly and simply with salt

鹌鹑蛋肉肠烤馍片（三套） 8

Quail Eggs on Sausage & Toasted Mantou Slices

Toasted slices of mantou (steamed bun), home-made spicy pork sausage, fried sunny-side-up quail egg on top; *three per order*

flour-based dishes 面食

孜然烤馍 2

Spicy Cumin Toasted Bun

One flatbread bun toasted over charcoal grill, seasoned with cumin, red chili powder

腊汁猪肉夹白吉馍 3

Stewed Pork Burger

Minced stewed pork belly served in a home-made flatbread bun

孜然羊肉夹白吉馍 3.5

Spicy Cumin Lamb Burger

Sliced lamb sautéed with red chili pepper, cumin, proprietary spices, with garlic, onions and scallions, served in a home-made flatbread bun

酸辣猪肉水饺（六个） 6

Spicy & Sour Pork Dumplings

Boiled dumplings with pork and cabbage filling served in a spicy and sour sauce; **six per order**

酸汤猪肉水饺（六个） 7

Spicy & Sour Pork Dumplings in Broth

Boiled dumplings with pork and cabbage filling served in a spicy and sour broth; **six per order**

酸辣羊肉水饺（六个） 7.5

Spicy & Sour Lamb Dumplings

Boiled dumplings with lamb meat filling served in a spicy and sour sauce; **six per order**

酸汤羊肉水饺（六个） 8.5

Spicy & Sour Lamb Dumplings in Broth

Boiled dumplings with lamb meat filling served in a spicy and sour broth; **six per order**

酸辣菠菜水饺（六个） 7.5

Spicy & Sour Spinach Dumplings

Boiled dumplings with vegetarian filling of spinach, mung-bean thin noodles, and egg, served in a spicy and sour sauce; **six per order**

酸汤菠菜水饺（六个） 8.5

Spicy & Sour Spinach Dumplings in Broth

Boiled dumplings with vegetarian filling of spinach, mung-bean thin noodles, and egg, served in a spicy and sour broth; **six per order**

米皮 6

Mi Pi Cold Rice Noodles

Gluten-free and vegetarian, this cold dish is made of chewy ribbons of thinly cut rice noodles made from ground rice, with blanched mung-bean sprouts, cucumber and cilantro; dressed with chili oil, soy sauce (**which may contain gluten**), and vinegar

羊肉泡馍 9

Lamb Pao Mo Soup

Ripped/cut bits of flatbread boiled in lamb bone broth, with sliced boiled lamb meat and cilantro, side of pickled garlic cloves and red chili sauce

凉皮 6

Liang Pi "Cold Skin" Noodles

Wheat-based cold and chewy ribbon-like noodles, with seitan (wheat gluten) slices, blanched mung-bean sprouts, cucumber and cilantro; dressed with chili oil, soy sauce, and vinegar

童子鸡长寿面 14

Sautéed Young Chicken Longevity Noodles

Freshly butchered young chicken from local live poultry market diced and sautéed with bell peppers, tomatoes, potatoes and black mushrooms, served with our special long-pulled udon-like noodle

Note: bones are present; one large serving for one or more persons; required at least 15 minutes extra to prepare

热炒凉皮 6.5

Stir-fried Liang Pi "Cold Skin" Noodles

Stir-fried version of above dish; noodles become softer and the dish is served hot

孜然羊肉麵 9

Spicy Cumin Lamb Biang-Biang Noodles

Sautéed spicy cumin lamb, onions, long horn peppers, scallions, garlic, with wide hand-ripped noodles

[汤面 加\$2 Soup noodles version add \$2]

麻辣牛肉麵 8.75

Spicy & Tingly Beef Biang-Biang Noodles

Spicy and tingly lean beef stew with wide hand-ripped noodles

[汤面 加\$2 Soup noodles version add \$2]

岐山哨子麵 8

Mt. Qi Pork Biang-Biang Noodles

Spicy and sour diced pork belly meat, spiced with star anise, with wide hand-ripped noodles

[汤面 加\$2 Soup noodles version add \$2]

腊汁猪肉麵 8

Stewed Pork Biang-Biang Noodles

Pulled stewed pork belly (lean meat) with wide hand-ripped noodles [汤面 加\$2 Soup noodles version add \$2]

素菜哨子麵 7.75

Mt. Qi Vegetables Biang-Biang Noodles

Stewed diced vegetables, seitan with wide hand-ripped noodles [汤面 加\$2 Soup noodles version add \$2]

贵妃鸡麵 7.75

Concubine's Chicken Biang-Biang Noodles

Sautéed dark meat chicken (with bones) with wide hand-ripped noodles

油泼辣子麵 8

Hot Oil-Seared Biang-Biang Noodles

Wide hand-ripped noodles topped with red chili powder and scallions, seared with hot vegetable oil

炸酱麵 8

Pork Zha Jiang Biang-Biang Noodles

Pork meat sauce cooked with sweet soy paste with wide hand-ripped noodles

腊汁牛尾麵 11

Stewed Oxtail Biang-Biang Noodles

Stewed oxtail (on the bone), flavored with its stew sauce, with wide hand-ripped noodles [汤面 加\$2 Soup noodles version add \$2]

sweets 甜点

蛋汤圆醪糟 3.5

Sweet Fermented Rice Egg Drop Soup

Sweet fermented rice egg-drop soup with small rice *mochi* bits.

Usually served warm in winter, chilled in summer.

桂花玫瑰蜂蜜粽子 4.5

Rice Cake with Honey Syrup

Rice cake, which was steamed wrapped in bamboo leaves, topped with flower infused honey. *Usually served warm in winter, chilled in summer.*

cold drinks 冷饮

汽水 Can soda (Coke, Diet Coke, etc.) 1.25

酸梅汤 Sour hawberry tea 2.25

菊花茶 Chrysanthemum tea 2.25

茉莉花茶 Jasmine tea 2.25

王老吉 Wong Lo Kat sweet herbal tea 2.5

苹果苏打 Apple Sidra Soda 2.25

hot drinks 热饮

三炮台茶 3

Three Treasures Tea

Black tea served in traditional Chinese tea cup with "treasures" such as rock sugar, jujubes, longans, and goji berries. **Served with one pot of hot water.**

长安稠酒 6

Fermented Rice "Wine"

Sweetened fermented rice wine, served hot in a **small sake carafe.**