

DL Eats - 陕味塬

Hand pulled noodles - 拌扯面



🌿★🔪 H1. 油泼扯面 Hot Oil-Seared \$14.99

Wide and chewy hand-ripped noodles topped with veggies, diced scallions, and aromatic red chili powder and spices, then flash-seared in sizzling hot vegetable oil and tossed with in house-made soy and black vinegar sauce - classic and delicious.



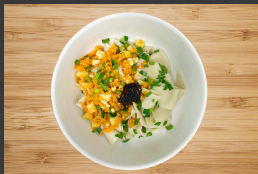
🌿 H2. 西红柿鸡蛋拌扯面 Stir-Fried Tomato and Egg \$15.50

The classic stir-fry of juicy tomato and egg sauce, served with wide, chewy noodles, and enhanced with tofu and chives



★🔪 H3. 岐山臊子拌扯面 Qishan Pork Saozi \$15.99

Hand-pulled noodles served with stir-fried vegetables and a rich, aromatic, slightly spicy pork meat sauce known as Qishan sāo zi, a signature of Shaanxi cuisine.



🌿🔪 H3V. 岐山素臊子拌扯面 Qishan Veggie Saozi \$14.99

This dish is the vegetarian version of H3, featuring the same flavors as the original, but without the Qishan pork sāo zi.



★🔪 H4. 三合一拌扯面 3-in-1 \$16.99

The combination of H1, H2, and H3 creates a well-balanced, deeply flavorful meal, showcasing how traditional Chinese ingredients and techniques come together to form a delicious and harmonious dish."



H5. 腊汁肉拌扯面 La Zhi Rou \$15.99

Tender, slow-braised pork in a rich, savory sauce, served over wide, chewy hand-ripped noodles. The complex flavors of the pork blend seamlessly with the noodles and fresh vegetables for a harmonious, satisfying dish.



🌿🔪 H6. 西红柿鸡蛋油泼扯面 2-in-1 \$15.99

This dish is the combination of H1 + H2



★🔪 H7. 孜然羊肉拌扯面 Cumin Lamb Stir-Fry \$16.99

Tender, cumin-seasoned lamb stir-fried with bell peppers and onions. The crisp, sweet vegetables complement the spicy lamb, served over chewy, hand-pulled noodles for a flavorful, aromatic dish.

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★ **H8. 剁椒扯面 Chopped Chili Pepper** \$15.99

This dish bursts with bold Shaanxi flavors, featuring stir-fried pickled chili peppers for a spicy kick! Stir-fried veggies, braised soy eggs, and fresh chives add layers of flavor, making it the perfect choice for spicy noodle lovers.



★ **H9. 岐山臊子剁椒扯面 2-in-one (H8+Pork Saozi)** \$16.99

This is a twist on H8, with the addition of Qishan sāo zi—an irresistibly rich, aromatic, and slightly spicy meat sauce made with soy sauce, black vinegar, chili powder, and spices, bringing an extra kick of flavor to the dish!



★ **H10. 陕西风味炸酱扯面 Zha Jiang Mian** \$15.99

Enjoy Biang Biang noodles topped with tender pork cubes in a rich, savory sauce made with bean paste and aromatic seasonings, finished with crisp bean sprouts and fresh cucumber for a burst of delightful flavors.

Hand pulled noodles in soup – 汤扯面



★ **HS1. 岐山臊子汤扯面 Qishan Saozi Noodle Soup** \$15.99

This is a variation of TS1, featuring wide, chewy hand-pulled noodles instead of the thin noodles.



★ **HS1V. 素汤扯面 Qishan Veggie Noodle Soup** \$14.99

This is a vegetarian variation of HS1, served without the Qishan pork sāo zi.



★ **HS3. 羊肉烩面 Yang Rou Hui Mian** \$16.99

Lamb and bones slow-stewed with warming herbs to create an aromatic broth. Hand-ripped noodles, wood ear mushrooms, bean curd strips, cilantro, boiled veggies, and sliced lamb are added for a hearty and comforting dish.



★ **HS4. 牛骨浓汤扯面 Beef Bone Broth Noodle** \$16.99

This is a variation of TS2, featuring wide, chewy hand-pulled noodles instead of the thin noodles.

Thin noodles – 拌细面



★ **T1. 陕西风味炸酱面 Zha Jiang Mian** \$15.99

Enjoy thin noodles in a rich, savory sauce with tender pork, bean paste, and aromatic seasonings, topped with crisp bean sprouts and fresh cucumber for a burst of flavor.



★ T2. 麻辣凉面 Spicy and Tingly Cold Noodles \$9.99

Chilled wheat noodles in a spicy chili oil and Sichuan peppercorn sauce, topped with cucumber, bean sprouts, and cilantro. A perfect balance of heat and cool, crunchy textures.



★ T3. 麻辣牛腱凉面 2-in-1 \$14.99

This is a variation of T2, featuring tender braised beef for meat lovers seeking an extra boost of flavor."

Thin noodles in soup – 汤细面



★ TS1. 经典岐山臊子面 Qishan Saozi Mian \$15.99

A cherished Qishan County specialty, this dish features tender pork belly stewed in a spicy, sour sauce with soy, black rice vinegar, and spices. Served with thin noodles, savory broth, and signature sauces, finished with a drizzle of chili oil.



★ TS1V. 岐山素汤面 Qishan Veggie Noodle Soup \$14.99

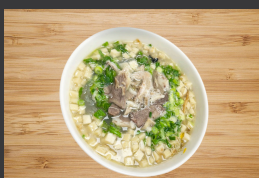
This is a vegetarian variation of TS1, served without the Qishan pork sāo zi.



★ TS2. 牛骨浓汤面 Beef Bone Broth Noodles \$15.99

Thin noodles in a clear, delicately seasoned beef broth slow-cooked with aromatic herbs. Topped with tender beef slices, daikon radish, scallions, and cilantro, this comforting soup highlights the rich, pure flavors of classic beef noodle soup.

Lamb beef specialties – 牛羊肉泡馍



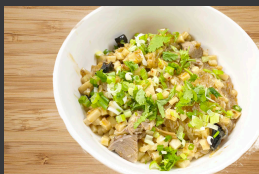
★ Y1. 羊肉泡馍 Lamb Paomo \$18.99

This classic Shaanxi specialty features tender lamb stew with crumbled flatbread in a rich, aromatic broth. The savory lamb, flavorful soup, and hearty bread create a deeply satisfying taste of Shaanxi's culinary heritage.



★ Y2. 水盆羊肉 Shui Peng Yang Rou \$16.50

This Shaanxi specialty features tender lamb simmered in aromatic spices and herbs, served with glass noodles, wood ear mushrooms, cilantro, and green onions in a communal bowl. Paired with flatbread, it offers rich, fragrant flavors and a hearty, satisfying experience.



Y3. 羊肉小炒泡馍 Lamb Xiaochao Paomo \$20.50

Enjoy a classic Shaanxi favorite with tender lamb stir-fried with vegetables and aromatic spices, combined with crumbled flatbread for bold, authentic flavors and rich textures.



N1. 牛肉泡馍 Beef Paomo \$18.99

This Shaanxi specialty features tender beef stew with crumbled flatbread in a rich, aromatic broth, delivering a deeply satisfying taste of the region's culinary heritage.



N2. 水盆牛肉 Shui Peng Niu Rou \$16.50

This Shaanxi specialty features tender beef simmered in aromatic spices and herbs, served in a communal bowl with glass noodles, wood ear mushrooms, cilantro, and green onions. Paired with flatbread, it offers rich, fragrant flavors and a hearty, satisfying experience.

Dumplings - 饺子 (15pcs)



★ **DP1. 猪肉水饺 Boiled Pork Dumpling** \$12.99

Enjoy our boiled pork and vegetable dumplings with a juicy filling, served with soy sauce, tangy black vinegar, and house-made chili oil for dipping.



★ **DP2. 猪肉煎饺 Pan-fried Pork Dumpling** \$13.99

Savor our pan-fried pork and vegetable dumplings, crispy and golden on the outside, juicy on the inside, topped with fresh green onions and cracked black pepper.



🔪 **DP3. 猪肉酸汤水饺 Hot & Sour Pork Dumpling Soup** .. \$14.99

Discover the bold flavors of Shaanxi with our pork dumplings in hot and sour soup. Juicy dumplings are served in a tangy, aromatic broth that embodies the essence of Shaanxi cuisine.



★ **DB1. 牛肉水饺 Boiled Beef Dumpling** \$13.99

Enjoy our boiled beef and vegetable dumplings with a juicy filling, served with soy sauce, tangy black vinegar, and house-made chili oil for dipping.



★ **DB2. 牛肉煎饺 Pan-fried Beef Dumpling** \$14.99

Savor our pan-fried beef and vegetable dumplings, crispy and golden on the outside, juicy on the inside, and topped with fresh green onions and cracked black pepper.



🔪 **DB3. 牛肉酸汤水饺 Hot & Sour Beef Dumpling Soup** .. \$15.99

Discover the bold flavors of Shaanxi with our beef dumplings in hot and sour soup. Juicy dumplings are served in a tangy, aromatic broth that perfectly captures the essence of Shaanxi cuisine.

Liang Pi & Roujiamo - 陕西凉皮 & 肉夹馍

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★ L1. 陕西手工凉皮 Liang Pi 8.99/S, 16.99/M, 24.99/L
 A beloved Shaanxi classic. Our house-made steamed wheat flour noodles are served with cucumber, spongy cubes of seitan, our signature soy sauce and vinegar dressings. Chili oil recommended.



★ M1. 经典肉夹馍 Classic Roujiamo \$5.75
 Diced stewed pork belly, simmered with soy sauce and our signature spices, packed into our house-made warm and crispy flatbread

🔪 M1S. 辣肉夹馍 M1 + chili pepper \$5.99

M2. 孜然肉夹馍 M1 + cumin powder \$5.99

🔪 M2S. 辣孜然肉夹馍 M1 + cumin powder + chili pepper \$5.99



M3. 岐山臊子肉夹馍 Qishan saozhi \$5.75
 The special cooked Qishan pork saozhi are packed into a house-made warm and crispy flatbread

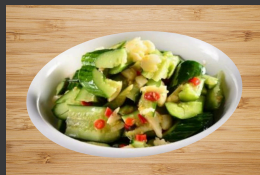
Combo - 套餐

Combo A
 凉皮+肉夹馍+饮料 L1/S + M1 + pop
 \$15.50

Combo B
 面筋+肉夹馍+饮料 C5 + M1 + pop
 \$14.50



Cold dishes and drinks - 凉拌菜和饮料



🔪 C1. 凉拌黄瓜 Asian Cucumber Salad \$7.49
 This refreshing salad features cucumber slices tossed in soy sauce, vinegar, garlic, and a touch of sesame oil.



★🔪 C2. 凉拌猪耳 Braised Pork Ear Salad \$13.99
 Thinly sliced braised pork ear tossed in garlic, chili oil, vinegar, soy sauce, and sugar, garnished with fresh cilantro for a unique appetizer or snack.



🔪 C3. 凉拌猪头肉 Braised Pork Head Meat \$13.99
 Delicately braised pork head meat, thinly sliced and served cold, marinated in garlic, chili oil, soy sauce, vinegar, and sugar, and finished with fresh cilantro and toasted sesame seeds.



★ C4. 凉拌牛腱 Braised Beef Shank \$15.99

Chilled tender beef shank, slow-cooked and thinly sliced, marinated in soy sauce, garlic, chili oil, and rice vinegar, garnished with cilantro and toasted sesame seeds for a refreshing, savory appetizer.



🌿 C5. 凉拌面筋 Seitan Salad \$7.99

Tender, house-made wheat gluten paired with crisp bean sprouts and crunchy celery, served chilled. Tossed in a tangy and spicy blend of soy sauce, garlic, sesame oil, and rice vinegar. Garnished with fresh cilantro and chili flakes for a refreshing, textural, and flavorful appetizer.



C6. 瓶装辣椒油 In-house Made Chili Oil \$8.50

Indulge in our house-made chili oil, rich and aromatic with a blend of spices. It adds heat and depth, perfect for elevating any dish at your party.

Others - 其它

罐装饮料 \$2.50
Can of pop

瓶装水 \$2.50
Bottle of water

羊肉 \$6
Lamb meat 70g

凉皮调料水 \$0.5
Liang pi sauce - 70ml

牛肉 \$6
Beef shank 80g

白吉馍 \$3
DL Eats flat bread

扯面坯子 \$2
Ready-to-pull noodle
dough 1pcs

辣椒油小料 \$0.5
Chili oil 1oz

岐山臊子 \$2
Qishan saozhi 2.5oz

月牙饼 \$4
Speical flat bread

卤蛋 \$1.50
Soy marinated egg