

Frequently Asked Questions

Updated 2/21/18

What do you recommend?

Everything. Sorry, but you have to make your own choice here based on what appeals to you (and it'll most likely be a fine choice).

Ok then, what are your best sellers?

A1, B1, B2, N1, N2 are the top sellers for years, but don't just follow what's popular! Many regulars develop their own combinations of dishes that don't include those top sellers!

What do YOU like?

It depends. When I'm just looking for a small snack on the run, I get a **B1** or **B2** burger, or a **F1** tofu. When I feel like a meaty noodle dish, I would get **N1**, **N2**, **N3**, or **N4**, since those are the more flavorful ones. Sometimes I don't want meat at all, so I'd get a nice cool **A1** Coldskin Noodles, a spicy **N5** Mt. Qi Vegetables Noodles, or the ultra-spicy **N8** Spicy Hot-Oil Seared noodles...and I can keep going on and on...

How spicy is "spicy"?

When we ask if you want things "spicy", we mean what the average person in Xi'an would consider to be normal spicy. There's really no way we can tell you how spicy it is for you, because it is based on your own taste buds. If you have any doubts about your ability to handle our spiciness for the first time, **try getting "mild"**, which is the low level of spicy, for your items, and you can take it from there next time! **Note:** while you can also get most dishes not spicy, some dishes can only be **least** spicy, meaning it's already cooked/prepared as somewhat spicy.

Can you make things less oily? I see a lot of oil in my food and I'm concerned.

Don't be alarmed, the oil you see is mostly from our fragrant house-made chili oil. You know, the one with all the secret spices and flavors in it. It is made with un-hydrogenated soy bean oil, not animal oil. If you order a spicy dish, chances are it will have chili oil, so if you are concerned with oil quantity, we recommend requesting things less spicy and ask for "less oil" label on your dish with the cashier at time of ordering.

What are your vegetarian/vegan options?

A1, A2, L1, L2, and F1 are completely vegetarian and vegan. Also, if anything resembles meat in any of these dishes, *it is just the seitan* (wheat gluten), so please don't be alarmed.

What are gluten-free options?

[L1] Tiger Vegetables Salad is currently our only fully gluten-free option, as other dishes all may contain either soy sauce or traces of wheat flour, which may have gluten in it.

What is in the [L1] Tiger Vegetables Salad?

Cilantro, celery, green peppers, green onions, served in cold salad form with vinegar, sesame oil, and a little sugar and salt.

What are the differences between the pork noodles (i.e. N3 vs. N4 vs. N9)?

N3 Mt. Qi Pork Noodles (and Ns3) is spicy, sour, tingly (because of Szechuan peppercorns), and has star anise. This noodle's sauce is always spicy, so you should have some spicy tolerance to try it.

N4 Stewed Pork Noodles (and Ns4) is like pulled pork in appearance and texture. It is basically slowly cooked in our secret stew, and the meat is very juicy and tender. It is not spicy by itself, but it is good with a little spicy.

N9 Pork Zha Jiang Noodles has a sauce that is ground pork cooked in sweet dark soy paste, which is similar to hoisin sauce. So, the sauce is just a tiny bit sweet, and is not spicy by itself, but, again, is good with a little spicy.

What's the N6 Concubine's Chicken Noodles like?

The meat on this dish is dark meat chicken (legs and thighs cut up into pieces, with bones), simmered in a stew with our secret herbs and spices. It is not spicy to start with, but is good with some spice, so be sure to ask for at least "mild" for the spice level.

What is the difference between A1 and A2?

A2 is A1 stir-fried (and is served hot, not room-temperature like the A1). The ingredients are the same, except for a little scallion in the A2.

What are your different types of noodles made of?

All noodles are made of wheat flour, with the exception of the thin mung-bean vermicelli type noodle in C-soup items.

What are your hand-pulled noodles made from?

Wheat flour, water, and a little salt.

Can I add/substitute different ingredients in dishes?

No, but you can request to have some ingredients removed, such as cilantro.

Why can't I add/substitute?

This is a strategic decision made by our company in order to make sure we are able to make our dishes the way they are supposed to be made, and to keep up with efficiency. We are well aware that there may be some people that will not like this choice of ours, but we truly believe it is for the greater cause.

Do you use MSG?

Although we do not add additional MSG to our dishes, some of our ingredients, such as soy sauce, do contain MSG.

Why don't you use more environmentally friendly bowls?

We care about the environment and produce very little waste in our operations. We also provide recycle bins in our restaurants (plastics and cans may be deposited into recycle bins). However, when it comes to food packaging, it is very challenging because technology has not provided us with a viable solution. For example, bowls made out of sugar cane will warp when filled with hot food such as our soups, and lids will not seal properly, leading to spills. We will continue to keep our eyes on more viable options, but so far, we don't have many options.

Do you deliver or take orders by phone?

No. But we may sometimes take some large orders (usually \$200+) by email, and delivery option is available, but it has to be arranged when available. Please see info on www.xianfoods.com/menu regarding catering.

What are those spongy things that look like tofu/meat (found in A1, A2, N5, Ns5)?

Seitan, or wheat gluten. Gluten is the protein found in flour.

Please explain the numbering system for the menu.

A=Cold Noodles;

B=Burgers;

C=Soups (no noodles);

N=Hand-pulled Noodles;

L=Cold Dishes;

F=Other Specialties

Got more questions? Please feel free to contact us at www.xianfoods.com/contact