Frequently Asked Questions
Updated 11/19/20

What do you recommend?
Everything! Sorry, but you must make your own choice here based on what appeals to you (and it will most likely be a fine choice).

Ok then, what are your best sellers?
A1, B1, B2, N1, N2 are the top sellers for over a decade, but do not just follow what is popular! Many regulars develop their own combinations of dishes that do not 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 Liang Pi “Cold-Skin Noodles,” or the fiery 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 is 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 “mildly spicy”, 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 is already cooked/prepared as somewhat spicy.

Can you make things less oily? I see a lot of oil in my food and I am concerned.
Do not 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 non-hydrogenated soybean 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 the vegetarian/vegan options?
A1, A2, 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 do not be alarmed.

What are the gluten-free options?
We currently do not offer any gluten-free food items, as they either contain wheat flour or soy sauce which contain traces of wheat flour.

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 Sichuan peppercorns), and has star anise. This noodle’s sauce is always spicy, so you should have some spice 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 at least mildly spicy.

N9 Pork Zha Jiang Noodles has a sauce that is ground pork cooked in sweet dark soy paste (sweet flour sauce). So, the sauce is just a tiny bit sweet, and is not spicy by itself, but, again, is good with at least mildly spicy.

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.

What is 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 to make sure we can make our dishes the way they are supposed to be made, and to keep up with efficiency. We understand 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 sauces 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 from sugarcane 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 do not have many options.

What are those spongy things that look like tofu/meat (found in A1, A2)?
Seitan, or wheat gluten. Gluten is the protein found in flour.

Please explain the numbering system for the menu.
A=Liang Pi Category
B=Burgers Category
N/NS=Hand-Ripped Noodles Category
L=Cold Dish Category
F=Other Specialties Category

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