

# Küche 18

— CHINESE CUISINE —



## ALLERGEN INFORMATION ACCORDING TO CODEX RECOMMENDATION

*In compliance with your wishes we leave ingredients, which could cause allergic reactions, out of the dish.*

- A cereals containing gluten
- B shellfishes
- C egg
- D fish and products thereof
- E peanut
- F soy
- G milk or lactose
- H nuts
- L celery
- M mustard
- N sesame
- O sulfites
- P lupines
- R mollusc



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— CHINESE CUISINE —



— MENU —

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— CHINESE CUISINE —



## — CHI LE MA? —

“Chi le ma?” means “have you eaten yet” and is a common greeting in China. Food is so important to the Chinese that this expression is used as a way to say “hello”.

Chinese cuisine includes styles originating from the diverse regions of China, plus styles of Chinese people in other parts of the world. The history of Chinese cuisine in China stretches back for thousands of years and has changed from period to period and in each region according to climate, imperial fashions, and local preferences. Over time, techniques and ingredients from the cuisines of other cultures were integrated into the cuisine of the Chinese peoples due both to imperial expansion and from the trade with nearby regions in pre-modern times as well as from Europe and the New World in the modern period.

We at Küche 18 offer authentic and delicious dishes, always using finest ingredients.

We are very pleased to have you as our guest and hope you will enjoy your meal.

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## — SOUPS —

Soup of the day

**3,50**

Miso soup <sup>DF</sup>

**3,20**

Wan Tan soup <sup>ABDFN</sup>  
(prawn or meat filling)

**4,90**

Seafood soup and fish <sup>BDFRN</sup>

**5,50**

Chicken soup with coconut milk <sup>DFR \*\*</sup>

**4,90**

„Tom Yam“ soup with prawns <sup>BDFR \*\*</sup>

**5,50**

Soup with lamb heart, chicken liver  
or lamb liver, goji berry and ginseng <sup>DF</sup>

**5,80**

## — SALADS —

Lettuce salad <sup>F v</sup>

**4,00**

Kimchi salad <sup>AFN \*\* v</sup>

**3,80**

Soy sprouts salad <sup>F v</sup>

**3,50**

Redish salad <sup>N v</sup>

**4,00**

Bamboo salad <sup>AFN \*\* v</sup>

**4,00**

Lotus salad <sup>FN \*\* v</sup>

**4,20**

Seaweed salad <sup>FN \* v</sup>

**5,50**

Salad with prawns and avocado <sup>BDEFN</sup>

**8,90**

\* spicy \*\* hot v vegan

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## — COLD STARTERS —

Jellyfish salad <sup>BDFNR \*</sup>

**7,20**

Black egg with silk tofu <sup>CDFN \*</sup>

**5,20**

Mini sushi  
with briefly roasted salmon <sup>DFN</sup>

(5 Stück)

**6,80**

Briefly roasted tuna sashimi  
with coriander <sup>DFN</sup>

**10,50**

Veal tripe with chili <sup>DFN \*\*</sup>

**5,50**

Marinated pork tongue  
or pork ears <sup>DEFN \*\*</sup>

**4,80**

Beef tartare or fish tartare

„Küche 18“ <sup>DFN \*</sup>

**9,90**

Tofu tartare <sup>F v</sup>

**7,90**

Steamed silk tofu with pork <sup>F</sup>

**6,80**

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## — HOT STARTERS —

Vegetarian spring roll <sup>ADFLN</sup>

**3,20**

Pepper in black bean sauce <sup>FN \*\*</sup>

**4,50**

Rolls filled with salmon  
and prawns <sup>ABDFN</sup>

**5,80**

Crispy beef-curry Dim Sum <sup>ADFN</sup>

**4,80**

Crispy lobster Dim Sum <sup>ABDFN</sup>

**5,20**

Sticky rice with chicken <sup>DFN</sup>

**4,50**

Chicken claw in black bean sauce <sup>DFN \*</sup>

**5,20**

Chicken satay skewers <sup>DEFNR</sup> (3 pcs)

**5,20**

Dim Sum dumplings variation <sup>ADFLN</sup> (6 pcs)

**5,90**

Dim Sum dumplings  
stuffed with prawns and wild garlic <sup>BDFN</sup>

**5,50**

Dim Sum dumplings  
stuffed with prawns <sup>BDFN</sup>

**5,50**

Dim Sum dumplings  
stuffed with prawns and pork <sup>ABDFN</sup>

**5,20**

Vegetarian Dim Sum dumplings <sup>EFLN v</sup>

**5,50**

Mixed Dim Sum

(2 pieces each of lobster dumplings,  
prawns and wild garlic dumplings, vegeta-  
rian dumplings, beef dumplings, pork and  
prawns Dim Sum, prawns Dim Sum) <sup>ABDEFLN</sup>

**18,80**

\* spicy \*\* hot v vegan

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## — MAIN COURSES —

Coco curry chicken  
with sweet potatoes <sup>DR \*\*</sup>  
**12,80**

Ma la tofu with vegetables <sup>FN \*\* v</sup>  
**10,20**

Beef filet with wok vegetables <sup>DFN \*\*</sup>  
**19,20**

Red braised beef <sup>DFN \*</sup>  
**12,90**

Squid with suan-cai vegetables <sup>DFNR \*\*</sup>  
**14,80**

Mango duck with lime sauce <sup>AFN</sup>  
**14,20**

Ban mien noodles  
with beef filet and vegetables <sup>ADFN \*\*</sup>  
**14,80**

Stir fried vegetables <sup>FN v</sup>  
**9,20**

Grilled salmon  
with vegetables and curry <sup>DR \*\*</sup>  
**14,20**

Chicken breast  
with wok vegetables <sup>DFN \*</sup>  
**11,20**

Roasted Iberico pork  
with vegetables <sup>DFN \*\*</sup>  
**13,90**

Prawns sweet-sour-hot  
or with chili basil <sup>ADFN \*\*</sup>  
**17,50**

Gan-bien either with roastbeef,  
Iberico pork or chicken <sup>FN \*\*</sup>  
**13,90**

Ma po tofu mit with  
minced Iberico pork <sup>DFN \*\*</sup>  
**11,90**

*All dishes are served with rice.*

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## — LA MIEN SOUP POT WITH —

Vegetables <sup>AFN</sup> v

**8,90**

Chicken <sup>ADFN</sup>

**9,90**

Beef <sup>ADFN</sup> \*\*

**11,90**

Duck <sup>ADFN</sup>

**12,90**

Seafood <sup>ABDFNR</sup>

**14,90**

Chicken and coconut milk <sup>ADR</sup> \*\*

**11,90**

Kimchi and pork belly <sup>ADF</sup> \*\*

**10,90**

Prawns and coconut milk <sup>ABDR</sup> \*\*

**14,90**

Jiao-Zi soup pot <sup>ADFNL</sup> (8 pcs)

**10,90**

*Our La Mien fresh noodles  
(wheat flour) are hand made!*

*Please tell us if you would like to have gluten  
free noodles (glass noodles, rice noodles).*

## — FRIED NOODLES — OR RICE WITH

Vegetables <sup>ACFN</sup> v

**8,90**

Chicken and curry <sup>ACDFN</sup> \*

**10,90**

Roastbeef or duck <sup>ACDFN</sup>

**13,50**

Prawns, basil and chili <sup>ABDF</sup> \*\*

**14,80**

Black squid <sup>ADFNR</sup> \*

**14,20**

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## — SUSHI & MAKI —

Mixed sushi „Küche 18“ <sup>BDFNR</sup>  
**9,50** (6 pcs) • **11,50** (8 pcs)  
**13,50** (10 pcs) • **15,50** (12 pcs)

Maki with duck and  
spring onion <sup>ADFN</sup> (4 pcs)  
**4,20**

Maki with mango, avocado  
and peanut <sup>EFN</sup> (4 pcs) v  
**4,20**

Tempura maki with prawns  
and peppers <sup>ABDFN</sup> (4 pcs)  
**4,60**

Tempura maki with salmon,  
rocket and cheese <sup>ADFGN</sup> (4 pcs)  
**4,60**

Maki with marinated fish  
and avocado <sup>DFN</sup> (4 pcs)  
**4,60**

Maki with beef and scallion <sup>FN \*</sup> (4 pcs)  
**4,60**

Sakura maki with salmon <sup>FN</sup> (4 pcs)  
**4,60**

Sashimi <sup>BDF</sup>  
**17,00** (10 pcs) • **22,00** (15 pcs)

Mixed plate <sup>BDFNR</sup>  
(6 sashimi, 4 sushi, 6 maki)  
**17,80**

## — SIDE DISHES —

Rice  
**1,50**

Sushi rice  
**2,20**

China bread <sup>A</sup>  
**1,00**

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## — CONGEE (RICE SOUP) WITH —

Natural <sup>v</sup>

**3,00**

Vegetables <sup>FN v</sup>

**4,50**

Sweet potato <sup>FN v</sup>

**4,50**

Beef <sup>FN</sup>

**5,20**

Fish <sup>DFN</sup>

**5,50**

Prawns <sup>BDFN</sup>

**5,80**

Black egg and pork <sup>CFN</sup>

**5,50**

## — DESSERT —

Tang yuan <sup>EN</sup>

**4,50**

Matcha ice cream <sup>G</sup>

**4,50**

Sticky rice dumplings

with sesame <sup>N</sup>

**4,50**

Sticky rice dumplings

with coconut <sup>N</sup>

**4,50**

Mi juan

(sticky rice with mango in  
rice pastry with coconut sauce) <sup>N</sup>

**4,50**

Fried fruit of choice <sup>A</sup>

**4,00**

*More sweets upon request.*

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