



CO CHIN CHIN

★ VIETNAMESE CUISINE ★

MENU

Gasometerstrasse 7
8005 Zürich
044 211 99 77
www.cochinchin.com

XIN CHAO

is Vietnamese and means «Welcome».

We have many reasons to greet you in Vietnamese. You are sitting in a Vietnamese restaurant that should make you feel like you're in urban Saigon.

Also, the menu is so authentic it might as well be copied from a traditional Vietnamese family's recipe book.

All dishes are 100% home made using the freshest ingredients, without any additives and – you might've guessed it – prepared by Vietnamese chefs.

Before you get going, here's a useful tip: the Vietnamese always order several dishes to be placed in the center of the table, for all to share and enjoy.

We wish you «en Guete» and hope you'll visit us again soon – in our very own Vietnam in the middle of Kreis 5.

P.S.: Co Chin Chin is what the French used to call South Vietnam. But if all you're hearing is «chin chin» – our bar next door is waiting for you.

Whenever possible we prepare your dishes in vegan or glutenfree version.

In case of allergies & intolerances our service staff will be happy to advise you!

WHAT ARE «KONJAK» NOODLES:

- Made from konjac root
- Gluten free
- Low-cal
- Alkaline

OUR TEA CULTURE

GREEN TEA / TRA XANH

In southern Vietnam, it was mainly French colonialists who cultivated black tea in the mountainous country since 1825. Vietnam is thus one of the few countries that can offer both black and green tea on an equal footing.

Tra Xanh "Greentee" is a traditional tea of the Empire of ancient Vietnam.

JASMINE TEA / TRA HOA LÀI

Jasmine tea is a blend of jasmine flowers with green tea. The addition of jasmine gives the green tea a special aroma.

LEMONGRASS TEA / TRA XA

Is very often used in Vietnamese dishes also as a spice. Tastes smoother than real lemons and is a thirst quencher in summer.

GINGER TEA / TRA GUNG

Already 5000 years ago, this root was used as a medicine. Ginger tea is very popular in Vietnam and is used immediately at the first signs of a cold.

BITTERMELON TEA / TRA KHO QUA

The tropical vegetable fruit of bitter melon has been a popular food and medicinal remedy for centuries in many countries, especially in the Asian region.

As the name suggests, this tea is a little bitter. So, do not let it steep too long!

CHRYSANTHEMUM TEA / TRA HOA CÚC

East Asian chamomile tea was brought to Vietnam by the Chinese. The tea is very smooth and has an aroma of flowers with a cooling effect in summer.

ARTICHOKE-HERBS TEA / TRA ATI SO

A herbal tea made from the leaves, roots, stems and flowers of the artichoke plant. The tea is a specialty of the highland region of Lam-Dong, where artichokes are grown in abundance.

PEPPERMINT TEA / TRA BAC HA

We use fresh mint from the region.



NUOC LANH / BOISSONS

COLD DRINKS À LA MAISON

Lime juice 40cl / 6.00

Soda - Lime juice 40cl / 6.00

Green tea (with or without sugar) 40cl / 6.00

Lemongrass-Ice tea 40cl / 6.00

Ginger-Iced tea with honey 40cl / 6.00

Passion Soda 40cl / 6.00

FRUIT JUICE

Fresh orange juice 25cl / 7.00

Mango 25cl / 6.50

Fresh coconut / 10.00

Coconut water 28cl / 6.50

SOFT DRINKS

Badoit sparkling water 50cl / 5.50 - 100cl / 9.50

Evian 50cl / 5.50 - 100cl / 9.50

Rivella Red-Blue 33cl / 5.00

Möhl Apfelschorley 33cl / 5.00

Gents Tonic 20cl / 5.00

Gents Ginger Ale 20cl / 5.00

Aqua Monaco Ginger Beer 23cl / 5.50

El Tony Mate - El Tony Mate Zero 33cl / 5.50

Sanbitter 18cl / 5.00

La Mortuacienne Pampelmousse 33cl / 5.50

Coca Cola 33cl / 5.00

Coca Cola Zero 33cl / 5.00

ZH Still Water 50cl / 3.00 - 100cl / 6.00

BEER

Saigon Beer 33cl / 7.00

Amboss Blonde draft 30cl / 5.50 - draft 50cl / 8.00

Amboss Amber draft 30cl / 6.00 - draft 50cl / 9.00

Panache draft 30cl / 5.50 - draft 50cl / 8.50

Punk IPA Brewdog, Scotland 33cl / 7.50

Amboss Weizenbier 50cl / 8.50

Amboss Libero 0.0% 33cl / 6.50

NUOC NONG / BOISSONS CHAUDES

CA PHÉ & LAIT

Coffee / 5.00

Espresso / 5.00

Cappuccino / 6.00

Latte Macchiato / 6.00

Ca phé Den-Sua,
(Vietnamese coffee, optional as ice coffee) / 7.50

Saigon Espresso
(With milk foam & roasted peanuts) / 6.00

Dua (Vegan Coconut Coffee) / 5.50

Matcha Latte (hot or cold) / 7.00

(On request everything with Soy Drink
or Oatly Oat Drink + 1.-)

TRA - THÉ

IN THE POT:

Green tea / 6.50

Artichoke / 6.50

Bittermelon / 6.50

Chrysanthemum / 6.50

Jasmine / 6.50

Fresh ginger / 6.50

Lemon grass / 6.50

Black tea / 6.50

IN THE GLASS:

Lemon water with honey & ginger / 6.50

Fresh mint / 6.50

SMOOTHIE

Fruit smoothie 25cl / 8.50

KHAI VY / ENTRÉE



BANH XEO

Vietnamese Pancake with beef / 27.50

Vietnamese Pancake with chicken / 25.50

Vietnamese Pancake with shrimps and pork / 25.50

Vietnamese Pancake with vegetables (Vegetarian Crêpe) / 23.50

GOI CUON

Summer roll with shrimps & chicken / 8.00

Summer roll with tofu & vegetables / 7.50

Summer roll with duck & orange / 9.00

Summer roll with beef & peanuts / 8.50

GOI CUON GOURMET

3 Summer rolls to share or for yourself
(beef, duck, shrimps & chicken) / 24.50

CHA GIO/CHAY

Spring rolls with chicken and shrimps / 14.50

Veggie Spring rolls / 14.00

GA NUONG LA CHANH

Marinated chicken skewer in kaffir lime leaves / 16.50

CA CUON HAP

Steamed fish in green cabbage-fish rolls / 14.50

MOULES MO HANH

Gratinated scallops with spring onions and peanuts / 24.00

BO TAI CHANH

Viet Carpaccio (thinly sliced beef with a lemon sauce) / 17.50

BANH CUON

Steamed rice dumplings with pork and shrimps / 15.50

Steamed rice dumplings with tofu & vegetables / 15.00

Steamed rice dumplings with chopped chicken / 15.50

SÉLECTION CO CHIN CHIN

Selection of appetizers to share
(summer rolls, spring rolls, chicken skewers, Banh Cuon,
Bo La Lot)

AUF WUNSCH VEGAN / 45.00

MON CHINH / PLATS

GA KHO XA OT

Braised chicken with lemongrass and chili, rice / 28.50

BANH MI SUON BO

Vietnamese baguette with beef short rib (slow cooked), french fries or salad / 32.00

GA RÔTI

Grandmother Vo's crispy and tender chicken (rather salty), rice / 29.00

VIT NUONG

Crispy duck with Pak Choy vegetables, rice / 34.50

GA XAO GUNG

Chicken with ginger sauce, rice / 28.50

BO LUC LAC

Tender beef filet pieces with peppers, onions and sweet potato fries / 36.00

CARI GA

Yellow curry with chicken and sweet potatoes, rice or rice noodles / 28.50

CA KHO TO

Braised monkfish in caramelized sauce, rice / 34.00

CUA RANG ME

Crispy soft-shell crabs with tamarind sauce, fresh herbs, rice / 33.50

TOM XAO RAU

Stir-fried prawns with vegetables, rice / 29.50

SUON NUONG XA

Vietnamese spareribs marinated with lemongrass, rice / 32.00

SUON BO HAM

Rice dish with a beef short Rib (slow-cooked), egg, fresh vegetables and herbs / 34.00



BO LA LOT

Spiced beef, rolled into betel leaves, rice noodles, peanuts and spring onions / 31.50



BO XAO BONG

Stir-fried beef with bimi broccoli, rice / 31.50

MON CHINH CHAY / PLATS VEGI *

★ Some dishes are seasoned with the vietnamese “liquid gold” - the fish sauce.
If you don't like it, please order “vegan”

BANH PHO XAO NAM

Stir-fried rice noodles with different kinds
of mushrooms & vegetables / 26.50



CA TIM NUONG

Steamed eggplants with spring onions & peanuts, rice / 25.50

COM LUC XAO TAU HU

Stir-fried whole grain rice with tofu, egg & vegetables / 26.50

TAU HU XAO HE

Stir-fried tofu with He-Leaves and spring onions, rice / 26.50

CARI CHAY

Vegan yellow curry with tofu & vegetables, rice / 27.50

TAU HU CHIEN

Crispy tofu cubes, garlic, lemongrass & mint, rice (mildly spicy) / 26.50

MON NUOC / SOUPES

7

BUN RIEU

Rice noodle soup, crab meat, chicken, tofu & tomatoes / 29.50



PHO BO

Traditional rice noodle soup with beef broth & beef / 28.50
with 140g beef filet and marrow / 36.50

PHO GA

Traditional rice noodle soup with chicken / 28.50

PHO CHAY

Rice noodle soup with tofu and vegetables
(ON REQUEST WITH VEGAN BROTH) / 26.50

CANH MIEN GA

Glass noodle soup with chicken & pak choy / 28.50

BUN BO HUE

Lemongrass soup with slow-cooked beef short-rib, rice noodles (slightly spicy) / 31.50
with 140g beef filet and marrow / 36.50

MI VIT

Egg noodle soup with duck & Pak Choy / 30.50

MI XA XIU

Egg noodle soup with Xa Xiu porc, shrimps & Pak Choy / 28.50

* with konjak noodles + 2.50

GOI / SALADES

CHIN CHIN

Lettuce with ginger chicken, cashew, olive oil vinaigrette / 24.50

XA LAT VIT CHAO

Crispy duck on glass noodle salad with Thuy's Chao sauce / 29.50

DU DU

Papaya salad, peanuts / 23.50

XOAI

Green mango salad with prawns / 19.50

GOI GA

Mixed salad, stir-fried chicken, glass noodle, bell pepper and Thai basil / 27.50

BO RAU MUONG

Water spinach salad with beef, peanuts / 27.50

MIEN CUA

Glass noodle salad with crab meat / 22.50



BUN&MI / NOUILLES

8

MI QUANG

Noodle dish with curcuma spices, prawns, chicken, egg & rice cracker / 28.50

MI XAO GION HAI SAN

Crispy fried egg noodles with seafood & vegetables / 29.50

MIEN XAO CUA*

Stir-fried glass noodles with crab meat, egg & vegetables / 29.50

MI XAO BO*

Stir-fried egg noodles with beef & vegetables / 29.50

HU TIEU XAO CHAY*

Stir-fried rice noodles with tofu, vegetables & peanuts / 26.50

MIEN XAO GA*

Stir-fried glass noodles with chicken & vegetables / 28.50

* with konjak noodles +2.50

BO BUN*

Rice noodle salad with springrolls, beef, fresh herbs & peanuts

- Beef / 28.50

- Lemongrass - Tofu / 26.50

- Chicken / 27.50



MON AN KEM / EXTRAS

COM RANG

Fried rice with vegetables & egg / 10.50

BANH MI TOI

Mama Nhan's garlic bread / 9.50

SWEET POTATO FRIES

with vegan dip sauce / 12.50

BROCCOLI

Broccoli with chili & salt, cashew nuts / 12.50

COM GAO LUC

Whole-grain brown rice / 5.50

CHEN COM

Jasmin rice / 4.50

BONG CAI THAI

Thai Broccoli with garlic & chili / 14.50

REPLACING YOUR WHITE RICE TO A DIFFERENT SIDE DISH:

- Whole-grain brown rice / +2.50
- Vegetables, sweet potato fries, wok noodles, fried rice / +7.-



RAU MUONG

Water spinach with
garlic & chili / 14.50

NGOT / DESSERTS

BAHN PHO MAI

Cheesecake with passionfruit / 9.50

CHÉ DAU

Traditional dessert with white beans, sticky rice, peanuts & coconut milk / 8.50

BANH PIA / MOONCAKE

Vietnamese pastry with mashed soybeans (coco or matcha) / 6.50 Stk

MICHELLE'S CUPCAKES

Vegan Mini-Cupcake (coco or matcha) / 4.00 per Stk.

CA PHÉ KEM

Vanilla ice cream with Viet Ca phé, peanuts / 9.50

KHOM TUOI

Fresh pineapple with chili salt / 11.50

KEM XOAI DUA

Fresh mango with coconut ice cream / 11.50

KEM – GLACÉ

Vegan matcha-coconut ice cream, Mango sorbet, coconut ice cream, vegan chocolate ice cream / 4.50 per scoop

