Sweet Mandarin VEGAN MENU

ORDER ON THE APP

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Allergens Guide: G - gluten, S - soya Se - sesame oil, C - crustaceans, Su - sulphites, P- peanut, N - nuts E - eggs, M - molluscs, C - celery, Mu - mustard, F - fish, L - lupin, Mi - milk



VEGAN BANQUET *Minner for Two* £45

Baby vegetable spring rolls (G) Salt & Pepper Mushrooms Sweet & Sour Tofu Hot & Sticky Cantonese Vegetables Boiled Rice Chips

Items are served altogether and not changeable

Vegan Soups

V1. Vegan Hot & Sour Soup (S,Se) £5.95

V3. Sweetcorn Soup (Se) £5.95

Vegan Starters

7. Crispy Seaweed £8.00

12Baby. Baby Vegetable Spring Rolls (Se) £4.95 (5 pieces)

6DD. Vegan Crispy Dumplings (4 pieces) £6.95

18M. Salt and Chilli Mushrooms £6.95

18T Salt and Pepper Chilli Tofu (Su) £6.95

Vegan Nishes (Vegetables) £12.95

44Veg. Hot & Sticky Cantonese Vegetables

58. Sweet & Sour Mixed Vegetables

32VEG Blackbean Vegetables (S,Se)

61. Mix Vegetable Chow Mein (G, S, Se)

65V. Spicy Vermicelli with Vegetables (S,Se, P,N,G)

37TVEG Jungle Green Vegetable Curry

73M. Mushroom Fried Rice (S,Se,G)

Vegan Nishes (tofu) £12.95

57. Mabel's VeganTofu Casserole G,S,Se,Su)
58. Sweet & Sour Tofu (Su)
32TOFU Blackbean Tofu (S,Se,G,Su)
33TOFU Mushrooms & Tofu (S,Se,Su)
36TOFU Satay Sauce Tofu (P,N,G,Su,Se,S)
44TOFU Hot & Sticky Cantonese Tofu (Su)
37T.TOFU Jungle Green Tofu Curry (Su)
7TOFU. Chilli ginger garlic Tofu (Su,S,Se)
SCTOFU. Sweet Chilli Tofu (Su)

The Salt v Pepper Vegan Munchie Box E^{£15.95}

salt n pepper chips, tofu and mushrooms

Homemade Sauces & Nys

92. Lily Kwok's Curry Sauce (Mu) £3.99 Tub of Sauce (OK, Sweet & Sour, Sweet Chilli) each £2.50

Side Nishes

FR (NO EGG). Soya Fried Rice £3.95
BR. Boiled Rice £3.95
84. Noodles and Beansprouts (G,S,Se) £5.95
85. Cheeky chips £3.95
96. Salt and Pepper Chips £4.95
112. Sichuan Spicy Potatoes these are the best potatoes ever! £7.95



About Sweet Mandarin

Sweet Mandarin's recipes are passed down from generation to generation. We offer a banquet of family stories that take us from a small Chinese village to cosmopolitan Hong Kong and urban Manchester.

Along the way, the ingredients of special dishes and a rich life are added: a homemade stock of hard life, a pound of tragedy, a spoonful of daring, a dash of curses, and dollop after dollop of sheer will.

Behind this restaurant is a family memoir of survival and victories, luck and determination, and perpetual mounds of dirty dishes waiting to be washed.

