

WEI
MASTER WEI XI'AN

ALLERGY ADVICE

*Most of our dishes contain GARLIC, SOYA, GLUTEN,
COOKING WINE & SESAME OIL.*

*Some of our dishes may contain these 14 allergens as follows:
If you have any allergies to these products, please inform us before
ordering. We will do our best to advise you.*



 Hot & Spicy  Vegetarian

All price includes VAT. Our dishes may contain MSG

Takeaway containers: £0.20 each / 外卖餐盒每个加收 £0.20



*From Xi'an to London,
every dish tells a story*

从西安到伦敦，
每一道菜都有一个故事

Hello, I'm Guirong Wei.

I have called London home for many years, but my journey began in Shaanxi, a region in north-west China known for its rich culinary heritage and love of handmade noodles.

As a child, I spent many winter days watching my grandmother make Biang Biang noodles in our family kitchen. I still remember the dough being stretched by hand across the wooden board, the steam rising from the pot, and the aroma of chilli oil and aged vinegar filling the room.

Back then, I could never have imagined that these familiar flavours would one day travel thousands of miles and find a home here in London.

When I first arrived in the UK, I noticed that many people were familiar with Italian pasta and Japanese ramen, yet very few had experienced the food of Shaanxi or understood the deep connection our people have with noodles.

That inspired me to share a part of my home with a new audience. If a dish can tell the story of a place, then the story I want to tell is the story of Shaanxi.

As the starting point of the ancient Silk Road, Shaanxi is a land shaped by history, culture and extraordinary food traditions. Every noodle, every street snack and every family recipe carries a story passed down through generations.

This menu is more than a list of dishes. It is an invitation to discover Shaanxi through its flavours, and to experience the food, memories and traditions that have shaped my life.

I hope you find a dish that speaks to you today.

Welcome to Master Wei.

您好，我是魏桂荣

从陕西来到伦敦，已经很多年了。

小时候，每到冬天，奶奶总会在厨房里揉面做裤带面。面团在案板上被拉得又长又宽，锅里的水冒着热气，空气中弥漫着辣椒油和老陈醋的香味。那时候的我，从未想过，有一天这些熟悉的味道，会出现在几千公里外的伦敦。

来到英国后，我发现很多人知道意大利面、拉面，却很少有人了解陕西菜，更不了解陕西人对面食的热爱。于是，我开始思考：如果一道菜能够讲述一个地方的故事，那么我最想讲述的，就是我的家乡。

陕西，是丝绸之路的起点，也是无数传统面食的故乡。这里的每一碗面、每一道小吃，都承载着记忆、文化和家的味道。这本菜单，不只是让您选择一道菜。我更希望透过这些味道，带您认识陕西，认识我成长的地方，以及那些陪伴我长大的故事。

希望今天，您能找到属于自己的那一道菜！

Guirong Wei
魏桂荣

凉菜 *Cold Starters*

In Shaanxi, every meal begins with a few cold dishes. They are not simply starters. They awaken the appetite, bring balance to the table, and prepare you for the flavours to come.

Growing up, whenever family and friends gathered, cold dishes were always the first to arrive. Before the hot food appeared, everyone would sit together, chat, and share a few small plates. Simple as they may seem, these dishes hold some of my fondest memories of home.

— *Guirong Wei*



凉菜



- 1 Boneless Chicken in Ginger Sauce** 
Served with cucumber, coriander, sesame oil and chilli sauce.
姜汁豉油鸡

£9.90

灵感来自奶奶的家常菜。每逢家人团聚，她总会做这道鸡。
姜香与豉油的味道，是我记忆中的家。

Inspired by my grandmother's cooking. The aroma of ginger and soy sauce still reminds me of home and family gatherings.



- 2 Xi'an Hand-shredded Chicken in Special Spicy Sauce** 
With green, red peppers, cucumber, spring onion and bean sprout
西安手撕鸡

£9.90



- 3 Xi'an Spicy Sliced Beef** 
Sliced beef tossed with cucumber and coriander in chilli oil and sesame oil.
西安拌牛肉

£9.90



- 4 Gluten salad** 
Chilled wheat gluten with house chilli oil, cucumber, spring onion.
凉拌面筋

£8.60



- 5 Cloud Ear Fungus with Coriander** 
Slippery black wood ear mushrooms with chilli.
爽口木耳

£8.60



- 6 Cucumber Salad** 
with garlic, tomato, sesame paste sauce and chilli oil
凉拌黄瓜

£9.40



- 7 Slivered Potato Salad** 
Shredded potato tossed with chilli and vinegar.
炆拌土豆丝

£8.60



- 8 Xi'an Beancurd Skin** 
Poached tofu skin tossed with house chilli oil, garlic, spring onion, coriander.
西安涮豆皮

£8.60



- 9 Spicy Pig's Ears with Cucumber** 
Thinly sliced pig ear tossed with house chilli oil, garlic, spring onion and fresh coriander.
凉拌猪耳

£9.90



- 10 Xi'an Beef Tripe** 
Poached beef tripe tossed with house chilli oil, garlic, spring onion, coriander.
西安涮牛肚

£8.60

- 11 Sesame Seaweed Salad** 
Refreshing seaweed salad tossed with a light and fragrant sesame dressing.
海带沙拉

£5.80

- 12 Combo Beancurd skin and Beef Tripe** 
with chilli oil, garlic, spring onion, coriander.
双涮牛肚豆皮

£12.80

- 13 Edamame Beans** 
Steamed edamame beans, lightly seasoned with sea salt.
毛豆

£5.80

热菜 *Hot Starters*

The best meals have always been shared.

In Shaanxi, hot dishes are placed in the centre of the table for everyone to enjoy together. They arrive fresh from the kitchen, bringing warmth, comfort, and flavour to every gathering.

Growing up, family meals were never about a single dish. They were about gathering around the table, sharing food, and spending time with the people who mattered most.

More than just food, these dishes bring people together.

They represent warmth, connection, and the joy of sharing a meal.

— Guirong Wei





14 Salt and Pepper Deep Fried Crispy Pork

Tender pork pieces, deep-fried until golden and crispy, then seasoned with salt and pepper.

椒盐小酥肉
£9.90



15 Wei's Crispy Chicken Balls

Juicy chicken pieces, lightly coated and deep-fried until golden, served with chilli sauce and chilli powder.

魏家香酥鸡球
£9.90



16 Chicken Spring Roll

Deep-fried spring roll filled with chicken, carrots, vegetables and bean-thread noodles.

酥炸鸡丝春卷
£7.90



17 Salt and Pepper Squid

With onion, green and red peppers.

椒盐鱿鱼
£12.80



18 Vegetarian Spring Roll

Deep-fried spring roll filled with vegetables and bean-thread noodles.

酥炸素春卷
£7.50



19 Sweet and Sour Pork Ribs with Sesame

Tender pork ribs coated in a rich sweet and sour glaze, finished with sesame seeds.

糖醋排骨
£9.90



20 Wei's Xi'an Sweet Potato Balls

Handmade sweet potato balls, fried until golden with a lightly crisp exterior and a soft, chewy centre.

魏家红薯丸
£6.80

汤类 Soups

21 Sweetcorn Soup

A comforting sweetcorn soup.

鸡米汤 £5.50

22 Bean-thread Noodles in Seaweed Soup with Shrimp

A light and comforting soup with seaweed, coriander, delicate glass noodles and tender shrimp.

紫菜粉丝汤
£5.50

23 Tomato and Egg Soup

A light and comforting soup with fresh tomatoes and silky ribbons of egg.

西红柿鸡蛋汤
£5.50

24 Hot and Sour Soup

A warming Chinese soup with a bold balance of tangy and spicy flavours.

酸辣汤
£5.50

Xi'an Street Food

西安小吃



Xi'an is more than its ancient walls and famous history. Its real spirit lives in the food shared every day on its streets. From a morning bowl of liangpi to freshly baked roujiamo and handmade dumplings, these simple dishes carry the flavours and memories of Shaanxi. Today, I'd love to share a taste of home with you.

— Guirong Wei



- 25** Traditional Xi'an Liang Pi (with or without chicken 🌿 🌶️)
Wheat starch noodles served on cucumber, bean sprouts, wheat gluten with chili oil
西安凉皮
£9.90

- 26** Xi'an Liang Pi in Sesame Sauce 🌶️
(with or without chicken 🌿)
Wheat starch Noodles Served on cucumber, bean sprout, wheat gluten with chilli oil and sesame paste sauce
麻酱凉皮
£9.90



- 27** Fried Chicken and Mushroom 'pot-sticker' Dumplings
Fried dumplings filled with chicken and mushrooms.
鸡肉锅贴
£8.60



NEW

- 28** Xi'an Tiger Skin Crispy Dumplings
Golden, flaky handmade dumplings with a crisp layered shell and juicy savoury filling.
西安虎皮酥饺
£8.60



- 29** Traditional Xi'an pulled Pork 'Burger'
Crispy flatbread filled with slow-braised pulled pork in a rich savoury sauce.
腊汁肉夹馍
£7.90



- 30** Spicy Cumin Beef 'Burger' 🌶️
Crispy flatbread filled with tender cumin-spiced beef, peppers and onions.
孜然牛肉夹馍
£7.90



- 31** Wontons in Special Chilli Oil Sauce 🌶️
Freshly handmade wontons tossed in fragrant chilli oil.
红油云吞
£8.40

- 32** Wontons in Chicken Broth
Homemade pork, seaweed and dried shrimp wontons in broth.
鸡汤云吞
£9.40



- 33** Steamed Dumplings
沾汁水饺
£8.60

A. Pork filling 猪肉
B. Vegetarian 素食 🌿



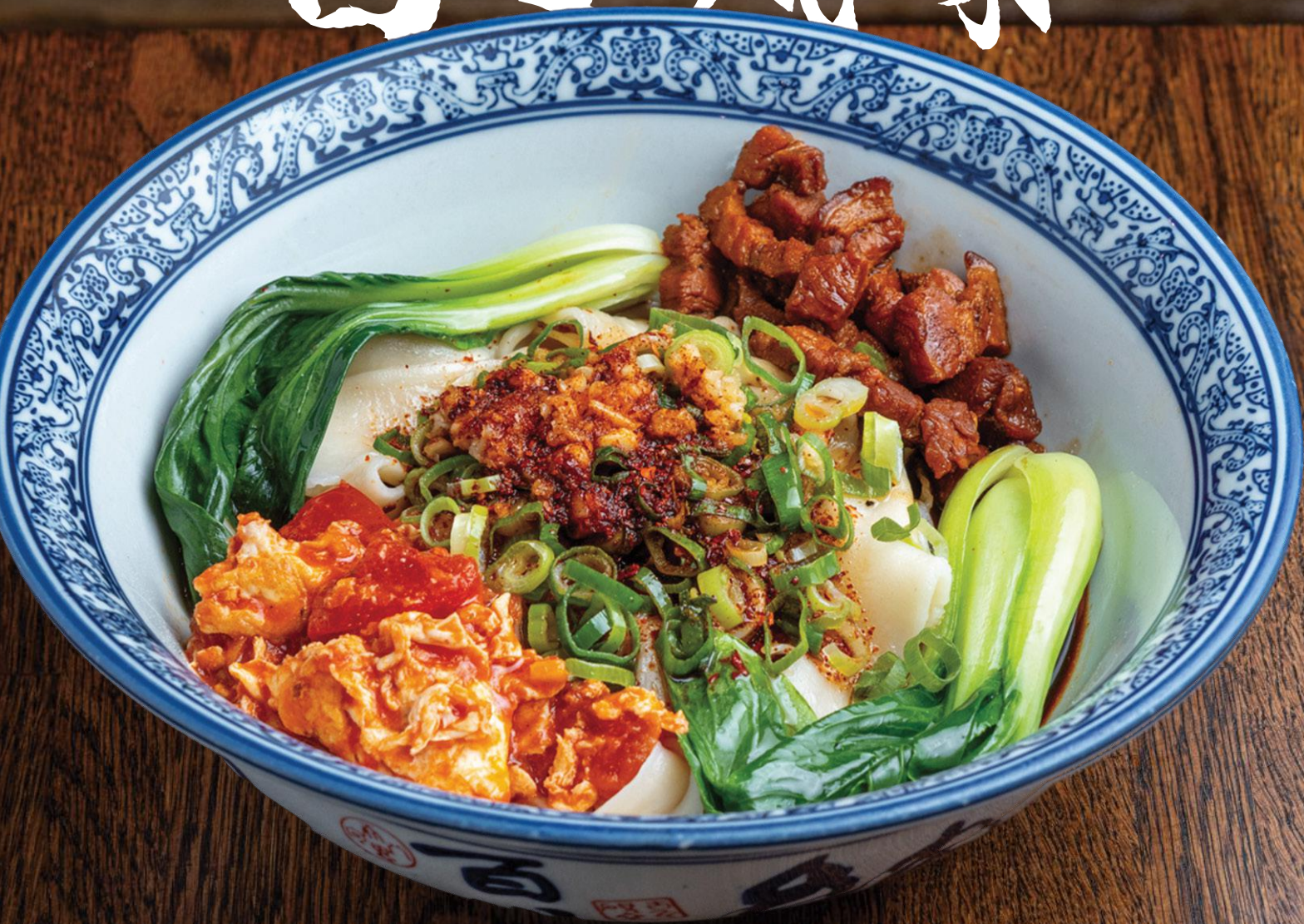
- 34** Pork Dumplings in Spicy & Sour Soup 🌶️
Pork dumplings served in a spicy, tangy broth with coriander and soya beans.
酸汤水饺
£9.00



- 35** Sweet Potato Noodles in Hot and Sour Sweet 🌶️
Sweet potato noodles served in a spicy, tangy and numbing broth with coriander and soya bean.
酸辣粉
£8.80

Biang Biang Noodles

西安风味



Xi'an's noodle culture grew from the wheat fields of the Guanzhong Plain, where noodles are part of the rhythm of everyday life. San He Yi, the classic “three-in-one”, brings savoury pork, tomato and egg, and fragrant chilli oil together over wide hand-pulled Biang Biang noodles — a bowl that captures the generous, layered character of Xi'an.

面食 Noodles



36 Vegetarian 🌶️🌿
BiangBiang Noodles
Hand-made noodles in
chef's special chilli sauce
魏家油泼面
£13.10



37 Beef 🌶️
BiangBiang Noodles
Hand-made noodles with chunks
of lean beef in special chilli sauce
牛肉油泼面
£15.50



"Oil-pouring" is a traditional Shaanxi cooking technique in which sizzling hot oil is poured over chilli, garlic and spring onion, instantly releasing their aromas

"油泼"是陕西传统的烹饪技法，将滚烫的热油浇在辣椒、蒜末和葱花上，瞬间激发出香气



38 Pork BiangBiang Noodles with Tomato & Egg Sauce and Chilli Oil 🌶️
Hand-made noodles with pork tomato & egg in special chilli sauce
三合一油泼面
£15.90

Every person from Shaanxi has their own memory of Hot Oil Seared Noodles. Simple ingredients, unforgettable flavour, and a dish that became known to audiences around the world through **Netflix's Chef's Table**.



39 Qi Shan Hand-Pulled Noodles with Pork in Spicy and Sour Sauce 🌶️
Hand-pulled noodles tossed in a tangy chilli oil dressing with garlic and spring onions.
岐山干拌面
£15.10



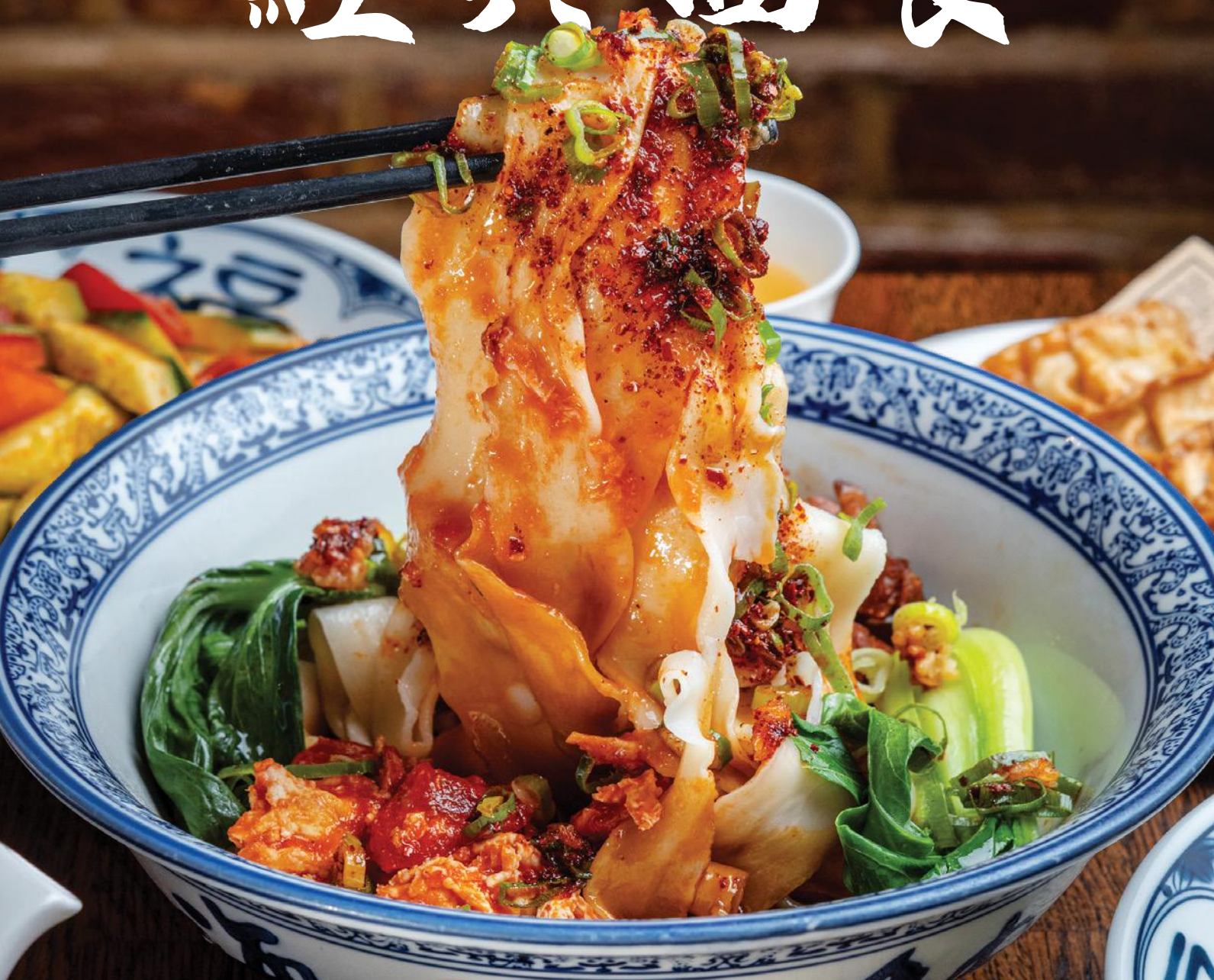
40 Qi Shan Hand-Pulled Noodles with Pork in Soup 🌶️
with braised pork and vegetables in spicy sour soup
岐山臊子汤面
£15.10



41 Wei's Hand-Pulled Noodles with minced pork and Vegetables
Hand-pulled noodles with minced pork and vegetables in a savoury sauce.
魏家炸酱面
£14.90

Hand-Pulled Noodles

經典面食



If you ask me what truly represents Shaanxi, my answer will always be noodles.

In Shaanxi, noodles are more than just food. They are part of everyday life, shared around family tables, small local restaurants, and celebrations. Every bowl has its own story, and every flavour reminds me of home.

I hope this is where you begin to discover the real taste of Shaanxi.

— Guirong Wei



42 Hand-Pulled Noodles in Xinjiang style

Hand-pulled noodles served with stir-fried bone-in chicken, potatoes and chillies in a spicy sauce.

新疆大盘鸡面

A. Single portion | 1人份 £15.80

B. Double portion | 2人份 £28.80



43 Classic Xi'an Beef Pao-Mo Soup

牛肉泡馍

Homemade flat-bread and sliced beef boiled in beef broth.
£16.10



44 Hand-Pulled Noodles in Tomato and Egg Soup

Hand-pulled noodles served in a comforting tomato and egg broth.

西红柿鸡蛋面

£13.10



45 Wei's Hand-Pulled Noodles with Minced Beef 🌶️

Wei's hand-pulled noodles with minced beef, cucumber, bean sprouts and braised egg.

魏家干拌牛肉面

£14.90



46 Beef Noodle Soup

Noodles in a light beef broth with sliced beef and pak choi.

牛肉湯面

£14.10



47 Xi'an-Style Fried Belt Noodles with Lamb

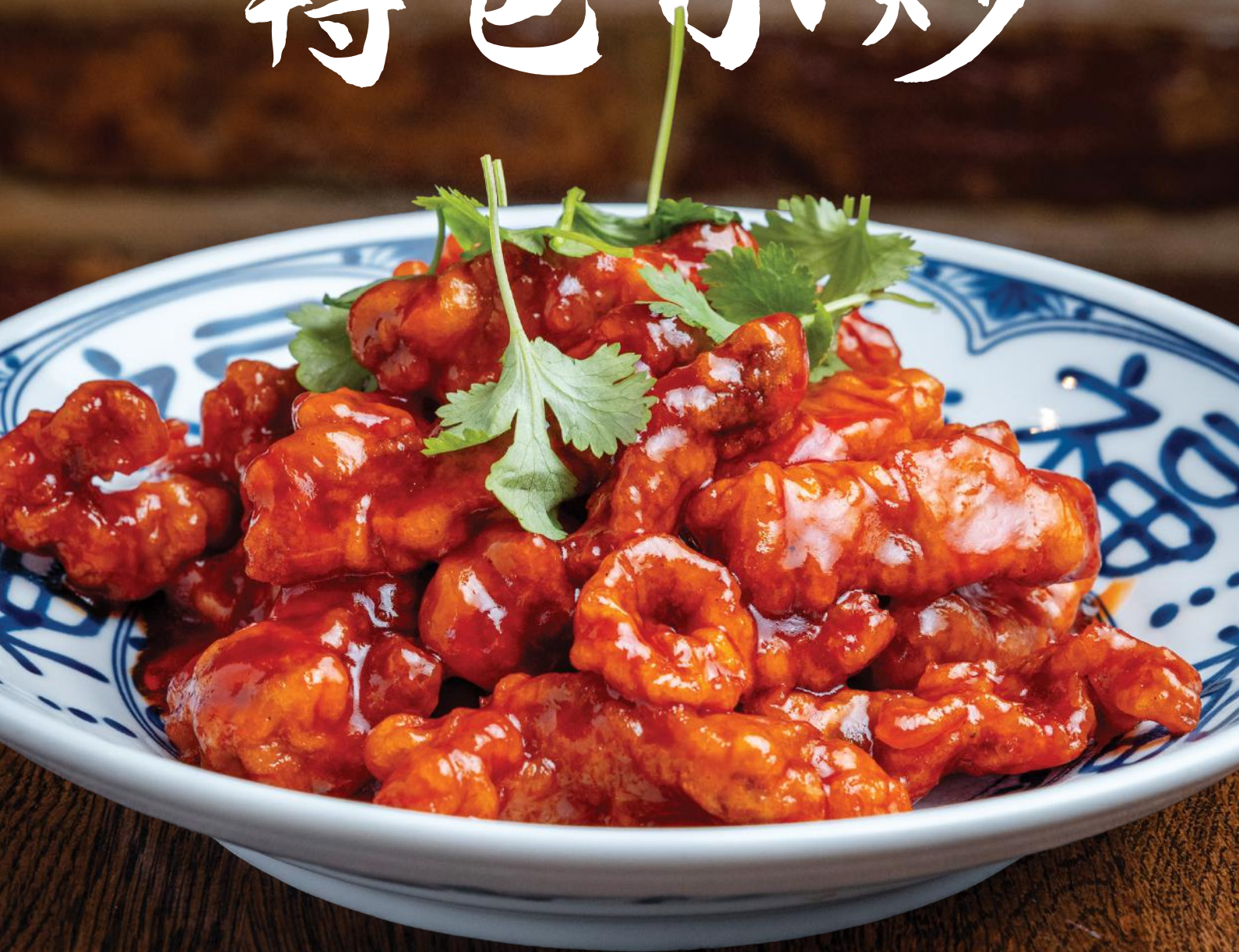
Hand-pulled belt noodles stir-fried with tender lamb and vegetables.

西安特色羊肉炒面

£16.10

House Special Stir-Fries & Mains

特色小炒



Other Dishes



48 Stir-Fried Ho Fun with Beef

Rice noodles stir-fried with beef, bean sprouts, onions and peppers.

牛肉炒河粉
£14.10



49 Wei's Braised Beef with Rice

Braised beef with potatoes, onions and peppers, served with steamed rice.

魏家牛肉饭
£15.10



50 Sweet & Sour Pork

Crispy pork strips coated in a tangy sweet and sour sauce.

糖醋里脊
£13.10



51 Sweet & Sour Chicken

Crispy chicken pieces coated in a tangy sweet and sour sauce.

咕鲁鸡
£13.10



52 Dry Fried Green Beans

Green beans stir-fried with garlic, dried chillies and savoury minced pork.

干煸豆角
£12.80



53 Stir-Fried Potato Slivers with Vinegar & Chilli

Shredded potatoes stir-fried with vinegar and chilli.

酸辣土豆丝
£11.90



54 Stir fried Pak Choi

(option : minced garlic or dried chilli)

清炒/蒜茸/炆炒 油菜
£11.90



55 Special Fried Rice with Bacon

Fried Rice with Bacon, Egg and Spring Onions

招牌炒饭
£10.90



56 Egg Fried Rice

蛋炒饭
£5.80



57 Steamed Rice

白米饭
£3.10

Wine & Drinks



White Wines

Pinot Grigio, Provincia di Pavia, Ancora Italy

Fresh, dry and delicate with gentle floral and citrus aromas, a perfect as a match for lighter dishes or on its own

175ml Glass £6.60 / Bottle £26.80

Sauvignon Blanc, Pays d'Oc, Domaine Bergon France

Fresh and green in character with soft fruit flavours of melon and peach, light and dry

175ml Glass £6.60 / Bottle £26.30

Albariño, Rias Baixas, Morgadío, Spain

An enticing nose of citrus and mango, supple and minerally on the palate with a hint of tropical fruit, finishing crisp and dry

Bottle £38.80

Chablis, Moreau, France

Classic unoaked Chardonnay, firm and dry with a distinctive minerally character

Bottle £45.00

Red Wines

Merlot, Pays d'Oc, Domaine Bergon France

Soft, easy drinking with juicy plum and spice fruit and the warmth of character typical of the Languedoc

175ml Glass £6.50 / Bottle £26.30

Rioja Crianza, Bodegas Muriel, Spain

Very harmonious, medium weight Tempranillo with attractive oaky character

175ml Glass £6.60 / Bottle £27.80

Château Montaignuillon, MontagneSt.

Emilion France

Rich and smooth, plummy Merlot with plenty of length and good structure

Bottle £38.80

Châteauneuf-du-Pape, Pierre Amadieu, France

Wonderfully rich and warming, with intense and lingering flavours of black fruits, mint and liquorice from hand-harvested Grenache & Syrah

Bottle £46.00

** Wines by the glass are available in 125ml measures on request*

Rosé

Pinot Grigio Rosé Ancora ~ Italy

Fresh, dry, and crammed with summer fruit flavours, good also as an aperitif and on its own

175ml Glass £6.60 / Bottle £26.80

Sparkling Wine

Prosecco, Zonin

£12.20 / 200ml bottle

Sake

Sake, Sawanotsuru

Japan

£21.00 / 30cl

All prices are inclusive of VAT

Beer

Cobra Draught 4.3%	½ pint £5.10 pint £7.10
Tsing Tao 青島 4.8% 330ml bottle	£5.10
Asahi 330ml bottle (alcohol free)	£5.10

Spirits & Liqueurs

25ml plus mixers

Gordon Gin	£4.80
Smirnoff Vodka	£4.80
Bacardi	£4.80
Johnnie Walker Black Label	£4.80
Jack Daniels	£4.80
Jameson's	£4.80
Glenmorangie	£4.80
Remy Martin VSOP	£5.50
Chinese Liqueur 泸州老窖 100ml	£19.80

Choice of Mixer £1.00 Extra

Soft Drinks

Coke / Diet Coke / Sprite	£2.60
Chinese Herbal Tea 加多宝	£3.30
Chinese Plum Juice 酸梅汤	£3.50
Chinese Ice Green Tea 冰绿茶	£3.50
AloeVera Juice 芦荟汁	£3.50
Orange Juice 橙汁	£2.60
Apple Juice 苹果汁	£2.60
Coconut Milk 椰奶	£3.20
Mineral Water, Still or Sparkling 33cl	£2.60

Hot Drinks

Chinese Jasmine Tea 茉莉花茶	£2.80
Chinese Black Tea 普洱茶	£2.80
Soya Milk 豆浆	£3.20
Red Dates Tea With Honey 红枣茶	£3.20
Honey Pomelo Tea 蜂蜜柚子茶	£3.20

Bar Special



Happy Day £12.80

Vodka, lemon juice, lychee liqueur, grenadine

Girls Power Mojito £11.80

White Rum, freshly squeezed lime juice, mint, soda.

Classic Martini £11.80

Dry gin, dry Vermouth, green olives.

Pink Tulip 美人 £6.30

Aloevera juice, watermelon, mint.

Ice Lime 青柠冰 £6.50

Mint, freshly squeezed lime juice, soda.

LemonYakult 柠檬养乐多 £6.30

Yakult yogurt, lemon juice and sprite.

Ice Pomelo Tea 冰镇柚子茶 £3.50

Ice Jujube Tea 冰镇红枣茶 £3.50

Ice Soya milk 冰豆浆 £3.50

All prices are inclusive of VAT



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