

TAKEAWAY

好
吃
不
怕



想
吃
請
下

SWEETS 甜品

Sweet Coco 椰汁糕 4.5
sweet coconut pudding

Sponge Cake 馬拉糕 5.5
steamed sponge cake

Lucky Knots 炸饅頭 (2 pc) 4.5
deep-fried chinese buns served with condensed milk

Fried Lava Bao 炸流沙包 (2 pc) 4.8
deep-fried chinese buns with lava egg yolk filling

Lime Lychee 青檸荔枝 4.9
lime meringue with lychee ice cream

Sesame Open 芝麻開門 4.9
crunchy sesame cookie with black sesame ice cream

Asian Crush 刨冰 4.5
granité with varying flavors

DIM SUM 點心

Siu Long Bao 小籠包 (3pc) 5.8
steamed shanghai chicken soup dumplings

Low Wonton 攪菜炒手 (3pc) 5.8
dumplings with olives and shrimp in homemade soy sauce

Shanghai Wor Tip 雞肉窩貼 (3pc) 5.5
pan-fried shanghai chicken dumplings

Ha Kau 蝦餃 (3pc) 6.5
steamed shrimp dumplings

Shrimpy 鮮蝦春卷 (3pc) 5.8
shrimp spring rolls

Tsa Sui Kau 炸水餃 (3pc) 6.0
deep-fried shrimp dumplings

Cha Siu Bao 叉燒包 (2pc) 5.8
steamed bun with bbq pork (cha siu) filling

Siu Mai 燒賣 (3pc) 5.5
steamed pork, shrimp and chinese mushroom dumplings

Bo Choi Kauw 菠菜餃 (3pc) 6.5
steamed spinach and shrimp dumplings

Taro & Mung 香芋魚球 (4pc) 5.5
fish balls in taro and mung beans

VEGAN DIM SUM 齋點心

Radish Wisps 蘿蔔酥 (3pc) 5.0
deep-fried radish wisps with chinese mushrooms

Pumpkin Wor Tip 南瓜窩貼 (3pc) 5.8
pan-fried vegan pumpkin dumpling with corn, water chestnut, carrots, dried white fungus, cauliflower

Golden Mush 金銀素餃 (4pc) 5.0
deep-fried vegan dumpling with poki mushrooms, chinese mushrooms, bamboo shoots, baby corn, seaweed

Lotus Dumpling 藕粒攪菜素餃 (3pc) 5.8
vegan dumpling with lotus roots, chinese mushrooms and olives

Kam Koe Coco 椰汁雜蔬卷 (3pc) 5.8
vegan spring rolls with enokitake mushroom, creamy coconut

一
起
分
享

SHARING DIM SUM PLATTERS

Dim Sum Platter 點心拼盤 (8pc) 15.5
ha kau, siu mai, shrimpy, siu long bao (each 2pc)

Vegan Dim Sum Platter 素點心拼盤 (8pc) 16.5
lotus dumpling, kam koe coco, golden mush, pumpkin wor tip (each 2pc)

SHANGHAI PAPA STORY 我們的故事

The origin of Shanghai Papa
Shanghai Papa is a tribute to the legacy of Maggie's father. The Chinese restaurant started with her personal story.

"In 2016 my father was diagnosed with a severe illness. He was the soul of the restaurant and the numerous customers of different ages and backgrounds were his friends. He took care of the business with dedication, passion and love. I helped him in the restaurant only out of respect and when I had to take over his duties, I realised that I have never supported him wholeheartedly. I regretted this and was afraid that all he had built will be lost. It was at this point that the concept of Shanghai Papa was created. Shanghai is the birthplace of my grandfather and the name of my father's restaurant. He is my inspiration and my role model. Shanghai Papa is a tribute to him and his legacy. With the team of Shanghai Papa we contribute to continuing the culture of respect and recognition of our ancestors and preserve the cultural heritage."

Tasty Creativity
Taste surprising Chinese dishes with new flavours and ingredients. We serve dishes from the Chinese cuisine from different regions from China but mainly from Hong Kong. You will also find dishes that are typically made by Chinese parents in The Netherlands.

Culture & Food
We believe that food has an important role in Chinese culture and traditions where it is common to share dishes. This is why we are also recommending this to you. We value the time spent with loved ones at the table, sharing food, thoughts and conversations. We hope you will experience this thought of sharing at Shanghai papa where food is love and love is food.

NOODLE YOUR WAY 您的麵

Step 1:

Choose your noodles:
thin or sliced noodles 生麵或刀削麵



Step 2: Choose your base

Noodle soup 湯麵
noodles in homemade chicken broth

Shanghai Papa Low Mien 招牌撈麵 + 1.5
signature dry-stirred noodles

Soy Sauce Low Mien 醬油撈麵 + 1
dry-stirred noodles in homemade soy sauce



Step 3: Choose your main ingredient

Wonton 雲吞
pork and shrimp dumplings

Sui Kau 水餃
shrimp dumplings

Lotus Dumpling 素餃
vegetarian dumplings

Chu Pa 豬柳
pork fillet

Cha Siu 叉燒
bbq pork

Kai Pa 雞扒
chicken thigh fillet

Siu Ngaap 燒鴨
roast duck

Sow Yuk 素肉
vegetarian patty

Dong Goo 冬菇
chinese mushrooms

1 main ingredient 10.5

2 main ingredients 12.5

3 main ingredients 14

Extra toppings +1

fried egg 煎雞蛋
seasonal vegetables 時菜

all noodles are served with pickled radish

SOUP & SALADS 湯和沙律

Hot & Sour Soup 酸辣湯 5.8
hot & sour soup with duck meat and shrimps



Wonton Soup 雲吞湯 (3pc) 6.5
pork and shrimp dumplings in homemade chicken broth

Sui Kau Soup 水餃湯 (3pc) 7.5
shrimp dumplings in homemade chicken broth

Bon Bon Mushroom Salad 棒棒素蕈沙律 8.5
assorted salad with king oyster mushroom and sesame dressing

Bon Bon Chicken Salad 棒棒雞沙律 7.8
assorted salad with chicken thigh fillet and sesame dressing

BAO BAO 包包

Chu Pa Bao 豬柳包 6.9
steamed bun with deep-fried pork fillet, mayonaise, lettuce, tomato

Tsa Kai Bao 炸雞包 6.9
steamed bun deep-fried chicken thigh, mayonaise, lettuce, tomato

BBQ Bao 叉燒包 7.5
steamed bun with BBQ pork, mayonaise, lettuce, tomato

Sow Bao 素肉包 6.5
steamed bun with vegetarian patty of mung beans, mushrooms and vegan mayonaise, lettuce, tomato

Roast Duck Bao 燒鴨包 7.9
steamed bun with roast duck, hoisin sauce, greens

Condiments

Some of our dishes have a specially paired sauce to go with. Please ask our staff for additional complimentary condiments such as chili oil, chili sauce, Worcester sauce, sweet and sour sauce or homemade soy sauce. For our homemade SHPP sauce we charge € 2 per serving due to the premium ingredients and intensive labour that goes into it.

Please ask our crew for allergen information.

Recommended Dish

請 享 用

Veggie 菜

Shanghai Papa Veggie 招牌時菜 11.5
seasonal vegetables in Shanghai Papa sauce



Shanghai Papa sauce is our homemade stir-fried sauce with a secret recipe. It has dried shrimps, garlic, onions, chili, sliced ham among other things

Vegetarian Main 齋主菜

Steamy Truffle Egg 黑松露水蛋 13.5
steamed smooth egg with black truffle

Typhoon Shelter Tofu 避風塘玉子豆腐 12.5
homemade egg tofu with chilli, garlic and onion



Soy Sauce Veggie 醬油時菜 10.5
seasonal vegetables in homemade soy sauce

Veggie Delight 羅漢齋 12.8
stewed mixed vegetables

SIDES 配菜

Jasmine Rice 香米白飯 2.0
fragrant jasmine rice

Red Rice 五穀飯 2.0
multigrain rice

Po Tjai Fan 煲仔飯 6.0
casserole multigrain rice with taro, bundle funghi and chicken

Crunchy Egg Wrap Rice 煎蛋炒飯 5.0
fried rice with crunchy rice and fried egg

Shanghai Papa Low Min 招牌撈麵 4.0
signature dry-stirred noodles



Soy Sauce Low Min 醬油撈麵 3.5
dry-stirred noodles in homemade soy sauce

MAIN 主菜

Meat 肉

Pepper & Salt Chicken & Corn 粟米鹽酥雞 13.5
chicken thigh fillet with chili, pepper, salt and corn

Peking Duck 片皮鴨 19.0
roasted duck slices with thin pancakes and greens

Koe Loo Kai 咕嚕雞 12.0
chicken thigh fillet in classic sweet and sour sauce

Roasted Duck 燒鴨 17.5
roasted half duck with or without bones
optional: thin pancakes and greens +3.5



Sacred Double Lotus 鴛鴦釀蓮藕 12.5
lotus root slices with chicken filling and crispy lotus



Amberwalnut Beef 琥珀合桃牛柳 18
beef tenderloin with caramalised walnut

Slow Roast Cha Siu 慢燒叉燒 14.0
slow roasted bbq pork

Steamy Meaty Egg 蒸肉鬆水蛋 15.5
steamed smooth egg with black truffle and chicken floss

Fish 魚



Black Tarbot 黑醋蒜香魚 22.5
whole filleted tarbot in black vinegar sweet & sour sauce

Golden Squid 黃金鮮魷 13.5
squid with crunchy coating covered in salty egg yolk bits

Silver Sea Bass 清蒸或椒鹽鱸魚 19.8
steamed sea bass in soy sauce and spring onion
or filleted pepper & salt sea bass