

# CHI NA PO BLA NO

BY JOSÉ  
ANDRÉS

## WHAT BRINGS MEXICO & CHINA TOGETHER?

*You could start with the Spanish galleons that first sailed the Pacific in 1565 during the reign of King Philip II. Along with the lucrative trade in silk and silver, they brought Asian spices and fruit to Mexico, and new world peppers to the middle kingdom of China.*

*They also brought the legend of an Asian girl kidnapped by pirates and shipped to Mexico, known as la China Poblana. These dishes continue an exciting global voyage that has connected the cuisines of the east and west for the last five centuries.*

## FIRST BITES

### **Chips & Salsa \$6**

Chipotle salsa de casa

### **Guacamole \$18**

Made tableside with onion, cilantro, serrano, lime, queso fresco, tomatillos. Served with your choice of warm corn tortillas or tortilla chips

add vegetable crudite **+\$4**

### **Queso Fundido \$14**

Melted Menonita and Oaxacan cheeses flambéed with tequila and served with fresh hand-made tortillas

with spicy chorizo **+\$5**

### **Rou Jia Mo \$11.88**

Chinese street sandwich with red-braised pork belly, cilantro and green onions stuffed into a house-made naan style bread

### **Sopes de Chorizo con Papa \$11**

Crispy mini sopes filled with refried black beans, house-made chorizo, Yukon Gold potatoes, Mexican crema and scallion

### **Empanada Atún Estilo Veracruz \$18**

Deep-fried heirloom masa pouch filled with ahi tuna, tomatoes, onions, almonds, chiles, saffron, finished with an avocado crema

### **Chilaquiles \$15**

House-made tortilla chips tossed with a tomatillo salsa, oven-roasted and topped with melted cheese, crema, onion and cilantro

with sunny side up egg \* **+\$3**

### **Huevos Rancheros\* \$16**

Corn tortillas, two sunny side up eggs, salsa roja, queso fresco, refried black beans, avocado

### **Envueltos de Mole \$18**

Heirloom corn tortillas filled with melted Oaxacan cheese is smothered with mole poblano, topped with queso fresco, sesame seeds, onions and radish

### **Quesabirria \$25**

3pc Heirloom blue corn tortillas stuffed with lamb, beef, Menonita and Oaxacan cheeses, onions, cilantro, and served with consommé

## SOUPS

### **Swallow a Cloud \$15.88**

Our rich wonton soup with fluffy house-made shrimp and pork wontons, with bok choy and pea shoots

Try it with egg noodles! **+\$2**

### **Caldo Tlalpeño \$16**

Traditional chicken soup with arroz perfecto, avocado, garbanzo, carrots, snap peas, a smoky chile-spiked broth and chipotle pepper

### **Pozole Rojo \$16**

Rich guajillo chile broth with shredded pork and hominy, served with chicharrón, avocado, cabbage, onion and lime

## SALADS Y CEVICHE

### **Aguachile Negro \$24**

Citrus-poached Mexican Gulf shrimp and bay scallops, cucumber, jicama, lychee, serrano, lime, mint and squid ink

### **Coctel de Camaron y Pulpo \$24**

Classic Mexican coctel in a sweet and spicy tomato sauce, with Mexican Gulf shrimp, Spanish octopus, avocado, red onion and cucumber

### **Tuna Ceviche\* \$21**

Sushi-grade ahi tuna tossed with a soy-lime dressing, avocado, pecans, cilantro, red onion, Fresno and serrano, crispy amaranth

### **Young Coconut Ceviche \$16**

Young coconut, avocado, teardrop pepper, onion and cilantro are dressed with fresh coconut water and citrus juices

### **La Leng Mian \$14.88**

A refreshing cold noodle salad made with wheat noodles, peanuts, fresh vegetables, Fresno, garlic, black vinegar, aromatic sesame chile oil

### **Cold Cucumbers \$10.88**

Persian and English cucumbers, marinated wood ear mushroom, teardrop pepper, Chinking vinegar, chili oil

### **Sandia La Patria \$14**

Watermelon and cucumber lime granita are layered with pea shoots and watermelon radish tossed in sherry-honey dressing. It's finished with house-made chamoy, pomegranate seeds and candied pepitas

### **Ensalada César\* \$17**

Baby romaine lettuce cups filled with avocado, epazote bread crumbs, Parmigiano Reggiano and Spanish anchovies

## DIM SUM

### **Traditional Siu Mai \$15.88**

6pc Shrimp, pork, jicama, mushrooms, peanuts

### **Quail Egg Siu Mai\* \$18.88**

6pc Our Traditional Siu Mai topped with poached quail egg and fried shallots

### **Chicken Siu Mai \$15.88**

6pc Chicken, cloud ear mushroom, goji berry

### **Har Gow \$15.88**

6pc Translucent Cantonese dumpling, pork belly and shrimp filling

### **Golden Pearls \$15.88**

5pc Vegetable steamed dumpling with shiitake and wood ear mushrooms, carrot, celery and jicama

### **When Pigs Fly \$15.88**

4pc Delicate steamed buns, Chinese barbecue pork

### **Golden Pigs \$15.88**

4pc Fried steamed buns, Chinese barbecue pork, condensed milk

### **Fried Wonton \$12.88**

7pc Filled with shrimp and pork, served with sesame dressing

## TACOS

**Tortillas are made with heirloom corn grown in Oaxaca, Mexico. One per order.**

### **Carnitas \$7**

Braised pork, onions, cilantro, chicharrón, salsa verde cruda

### **Pollo a la Parilla \$7**

Grilled chicken, guacamole, charred green onions, chile pequin

### **Viva China\* \$8**

Crispy beef tendon, Szechuan-soy sauce, raw oyster, green onions

### **Camaron Estilo Baja \$8**

Battered and fried Mexican Gulf shrimp, lime mayonnaise, cabbage, salsa pico

### **Pulpo a la Parilla \$8.50**

Char-grilled Spanish octopus, avocado, roasted corn salsa macha, radish

### **Nopales y Queso \$8**

Seared queso fresco, salt cured cactus, toasted pumpkin seeds, onions, cilantro, salsa molcajete

### **Frijoles \$6**

Refried black beans, crema, requeson, onions, cilantro, chipotle salsa

### **Papa \$6**

Salt roasted Yukon Gold potato, guacamole, queso fresco, salsa pico

### **Hongos \$6**

Shiitake, shimeji and oyster mushrooms, roasted poblano, guacamole, fried epazote

## MEAT & SEAFOOD

### **Oxtail Mapo Tofu \$24.88**

Braised oxtail, fried tofu, spicy fragrant Szechuan sauce, scallions, teardrop peppers

### **Esquites con Camaron \$21**

Butter poached Brentwood sweet corn and Mexican Gulf shrimp, roasted poblano, chile de arbol, epazote, lime

### **Ji Song \$18.88**

5pc Sweet gem lettuce cups with Kung Pao-style chicken, spicy árbol, crispy sweet potato

### **Mongolian Beef Lettuce\* \$21.88**

Marinated beef seasoned with shishito peppers, onions, ginger, soy sauce and Chinkiang black vinegar, and wok-tossed with lettuce hearts.

### **Gan Pung Ji Wings \$15.88**

6pc Fried chicken wings tossed in our house-made chile sauce and served with a refreshing salad of cucumber and Fresno chiles

### **Camarones al Mojo de Ajo Negro \$22**

Mexican Gulf shrimp sautéed with dried chiles, roasted poblanos, shallots and sweet aged black garlic

### **Carne Asada Norteña\* \$32**

Marinated and grilled 6oz flat iron steak, salsa molcajete, charred green onions, fried serrano, heirloom corn tortillas

## VEGETABLES

### **Twenty Vegetable Fried Rice \$20.88**

Fried rice, mushrooms, egg, tofu and twenty seasonal vegetables. See if you can count them all!

with chicken **+\$6**

with beef **+\$8**

with shrimp **+\$10**

with XO sauce **+\$12**

### **Wok-Roasted Seasonal Vegetable \$13.88**

With ginger, garlic, onion, and spicy árbol, finished with toasted almonds and a squeeze of fresh lime

### **Yu Xiang Eggplant \$14.88**

Steamed Chinese eggplant, Fresno and shishito peppers, ginger, shallots, Chinkiang vinegar, garlic chili oil

## NOODLES

### **La Mian Lo Mein \$17.88**

Smoked ham, wheat noodles, mushrooms, onion, carrot and celery all come together in this Chinese comfort dish

### **Road to Xi'an \$18.88**

Inspired by the spices traded along the Silk Road, this dish combines cumin and star anise with tender braised lamb, scallions, thick cut wheat noodles and marinated beech mushrooms

### **18 Monk \$16.88**

Thick-cut wheat noodles stir fried in a rich sesame soy sauce with carrots, celery, onions, shiitake and wood ear mushrooms, with marinated beech mushrooms, crispy sweet potato and scallions

### **Dan Dan Mian \$14.88**

José's take on an original Chinese street classic: hand-cut wheat noodles with a rich Szechuan ground pork sauce, toasted peanuts, cilantro and chile pequin, finished with Chinkiang vinegar

### **Kao Lao Lao \$11.88**

Classic oat noodles from the Shanxi region of China. Each noodle is hand rolled and delicately arranged in a honeycomb shape, then steamed and served with Tiger dipping sauce

## CHEF'S EXPERIENCE

**\$55 per person**

Chips & Salsa  
Cold Cucumbers  
Chicken Siu Mai  
Young Coconut Ceviche  
Taco de Carnitas  
Wok-Roasted Seasonal Vegetable  
Camarones al Mojo de Ajo Negro  
20 Vegetable Fried Rice  
Churro

*Please ask your server about our Vegetable Experience tasting menu.*

\* This item may be served with under-cooked ingredients. Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.