



## TACOS

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

### **Quesabirria \$21**

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

### **Carnitas \$7**

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

### **Pollo a la Parilla \$6**

Grilled chicken, guacamole, charred cebollitas, chile pequin

### **Pescado Estilo Baja Taco \$7.50**

Battered and fried seasonal fish, lime mayonnaise, cabbage, salsa pico Yucateco

### **Frijoles \$5.50**

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

## MEAT & SEAFOOD

### **Chicken Ji Song \$15.88**

5pc Lettuce cups with Kung Pao-style chicken and crispy sweet potato

### **Gan Pung Ji Wings \$14.88**

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

### **Camarones al Mojo de Ajo Negro \$18**

Wild-caught Gulf shrimp sautéed with dried chiles, roasted poblanos, shallots and sweet aged black garlic

### **Carne Asada Norteña\* \$29**

Marinated and grilled 7oz flank steak, salsa molcajete, charred green onions, heirloom corn tortillas

## NOODLES

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

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

### **La Mian Lo Mein \$16.88**

Smoked ham, wheat noodles, mushrooms and seasonal vegetables all come together in this Chinese comfort dish

### **Ants Climbing a Tree \$14.88**

Spicy wok-tossed glass noodles with bok choy, chicken, fresh pea shoots and toasted sesame seeds

### **You Po Mian \$17.88**

Grilled chicken, pickled vegetables, chili flakes, garlic and onion oil served over thick wheat noodles with a side of aromatic broth

## VEGETABLES

### **Twenty Vegetable Fried Rice \$19.88**

Fried rice, mushrooms, egg, and twenty seasonal vegetables. See if you can count them all!  
with chicken **+\$6**  
with shrimp **+\$9**

### **Wok-Roasted Seasonal Vegetable \$12.88**

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

## SWEET TREATS

### **Mango Sticky Rice \$12**

Our surprising version! Fresh rice cream layered with mangos and mango granita, rice espuma, caramelized rice crispies and a hint of lime

### **Churros \$12**

Delicate fried pastry coated in sweet cinnamon sugar

### **Paleta \$5**

A Mexican frozen sweet treat! Ask your server for daily selection

**C** In celebration of The Cosmopolitan's 10th anniversary, \$1 of every dish sold will be donated to Las Vegas Rescue Mission to provide food, shelter and essentials to those in need.

\* 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.