

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 \$16

Onions, cilantro, serrano, lime, tomatillos, queso fresco. Made fresh daily and served with your choice of warm corn tortillas or tortilla chips
add crudite **+\$4**

Queso Fundido \$13

Melted Menonita cheese flambéed with tequila and served with fresh hand-made tortillas
with spicy chorizo **+\$5**

Chilaquiles \$15

House-made tortilla chips tossed with a tomatillo salsa, oven-roasted and topped with melted cheese, onion and cilantro
with sunny side up egg * **+\$3**

Huevos Rancheros* \$16

Fried corn tortillas, two sunny side up eggs, salsa molcajete, queso fresco, refried black beans, salsa pico, avocado

Quesabirria \$24

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

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

Caldo Tlalpeño \$16

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

SALADS Y CEVICHES

La Leng Mian \$14.88

A refreshing cold noodle salad made with wheat noodles, peanuts, cucumber, pickled Fresno, crunchy garlic, sesame, black vinegar, spicy oil

Ensalada de Betabel \$16

Salt-roasted beets, pop rocks praline, apple, orange and peashoots are finished with a chili-orange dressing and shaved goat cheese

Tuna Ceviche* \$20

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

Young Coconut Ceviche \$16

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

DIM SUM

Traditional Siu Mai \$14.88

6pc Shrimp, pork, jicama, mushrooms, peanuts

Quail Egg Siu Mai* \$18.88

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

Chicken Siu Mai \$14.88

6pc Chicken, cloud ear mushroom, goji berry

Golden Pearls \$15.88

5pc Vegetable steam 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.

Carnitas \$7

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

Pollo a la Parilla \$7

Grilled chicken, guacamole, charred green onions, chile pequin

Pescado Estilo Baja \$8

Battered and fried seasonal fish, lime mayonnaise, cabbage, pico de gallo

Nopales y Queso \$7

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

Frijoles \$6

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

Hongos \$6

Shiitake, shimeji and oyster mushrooms, guacamole, fried epazote

Papa \$6

Salt roasted Yukon Gold potato, guacamole, queso fresco, pico de gallo

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 shrimp **+\$10**

with XO sauce **+\$12**

Wok-Roasted Green Beans \$13.88

With ginger, garlic, onion, and Chile de 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

MEAT & SEAFOOD

Chicken Ji Song \$17.88

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

Mongolian Beef Lettuce* \$20.88

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 pickled Fresno chiles

Camarones al Mojo de Ajo Negro \$22

Wild-caught 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, heirloom corn tortillas

NOODLES

La Mian Lo Mein \$17.88

Chinese-style cured Virginia ham, wheat noodles, mushrooms and seasonal vegetables all come together in this Chinese comfort dish

Ants Climbing a Tree \$16.88

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

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, topped with pickled beech mushrooms and crispy sweet potato

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 pickled mushrooms

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

SWEET TREATS

Mango Sticky Rice \$12

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

Churros \$12

Delicate fried pastry coated in sweet cinnamon sugar

Chocolate Terra Cotta Warrior \$18

Dark chocolate warrior filled with milk chocolate mousse, caramelized bananas and ginger ice cream

Paleta \$6

Ask your server for today's selection!

TASTING MENU

\$45 per person

Chips & Salsa

Traditional Siu Mai

Tuna 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.