

# 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**

#### **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**

3pc 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**

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

#### **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

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

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

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

### SALADS Y CEVICHE

#### **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

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

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

#### **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

#### **Ensalada César\* \$17**

Baby romaine lettuce cups filled with avocado, zesty 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 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 Taco \$8**

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

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

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

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

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

### **Frijoles \$6**

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

### **Hongos \$6**

Sauted mushrooms, roasted poblano, 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 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

## MEAT & SEAFOOD

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

5pc Sweet gem lettuce cups with Kung Pao-style chicken, spicy árbol, 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**

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, heirloom corn tortillas

\* 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.

## NOODLES

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

Smoked ham, wheat noodles, mushrooms, onion, carrot and celery 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

### **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

### **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

### **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

### **Uno, Dos, Tres Leches! \$15**

Milk-soaked cake, condensed milk espuma, banana, strawberry, raspberry dust

### **Chocolate Terra Cotta Warrior \$18**

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

### **Ice Cream or Sorbet \$6**

Ask your server for today's selections!

## 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.*