

Our team is thrilled to welcome you back to China Poblano! To provide you, our guests, with a safe and exceptional experience, we are currently offering a limited selection from our main menu in addition to rotating seasonal specials and festival offerings.

CHI NA PO BLA NO

NOODLES &
TACOS

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 \$5

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

Tuna Ceviche* \$15

Ahi tuna tossed with a soy dressing, avocado, toasted pecans, cilantro, red onion and Fresno, topped with crispy amaranth

Palmitos \$15

Hamakua Farms hearts of palm surrounded by citrus, avocado and radish atop a tamarind dressing

Queso Fundido \$11

Melted Menonita cheese flambéed with tequila and served with fresh hand-made tortillas
with spicy chorizo **+\$3**

Empanada Atún Estilo Veracruz \$10

2pc Deep-fried heirloom masa pouch filled with ahi tuna, tomatoes, onions, almonds, chiles and spices, finished with a spicy avocado crema

Chilaquiles \$13

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

Huevo Ranchero* \$12

Fried corn tortillas, sunny side egg, salsa molcajete, queso fresco, refried black beans, salsa pico Yucateco, avocado

SOUPS

Swallow a Cloud \$14.88

Our rich wonton soup with fluffy house-made shrimp and pork wontons
Try it with egg noodles! **+\$2**

Caldo Tlalpeño \$13

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

DIM SUM

Traditional Siu Mai \$13.88

6pc Shrimp, pork, jicama, mushrooms, peanuts

Quail Egg Siu Mai \$17.88

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

Chicken Siu Mai \$13.88

6pc Chicken, cloud ear mushroom, goji berry

Har Gow \$13.88

6pc Translucent Cantonese dumpling, pork and shrimp filling

Fried Wonton \$11.88

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 \$6

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

Pollo a la Parilla \$6

Grilled chicken, guacamole, charred green onions, chile pequin

Pescado Estilo Baja Taco \$7

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

Frijoles \$5

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

VEGETABLES

Twenty Vegetable Fried Rice \$19.88

Fried rice, mushrooms, egg, tofu and twenty seasonal vegetables. See if you can count them all!
with chicken **+\$5**
with beef **+\$6**
with shrimp **+\$8**

Wok-Roasted Green Beans \$12.88

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

NOODLES

Dan Dan Mian \$13.88

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

Chow Fun \$16.88

Rice noodles, carrots, celery, onions and egg all come together in this Chinese comfort dish. Choice of beef, chicken or fried tofu

Braised Beef Noodle Soup \$17.88

Stewed with Chinese spices, daikon and sweet bean paste, ladled over hand-cut wheat noodles, topped with fried garlic and coriander salt

MEAT & SEAFOOD

Chicken Ji Song \$15.88

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

Camarones a la Diabla \$18

Wild-caught Gulf shrimp sautéed in a spicy guajillo sauce and finished with a refreshing mango salsa

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* \$26

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

SWEET TREATS

Mango Sticky Rice \$11

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 \$11

Delicate fried pastry coated in sweet cinnamon sugar

5-Spice Cake \$12

Chocolate cake with five-spice mousse and dulce de leche, served with crema ice cream, raspberry gelée and chocolate lime sauce

TASTING MENU

\$35 per person

Chips & Salsa

Traditional Sui Mai

Taco de Carnitas

Wok-Roasted Green Beans

Camarones a la Diabla

20 Vegetable Fried Rice

Churro

OUR COMMITMENT TO YOU, OUR GUEST:

Our priority is to provide the very best experience to our guests. While we've always upheld the highest standards when it comes to health and safety, we wanted to ensure you were aware of all the measures we have in place:

OUR TEAM

Retrained and recertified on hygiene, sanitation and safety standards through industry mandatory courses

Wash and sanitize hands upon entry to work and regularly throughout the day

Temperature taken daily and is logged electronically

All staff wear masks during service

Disposable gloves and masks are being worn in food preparation

Stay home if sick

Most importantly, we are grateful to be serving our guests safely with warm, sincere hospitality and genuine concern.

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.

OUR SPACE

All public areas are disinfected and sanitized throughout the day

Strategically placed additional hand sanitizer stations throughout our restaurant for our guests and team members to use

Downloadable menu from a QR code is available at the host check-in and from entire staff

All tables are sanitized before, during and after each use

All tables are strategically and thoughtfully placed 6 feet apart