

CHINA
POBLANO
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
with vegetable crudite +\$4

Queso Fundido \$14

Melted Menonita and Oaxacan cheeses flambéed with tequila and served with heirloom corn 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 naan style bread

Sopes de Chorizo con Papa \$11

Crispy mini sopes filled with refried black beans, spicy chorizo, Yukon Gold potatoes, Mexican crema and green onion

Empanada Atún Estilo Veracruz \$15

Deep-fried heirloom masa pouch filled with ahi tuna, tomatoes, onions, almonds, chiles, saffron, served 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

Heirloom 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

Rich & Noble Congee \$15.88

Rice porridge slow cooked with dried shrimp and scallop, with Chinese sausage, onion oil, green onions, black garlic
with trout roe* +\$8

Swallow a Cloud \$15.88

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

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, Chinkiang vinegar, chili oil

Ensalada Delicata \$14

Roasted delicata squash and beets, charred green onion crema, candied pepitas, walnut pop rocks, pea shoots gently tossed in sherry honey dressing

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 \$7.50

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

Pollo a la Parilla \$7.50

Grilled chicken, guacamole, charred green onion, chile pequin

Viva China* \$8.50

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

Pescado Estilo Baja \$8.50

Battered and fried Open Blue cobia fish, lime mayonnaise, cabbage, salsa pico

Pulpo a la Parilla \$8.50

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

Nopales y Queso \$8

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

Frijoles \$6

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

Papa \$6

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

Hongos \$6.50

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

MEAT & SEAFOOD

Ji Song \$18.88

5pc Sweet gem lettuce cups with Kung Pao-style chicken, spicy árbol, crispy sweet potato
with mushrooms **+\$3**

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

Cobia Collar \$18.88

Open Blue cobia fish collar breaded and fried, napa cabbage slaw, cilantro, green onion, chili oil

Carne Asada* \$40

6oz Black Angus skirt steak, mole poblano, charred green onions, sesame seeds, heirloom corn tortillas

Pork Belly Cochinita Pibil \$80

Kurobuta pork belly is marinated with citrus juices and achiote, then wrapped in banana leaves and cooked to perfection! Served family style with marinated vegetables, fresh salsas and heirloom blue corn tortillas.
Makes 10-12 tacos.

24-hour advance order requested.

Same day orders based on availability.

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

Fire roasted Chinese eggplant, Fresno and shishito peppers, ginger, shallots, Chinkiang vinegar, garlic chili oil, cilantro

NOODLES

Oxtail Noodle Soup \$25.88

Slow braised oxtail with Chinese spices, thick wheat noodles, seasonal vegetables, crispy garlic, spicy monk sauce

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 thick cut wheat noodles with cumin and star anise, braised lamb, green onion and marinated beech mushrooms

18 Monk \$16.88

Thick 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 green onion

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.