CHINA CHILCANO

Presented by

A SMALL SELECTION OF THE DISHES YOU WILL ENJOY AS YOU TRAVEL AROUND OUR WORLD

JAMON IBÉRICO DE BELLOTA CORTADO
48-month cured ham from the legendary free range, acorn-fed, black-footed ibérico pigs of Spain

RAPPAHANNOCK OYSTER STATION
PAN DE CRISTAL CON TOMATE
toasted slices of uniquely crispy and ethereal bread brushed with fresh tomato 1

CONO DE SALMON
salmon tartare and trout roe cone

CROQUETAS DE POLLO
traditional chicken fritters

BIKINI DE JAMON IBÉRICO Y TRUFAS
BY CARLES ABELLAN, TAPAS24
pressed sandwich with jamón ibérico and truffles

MINI HAMBURGUESA DE BELLOTA
Spanish mini burger made from the legendary acorn-fed, black-footed Ibérico pigs of Spain and Ibérico bacon

PAELLA STATION
assorted paellas

FLAN DE MAMA MARISA

ZAYTINYA

HOMMUS
purée of chickpeas, garlic, tahini, harissa chili crisp

BABA GHANNOUGE
fire-roasted eggplant, tahini, lemon, garlic

SPANAKOPITA
house-made phyllo, spinach, feta cheese

KIBBEH NAYEH
glass-fed beef in a Lebanese style tartare with radishes, mint and red onion

KARPUZI ME FETA
watermelon, feta, mint, ladolemomo

SHISH TAOUK
grilled chicken skewer, sumac, onions, garlic toum, grilled tomatoes

ADANA KEBAB
ground lamb, grilled tomatoes, sumac, pickled chiles

GARIDES ME ANITHO
sautéed shrimp, dill, shallots, mustard, lemon juice

THE LAMB SHOULDER
lamb shoulder smoked over cherry wood, toum, harissa, tzatziki, and lettuce leaves

TOSTADITAS DE SALMON
salmon on top of tostada, avocado mousse and a peanut salsa with tomatillos, radish and chile arbol

AGUACHILE DE SANDIA
bay scallops on the half shell, in a chilled spiced watermelon broth, with cucumber, jicama, red onion and mint

TACOS BARBACOA DE CORDERO
lamb braised with ancho, guajillo, orange and tomato with sliced cucumber and habanero mint salsa

TACO DE COCHINITA
yucatan-style pit barbecued rocky hollow farm pork with mexican sour orange and pickled red onion

TACO DE NOPAL
grilled cactus paddle and onions with a spicy salsa molcajete of tomato, tomatillo, and chile arbol

ESQUITES
sauteed local fresh corn served with a house-made mayo, queso fresco and chile pequin

CHURROS
mexican fried pastry dipped in cinnamon sugar, served with a side of hot chocolate

CEVICHE CLASICO
fish of the day, leche de tigre, sweet potato, red onion, cancha, cilantro, choclo

CEVICHE DE REMOLAČHA
salt roasted beets, yuzu-roco leche de tigre, charred avocado, choclo, cancha

SIU MAI POLLO
chicken, scallion, cloud ear mushroom, ají amarillo with black vinegar chicha de jora dipping sauce

SIU MAI TRADICIONAL
pork, shrimp, jicama, shitake mushroom, peanut with black vinegar chicha de jora dipping sauce

AEROPUERTO
fried rice, egg noodles, crisp sweet potato, seasonal vegetables, soy bean sprout, “airplanes”

DANCING YUCCA
yucca fries, ají amarillo mayo, kabayaki sauce, bonito flakes

CHIFERO
stir-fry chicken, kung pao sauce, lettuce cups, crispy sweet potato