

There is an old Chinese saying that “China is the place for food, Sichuan is the place for flavor.” Sichuan Province is historically most known for its mastery of the culinary arts. However, before delving into the wonders of this region’s cuisine, it is important to know what “mala” is.

Unlike in the West, where the word “spicy” refers to a wide range of spicy tastes, China has many subcategories for the flavor. Sichuan Province is particularly known to merge two types of spicy, Ma and La, in many of its dishes. The La flavor is the hot, tongue-searing result of capsaicin in chili peppers that Americans recognize from a variety of



different cuisines, while the Ma flavor, however, is something else entirely. It refers to a slight numbing sensation caused by the Sichuan peppercorn, a type of dried berry that activates the touch sensory receptors of the tongue and mouth, making each of the nerve endings feel they are being lightly and repeatedly touched, which perfectly primes the palate for the La spices. The mala flavor is unique to Sichuan, and has brought the province culinary fame throughout China. Though an acquired taste for some, many find it magical and addicting. We at Mala Sichuan are pleased to bring you the traditional taste of Sichuan Province!

ALL DAY

Specialty Beverages

House Brew Sour Plum Juice	2.5
House Brew Pearl Barley Lemon Water	2.5
Jia Duo Bao	2.5

Domestic Soda

Coke, Diet Coke, Sprite	2
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Sweets




Mille Crepe Cake	6
flavors: tiramisu, matcha green tea, vanilla caramel, nutella chocolate	

Lunch 11:00-15:00

 Beef Stew with Potato, Salad in Sesame Dressing 土豆烧牛腩+麻酱沙拉	12
 Shredded Pork in Spicy Garlic Sauce, Chillin' Cucumber Sticks 鱼香肉丝+爽口黄瓜	12
Jiggling Pork Belly with Tea Infused Egg, baby bokchoy 卤蛋红烧肉+青冈菜	12
 Kungpao Chicken, Red Oil Dumpling 4pc 宫保鸡+红油水饺	12
 Mapo Tofu, Dry Fried String Beans 麻婆豆腐+干煸四季豆	12
Shiitake Mushroom, Eggplant in Spicy Garlic Sauce, Baby Bokchoy 灵芝菜心+鱼香茄子	12
 Pork Hock in Spicy Garlic Sauce, Baby Bokchoy, Baos 鱼香肘子+荷叶包	12
 Red Oil Dumplings 8 pc 红油水饺	9
 Egg on Dan Dan Noodles 煎蛋担担面	9

Dinner Sunday-Thursday 15:00-21:00 Friday & Saturday 15:00-22:00

Small Bites

 Garlic Bacon Wraps 蒜泥白肉	5	Chillin' Cucumber Sticks 爽口黄瓜	5
 Toothpick Cumin Beef 牙签孜然牛	9	Peppercorn Shrimp & Arctic Surf Clams 椒麻虾仁北极贝	7
 Lettuce Cups 鱼香碎米鱼粒	7	Plum Baby Back Ribs 话梅小排	6
Cordyceps Mushroom Salad 虫草花	6		

ENTREE

Lamb shank, baby potatoes, carrots 番茄烧羊腿+胡萝卜土豆	16	 Crispy and Spicy Chicken 风味辣子鸡丁	14
 Salt & pepper prawns, green tea bacon fried rice 绿茶培根炒饭+川椒盐大虾	18	 Mapo tofu, dry fried string bean 麻婆豆腐+干煸四季豆	12
 Water boiled fish fillet 水煮鱼片	16	Shiitake Mushroom, Eggplant, Baby Bokchoy 灵芝菜心+鱼香茄子	12
 Pork hock, baby bokchoy, baos 鱼香肘子+荷叶包	12	 Red Oil Dumplings 红油水饺	9
 Beef stew with potato, salad in sesame dressing 土豆烧牛腩+麻酱沙拉	12	 Egg on Dan Dan Noodles 煎蛋担担面	9