

# CHINA POBLANO BY JOSÉ ANDRÉS

Please be aware that normal kitchen operations involves shared cooking surfaces, utensils and common fryer oil. While we make every effort to ensure your food is prepared safely, the possibility exists that these items may come into contact with allergens. Due to these circumstances, we are unable to guarantee that any menu item is entirely free of allergens. These letters represent the prepared dishes:

**G** Gluten **VG** Vegetarian **V** Vegan **T** Treenut **P** Peanut **D** Dairy **E** Egg **S** Soy **F** Finfish **SF** Shellfish

## FIRST BITES

### **Chips & Salsa \$6 VG/V/T/P/D**

Chipotle salsa de casa

### **Guacamole \$18 G/VG/T/P**

Made tableside with onion, cilantro, serrano, lime, tomatillo and queso fresco. Served with your choice of warm corn tortillas (**E/S/F/SF**) or tortilla chips  
add crudite **+\$4**

### **Queso Fundido \$14 G/VG/T/P/E/S/F/SF**

Melted Menonita cheese flambéed with tequila and served with fresh hand-made tortillas  
with spicy chorizo **+\$5**

### **Rou Jia Mo \$11.88 T/P/F**

Chinese street sandwich with red-braised pork belly, cilantro and green onions stuffed into a naan style bread

### **Sopes de Chorizo con Papa \$11 T/P**

Crispy mini sopes with refried black beans, house-made chorizo, Yukon Gold potatoes, Mexican crema and green onion

### **Empanada Atún Estilo Veracruz \$15 P**

Deep-fried heirloom masa pouch filled with ahi tuna, tomatoes, onions, almonds, chiles, saffron, finished with an avocado crema

### **Chilaquiles \$15 VG/T/P/S**

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

### **Huevos Rancheros\* \$16 VG/T/P**

Heirloom corn tortillas, two sunny side up eggs, salsa roja, queso fresco, refried black beans, avocado

### **Envueltos de Mole \$18 VG/E/S/F/SF**

Heirloom corn tortillas filled with melted Oaxacan cheese is smothered with mole poblano, topped with queso fresco, sesame seeds, onions and radish

### **Quesabirria \$25 G/T/P/E/S/F/SF**

3pc Heirloom blue corn tortillas stuffed with lamb, beef, Menonita and Oaxacan cheeses, onion, cilantro, and served with consommé

## SOUPS

### **Rich & Noble Congee \$15.88 T/P/D/E/F**

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 T/P/D/F**

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

### **Caldo Tlalpeño \$16 G/T/P/D/E/S/F/SF**

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

### **Pozole Rojo \$16 G/T/P/D/E/S/F/SF**

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

## SALADS Y CEVICHES

### **Aguachile Negro \$24 G/T/P/D/E/S/F**

Citrus-poached Mexican Gulf shrimp and bay scallops, cucumber, jicama, lychee, serrano, lime, mint and squid ink

### **Coctel de Camaron y Pulpo \$24 G/T/P/E/D/F**

Classic Mexican coctel in a sweet and spicy tomato sauce, with Mexican Gulf shrimp, Spanish pulpo, avocado, red onion and cucumber

### **Tuna Ceviche\* \$21 P/D**

Sushi-grade ahi tuna tossed with a soy-lime dressing, avocado, pecans, cilantro, red onion, Fresno and serrano, crispy amaranth

### **Young Coconut Ceviche \$16 G/VG/V/T/P/D/E/S/F/SF**

Young coconut, avocado, teardrop pepper, onion and cilantro are dressed with fresh coconut water and citrus juices

### **La Leng Mian \$14.88 VG/V/T/E/D/S/F/SF**

A refreshing cold noodle salad made with wheat noodles, peanuts, cucumber, Fresno, crunchy garlic, sesame, black vinegar, spicy oil

### **Cold Cucumbers \$10.88 V/VG/T/P/D/E/F/SF**

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

### **Ensalada Delicata \$14 G/VG/P/E/S/F/SF**

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 T/P/S/SF**

Baby romaine lettuce cups filled with avocado, epazote bread crumbs, Parmigiano Reggiano and Spanish anchovies

## DIM SUM

### **Traditional Siu Mai \$15.88 T/D/F**

6pc Shrimp, pork, jicama, mushrooms, peanuts

### **Quail Egg Siu Mai\* \$18.88 T/D/F**

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

### **Chicken Siu Mai \$15.88 T/P/D/F**

6pc Chicken, cloud ear mushroom, goji berry

### **Har Gow \$15.88 T/P/D/E/F**

6pc Translucent Cantonese dumpling, pork belly and shrimp filling

### **Golden Pearls \$15.88 VG/V/T/P/D/E/S/F/SF**

5pc Vegetable steamed dumpling with shiitake and wood ear mushrooms, carrot, celery and jicama

### **When Pigs Fly \$15.88 T/P/D/E/F**

4pc Delicate steamed buns, Chinese barbecue pork

### **Golden Pigs \$15.88 T/P**

4pc Fried steamed buns, Chinese barbecue pork, condensed milk

### **Fried Wonton \$12.88 T/P/D**

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 T/P**

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

**Pollo a la Parilla \$7.50 G/T/P/D/E/S/F/SF**

Grilled chicken, guacamole, charred green onion, chile pequin

**Viva China\* \$8.50 T/P/D/E/F**

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

**Pescado Estilo Baja \$8.50 T/P/D**

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

**Pulpo a la Parilla \$8.50 G/D/E/F/SF**

Char-grilled Spanish pulpo, avocado, roasted corn salsa macha, radish

**Nopales y Queso \$8 G/VG/T/P/E/S/F/SF**

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

**Frijoles \$6 G/VG/T/P/E/S/F/SF**

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

**Papa \$6 VG/T/P/E/S/F/SF**

Salt roasted Yukon Gold potato, guacamole, queso fresco, pico de gallo

**Hongos \$6.50 G/V/VG/T/P/E/S/F/SF**

Shiitake, shimeji and oyster mushrooms, guacamole, fried epazote

# MEAT & SEAFOOD

**Ji Song \$18.88 T/P/D/F**

5pc Lettuce cups with Kung Pao-style chicken and crispy sweet potato with mushrooms **+\$3**

**Mongolian Beef Lettuce\* \$21.88 T/P/D/E/F**

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 T/P**

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 G/T/P/D/E/S/F**

Wild-caught Gulf shrimp sautéed with dried chiles, roasted poblanos, shallots and sweet aged black garlic

**Cobia Collar \$18.88 T/D/E/S/SF**

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

**Carne Asada\* \$40 P/D/E/S/F/SF**

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

**Pork Belly Cochinita Pibil \$80 G/T/P/D/E/S/F/SF**

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 T/P/D/F**

Fried rice, mushrooms, egg, tofu and twenty seasonal vegetables. See if you can count them all!

with chicken <b>+\$6</b>	with beef <b>+\$8</b>
with shrimp <b>+\$10</b>	with XO sauce <b>+\$12</b>

**Wok-Roasted Seasonal Vegetable \$13.88 VG/V/P/E/S/F/SF**

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

**Yu Xiang Eggplant \$14.88 VG/V/P/E/F/SF**

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

# NOODLES

**Oxtail Noodle Soup \$25.88 T/P/D/E/F**

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

**La Mian Lo Mein \$17.88 T/P/E/F**

Smoked ham, wheat noodles, mushrooms and seasonal vegetables all come together in this Chinese comfort dish

**Road to Xi'an \$18.88 T/P/D/F/SF**

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 VG/V/T/P/D/F**

Thick-cut wheat noodles stir fried in a rich sesame, soy sauce with carrots, celery, onions, shiitake and wood ear mushrooms, topped with marinated beech mushrooms and crispy sweet potato

**Dan Dan Mian \$14.88 T/D/E/F**

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 VG/V/T/P/D/E/F/SF**

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

*\* 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.*