

A large, stylized yellow hand graphic with fingers spread, positioned behind the text. The hand is rendered in a simple, bold style with a yellow fill and a dark outline. It is centered on the page and overlaps the white background.

**CHINA
CHILCANO**
by José Andrés

**EVENT
MENUS**

CONTACT

202.783.0941 | events@chinachilcano.com



Menus are subject to change.

Every item listed will be served to be shared family-style, there is no need to select dishes within courses.

FIRST COURSE

Siu Mai Traditional

Pork, shrimp, jicama, shiitake mushroom, peanut

SECOND COURSE

Ensalada de Quinoa

Quinoa, Peruvian corn, cucumber, Okinawa potato, fresh cheese, lettuce cup

Ceviche de Pulpo

Octopus, rocoto leche de tigre, botija olive, cancha, red onion

THIRD COURSE

Siu Mai de Pollo

Chicken, scallion, cloud ear mushroom, ají amarillo, sesame seed with black vinegar-chicha de jora sauce

Dancing Yucca

Nikkei-style crisp yucca fries, ají amarillo 'aioli', kabayaki, bonito flakes, aonori seaweed

FOURTH COURSE

Aeropuerto

Fried rice, egg noodle, crisp sweet potato, 20 seasonal vegetables, soy sprout, "airplanes"

Ají de Gallina

Ají amarillo chicken stew, fresh cheese, pecans

Camarón Saltado Maestro Wong

Pacific wild shrimp, fermented black bean, wood ear mushroom, spring onion, rice

DESSERT

Suspiro Limeña

Sweetened condensed milk custard topped with soft and crunchy meringue, passion fruit

Ponderaciones de Kiwicha

Crispy fried kiwicha spiral cookie, algarrobina ice cream, Peruvian chocolate cream

CHILCANO MENU

\$60 per person

Menus are subject to change.

Every item listed will be served to be shared family-style, there is no need to select dishes within courses.

FIRST COURSE

Siu Mai Traditional

Pork, shrimp, jicama, shiitake mushroom, peanut

SECOND COURSE

Ensalada de Quinoa

Quinoa, Peruvian corn, cucumber, Okinawa potato, fresh cheese, lettuce cup

Ceviche de Pulpo

Octopus, rocoto leche de tigre, botija olive, cancha, red onion

THIRD COURSE

Siu Mai de Pollo

Chicken, scallion, cloud ear mushroom, ají amarillo, sesame seed with black vinegar-chicha de jora sauce

Jiaozi de la Chacra

Yellow potato, rocoto pepper, spring vegetable, cilantro, black vinegar-chicha de jora sauce

Kam Lu Wantán

Fried shrimp-pork dumpling, hoisin-tamarind sauce, furikake

FOURTH COURSE

Aeropuerto

Fried rice, egg noodle, crisp sweet potato, 20 seasonal vegetables, soy sprout, "airplanes"

Ají de Gallina

Ají amarillo chicken stew, fresh cheese, pecans

Camarón Saltado Maestro Wong

Pacific wild shrimp, fermented black bean, wood ear mushroom, spring onion, rice

DESSERT

Suspiro Limeña

Sweetened condensed milk custard topped with soft and crunchy meringue, passion fruit

Ponderaciones de Kiwicha

Crispy fried kiwicha spiral cookie, algarrobina ice cream, Peruvian chocolate cream



TATAMI MENU

\$75 per person

Menus are subject to change.

Every item listed will be served to be shared family-style, there is no need to select dishes within courses.

FIRST COURSE

Kam Lu Wantán

Fried shrimp-pork dumpling, hoisin-tamarind sauce, furikake

SECOND COURSE

California Causagiri

Potato causa, jumbo lump crab, tobiko, spicy mayo, cucumber, avocado, huancaína sauce

Ceviche de Pulpo

Octopus, rocoto leche de tigre, botija olive, cancha, red onion

THIRD COURSE

Siu Mai de Pollo

Chicken, scallion, cloud ear mushroom, ají amarillo, sesame seed with black vinegar-chicha de jora sauce

Jiaozi de la Chacra

Yellow potato, rocoto pepper, spring vegetable, cilantro, black vinegar-chicha de jora sauce

Siu Mai Traditional

Pork, shrimp, jicama, shiitake mushroom, peanut

FOURTH COURSE

Ensalada de Quinoa

Quinoa, Peruvian corn, cucumber, Okinawa potato, fresh cheese, lettuce cup

Aeropuerto

Fried rice, egg noodle, crisp sweet potato, 20 seasonal vegetables, soy sprout, "airplanes"

Camarón Saltado Maestro Wong

Pacific wild shrimp, fermented black bean, wood ear mushroom, spring onion, rice

FIFTH COURSE

Ají de Gallina

Ají amarillo chicken stew, fresh cheese, pecans

Lomo Saltado

Beef filet, tomato, soy sauce, aji amarillo peppers, shoestring potato, rice

DESSERT

Suspiro Limeña

Sweetened condensed milk custard topped with soft and crunchy meringue, passion fruit

Ponderaciones de Kiwicha

Crispy fried kiwicha spiral cookie, algarrobina ice cream, Peruvian chocolate cream

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RECEPTION MENU

Choice of seven passed items.

\$40 per person for two hours | 2 pieces of each Passed Item per person

\$60 per person for three hours | 3 pieces of each Passed Item per person

PASSED ITEMS

Dancing Yucca

Yucca fries, ají amarillo mayo, kabayaki sauce, bonito flakes

Ji Song Chifero

Stir-fry chicken, Kung Pao sauce, lettuce cups, crispy sweet potato

Shishito Peppers

Blistered shishito peppers, ají panca, furikake, lime

Siu Mai de Pollo

Chicken, scallion, cloud ear mushroom, ají amarillo, sesame seed with black vinegar-chicha de jora sauce

Siu Mai Traditional

Pork, shrimp, jicama, shiitake mushroom, peanut

Szechuan Chili Wontons

Shrimp and pork dumpling, Szechuan chili oil, fermented black beans

Kam Lu Wantán

Crispy shrimp-pork dumpling, hoisin-tamarind sauce, furikake

Jiaozi de la Chacra

Cilantro dumpling, squash filling, ají rocoto

Ensalada de Quinoa

Quinoa, choclo, cucumber, Okinawa potato, fresh cheese, lettuce cups

Causa Limeña

Potato causa, chicken salad, avocado, ají amarillo chimichurri

PREMIUM PASSED ITEMS

Ceviche Clásico \$4 per piece

Fish of the day, leche de tigre, sweet potato, red onion, cancha, cilantro, choclo

Jaladito Norteño \$4.5 per piece

Hamachi tiradito-style, ají amarillo, leche de tigre, huacatay

Salmon Tiradito \$4 per piece

King Salmon, watermelon radish, white soy ponzu, sweet drop pepper, trout roe

Ceviche de Pulpo \$4.5 per piece

Octopus, rocoto leche de tigre, botija olive, cancha, red onion

Causa California \$4 per piece

Crab Salad, potato purée, ají amarillo, cucumber, cilantro, rocoto mayo, sesame, huancaína sauce

Camarón Saltado Maestro Wong \$5 per piece

Pacific wild shrimp, fermented black bean, wood ear mushroom, spring onion

Ají de Gallina \$4 per piece

Ají amarillo chicken stew, fresh cheese, pecans, botija olives, egg



RECEPTION MENU

PASSED ITEMS À LA CARTE

Jiaozi de la Chacra \$2.5 per piece

Cilantro dumpling, squash filling, ají rocoto

Kam Lu Wantán \$2.5 per piece

Crispy shrimp-pork dumpling, hoisin-tamarind sauce, furikake

Ceviche Clásico \$4 per piece

Fish of the day, leche de tigre, sweet potato, red onion, cancha, cilantro, choclo

Causa California \$4 per piece

Crab Salad, potato purée, ají amarillo, cucumber, cilantro, rocoto mayo, sesame, huancaína sauce

Causa Limeña \$2.5 per piece

Potato causa, chicken salad, avocado, ají amarillo chimichurri

Ji Song Chifero \$3 per piece

Stir-fry chicken, Kung Pao sauce, lettuce cups, crispy sweet potato

Camarón Saltado Maestro Wong \$5 per piece

Pacific wild shrimp, fermented black bean, wood ear mushroom, spring onion

Jaladito Norteño \$4.5 per piece

Hamachi tiradito-style, ají amarillo, leche de tigre, huacatay

DESSERT À LA CARTE

Suspiro Limeña \$3 per person

Sweetened condensed milk custard topped with soft and crunchy meringue, passion fruit

Assortment of Marcianos \$3 per person

Mango-Ají Amarillo • Lúcamá Raspberry-Lychee • Horchata
Passion Fruit-Huacatay Chicha Morada

BEVERAGE PACKAGES

Pricing is based on a 2.5-hour dinner event or 3-hour reception. Only one drink will be served to each guest at a time. Doubles and shots are not included in this pricing.

NON-ALCOHOLIC BEVERAGE PACKAGE \$12 per person
Refresco de Maracuyá, bottled sodas, iced/hot tea and coffee

Add flavors to Chilcano Cocktail for an additional \$3 per person:
Pineapple, Cucumber, Spicy Peruvian Pepper, Sour Cherry, Grapefruit

BEVERAGE PACKAGE #1 \$35 per person

House Wine, Beer, Chilcano Cocktail

House Wine: Cabernet Sauvignon (Red) / Verdejo (White)

House Beer: Asahi, Japanese dry lager/ Cusqueña, Lager

Chilcano Cocktail: Pisco, lime, Amargo Chunchu bitter, Fever-Tree Ginger Ale

BEVERAGE PACKAGE #2 \$45 per person

House Wine, Beer, Chilcano and Pisco Sour Cocktails

House Wine: Cabernet Sauvignon (Red) / Verdejo (White)

House Beer: Asahi, Japanese Dry lager/ Cusqueña, Lager

Chilcano Cocktail: Pisco, lime, Amargo Chunchu bitter, Fever-Tree Ginger Ale

Pisco Sour: Pisco, lime, egg white, Amargo Chunchu bitters

BEVERAGE PACKAGE #3 \$55 per person

House Wine, Beer, Chilcano and Pisco Sour Cocktails, and House Liquor

House Wine: Pinot Grigio / Pinot Noir

House Beer: Asahi, Japanese Dry Lager / Cusqueña, Lager

Chilcano Cocktail: Pisco, lime, Amargo Chunchu bitter, Fever-Tree Ginger Ale

Pisco Sour: Pisco, lime, egg white, Amargo Chunchu bitters

House Liquor Drinks: utilizing pisco, tequila, vodka, gin, rum, bourbon, whiskey

BEVERAGE PACKAGE #4 \$65 per person

Premium Wine, Beer, Chilcano and Pisco Sour Cocktails

Premium Wine Sommelier: selection of 1 white & 1 red

Bottled Beer: Asahi, Dry Japanese Lager / Cusqueña, Lager

Draft Beer: Inquire for current list

Chilcano Cocktail: Pisco, lime, Amargo Chunchu bitter, Fever-Tree Ginger Ale

Pisco Sour: Pisco, lime, egg white, Amargo Chunchu bitters

Any Premium or Cordial Liquor Drink: utilizing pisco, tequila, vodka, gin, rum, bourbon, whiskey

Add flavors to Chilcano Cocktail for an additional \$3 per person:
Pineapple, Cucumber, Spicy Peruvian Pepper, Sour Cherry, Grapefruit

BEVERAGE UPGRADES

Cava Toast \$10 per person

Sommelier Wine Pairing Pricing varies

Premium Pisco Tasting \$25 per person