

DESAYUNO

Carne Machaca con Huevos Revueltos

scrambled eggs/tortilla/dried shredded beef/potatoes/
poblano chile/tomato/chile pasilla de Oaxaca sauce \$12

Chilaquiles con Chorizo fried egg/tortilla chips/
house-made chorizo/chipotle chile sauce/Chihuahua cheese \$15

Plátano con Crema fried plantain/sweet cream/
Mexican cream/sesame seeds \$9

Churros fried pastry/sugar/cinnamon/hot Mexican chocolate \$9

TACOS one per order

Served with Mexican chipotle salsa

Langosta lobster/salsa Mexicana/arból chile sauce \$10

Silencio duck tongue/fresh lychee \$5.50

Lengua beef tongue/salsa pasilla \$4

Cochinita Yucatan-style pit barbeque pork/
marinated onions \$5.50

Viva China* soft beef tendon/Kumamoto oyster/scallions/
Sichuan peppercorn sauce \$5.50

Setas wild mushrooms/guacamole \$4.50

Barbacoa de Res Oaxacan-style barbeque beef/guajillo chile/
pickled cactus paddle \$5.50

Carnitas braised baby pig/pork rinds/
spicy salsa verde cruda \$5.50

Pollo con Mole Poblano roasted chicken/mole poblano \$5.50

Pescado Frito fried fish/ancho chile pickled onions \$6.50

FROM MEXICO

Guacamole made one-by-one/fresh tortillas \$15

Gaspacho Morelia pineapple/cucumber/jicama/dragonfruit/
queso fresco/chile pequin \$12

Coctel de Camarones fresh shrimp/
jumbo lump crabmeat/tomato/avocado \$15

Pozole Rojo shredded pork/hominy/guajillo chile \$12
with a shot of Reposado tequila \$15

Caldo Tlalpeño shredded chicken/rice/
peas/carrots/avocado/chipotle \$12

DIM SUM

Quail Egg Sui Mai 6pc quail egg/shrimp/pork/
waterchestnuts/mushrooms/peanuts \$16

Traditional Sui Mai 6pc shrimp/pork/
water chestnuts/mushrooms/peanuts \$13.88

Vegetable Jiaozi 7pc carrot/cucumber/zucchini/
water chestnuts \$10.88

Happy Buddha Vegetable Spring Roll 4pc
cucumber/carrot/zucchini/water chestnuts \$12.88

When Pigs Fly 4pc delicate steamed buns/
Chinese barbeque pork \$13.88

Golden Pigs 4pc fried delicate steamed buns/
Chinese barbeque pork/condensed milk \$14.88

Sui Mai Scallops* 6pc pork/bamboo/mushrooms \$13.88

Sui Mai Beef 6pc beef/lime/daikon/breakfast radish \$13.88

Sui Mai Chicken 6pc chicken/cloud ears/goji berry \$13.88

Lucky 8 Sui Mai 8pc traditional/scallop/beef/chicken \$18.88

Har Gau 6pc shrimp/pork belly \$13.88

Fried Wontons 7pc shrimp/pork/sesame sauce \$11.88

FROM CHINA

Add Shirley Lee family XO sauce \$3.88

Rou Jia Mo Street Sandwich
red braised pork \$8.88

The Unruly Monk* hand-cut noodles/bok choy/
wild wood ear mushrooms/poached egg/spicy sauce \$17.88

Rainbow Congee

Chinese
sausage/snow
peas/carrots
\$8.88

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NO
NOODLES &
TACOS**

*Consuming raw or undercooked meat, poultry, seafood, shellstock, or egg may increase your risk of food borne illness, especially in case of certain medical conditions.

DESSERTS

Mango Sticky Rice
our surprising version \$11

Jericalla
Oaxacan chocolate custard/passion fruit \$11

Cajeta Flan
goat's milk caramel/pineapple \$11

Coconut Tapioca Balls
mandarin orange sorbet/passion fruit \$11

Chocolate Terra Cotta Warriors
caramelized bananas/sesame \$16.88

BRUNCH COCKTAILS

María Sangrienta *a brunch favorite
infused with our own smokey spices* \$12

Miel y Almendras* *our take on the
Bee's Knees* \$12

MEXICO COCKTAILS

Mexican Mimosa *sparkling wine/
fresh fruit juice (daily selection)* \$11

Salt Air Margarita *José Andrés' personal creation with
fresh lime/salt "air"* \$14

Pomegranate Margarita *a twist on José's favorite
with healthy pomegranate juice* \$14

Margarita 'Sal de Gusano'
with a very special rim \$13

Ron Cooper Margarita *our take on the classic with a
Del Maguey mezcal float* \$15

Classic Margarita *salt/rocks* \$13

CHINA COCKTAILS

Singapore Sling
the original recipe from the Raffles Hotel \$13

China Paloma
*Don Julio reposado/housemade grapefruit lavender
syrup/soda* \$14

Lychee Sour *a Chinese version of a traditional Pisco
drink* \$12

Green tea Sour *a refreshing, floral version of
whisky sour with Jasmine Downy Pearls green tea/
Chivas Regal/St.Germain* \$13

Cold "Tea" for Two
*a punch-like creation of green tea/tequila/beer.
A great thirst-quencher served in a tea pot* \$24

ALCOHOL FREE

Aguas Frescas *a Mexican specialty
of fresh fruit/water/sugar* \$4.88

Café de Olla *spiced Mexican Coffee* \$4

Chocolate *hot Oaxacan chocolate/cinnamon* \$4

TEAS

Small pot \$6.88 / *Large pot* \$8.88

Earl Grey Organic
Ancient Trees Pu-Erh
Chrysanthemum Pu-Erh
Ti Kuan Yin
Jasmine Downy Pearls
Ginger Twist
Verbena Mint Organic