



**CHI
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PO
BLA
NO**
BY JOSÉ
ANDRÉS



Camarones al Mojo de Ajo Negro

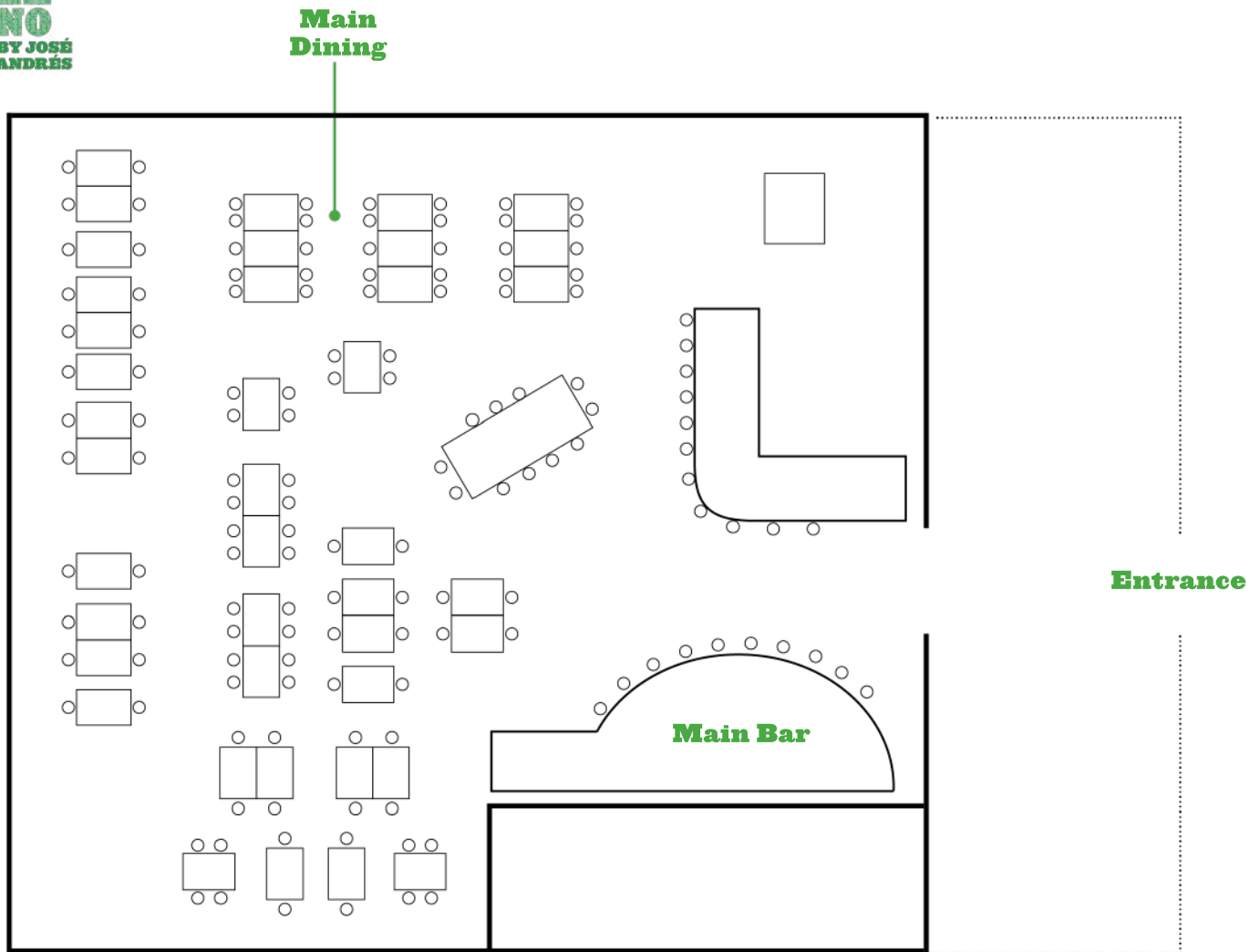


Twenty Vegetable Fried Rice



Tacos Pollo a la Parrilla

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VENUE	SETUP	MAX CAPACITY
Restaurant Buyout	Reception	160
Restaurant Buyout	Seated	120
Semi-Private	Reception	Please inquire
Semi-Private	Seated	Please inquire

THE CONCEPT

An innovative concept from chef José Andrés, China Poblano at The Cosmopolitan of Las Vegas combines the flavors of Mexico and China to create a breakthrough restaurant experience that encompasses both authentic dishes and inspired new favorites.

THE FLAVORS

Here, noodles and tacos come together in a festive, stylish setting. Guacamole is made to order and served alongside hand cut noodles with delectable sauces. The flavor profiles, though seemingly incongruous, works in the best, unexpected way.

HOURS

Sun - Thur:
11:00 AM – 10:00 PM
Fri & Sat:
11:00 AM - 10:30 PM

CONTACT

Restaurant Group Sales
RestaurantSales@
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Las Vegas, NV 89109

CELEBRATE WITH CHINA POBLANO

China Poblano's modern, urban identity celebrates the colorful histories of China and Mexico, highlighting the street food-centric cultures. Hidden projectors display changing famous faces from both countries, and the ceiling is lined with 100+ bicycle wheels alongside hand blown red lanterns. Guests enter the restaurant through a three-dimensional Buddha sculpture and the periphery of countertops is inspired by traditional Mexican tile. Guests enter the restaurant through a three-dimensional Buddha sculpture and the periphery of countertops is inspired by traditional Mexican tile.



Main Dining

With design by SEED Design Studio, the China Poblano space is playful and casual. The ceiling is lined with 100 bicycle wheels, an everyday element relevant to the street cultures of both China and Mexico and often seen in food markets. China Poblano's modern and urban identity is emphasized through bold red concert floors and red lamps, also China's national color.



Restaurant Buyout

Our main dining space inescapably expresses the interaction and movement of the Chinese and Mexican cultures in a dynamic way, and invites guests to experience an urban park enthused setting within the resort.

SEATED: 120



Semi-Private

A variety of spaces are available for semi-private celebrations, with open-aided taco and dim sum kitchens.

SEATED: Varies



CHINA POBLANO LAS VEGAS SEATED DINNER MENU

Menu A | \$80 per person

GF Gluten-free **VG** Vegetarian **V** Vegan

First Course

Guacamole (GF/VG)

Made fresh daily, served with chipotle-lime tortilla chips

Tuna Ceviche*

Tuna, avocado, Fresno, amaranth seed, soy sauce, lime, pecan

Quail Egg Siu Mai*

Pork, shrimp, shiitake, peanut, poached quail egg

Second Course

Carnitas Taco

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

La Leng Mian (VG/V)

Chilled wheat noodle, cucumber, carrot, peanut, garlic, sesame chili oil

Third Course

Twenty Vegetable Fried Rice (VG)

Fresh vegetables, egg, tofu, mushroom, crispy sweet potato

Carne Asada*

Black Angus skirt steak, Mole Poblano, charred green onion, sesame seeds, heirloom corn tortillas

Dessert

Terra Cotta Warrior (VG)

Dark chocolate, milk chocolate mousse, caramelized banana, ginger ice cream

*Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions.

All food & beverage are subject to 23% service fee & Nevada state sales tax.



CHINA POBLANO LAS VEGAS SEATED DINNER MENU

Menu B | \$68 per person

GF Gluten-free **VG** Vegetarian **V** Vegan

First Course

Chips and Salsa (VG/V)

House chipotle salsa

Chef's Special Seasonal Salad

Will vary according to the seasons

Golden Pigs

Fried delicate steamed bun, Chinese barbecue pork, condensed milk

Second Course

Coconut Ceviche (GF/VG/V)

Young coconut, avocado, teardrop pepper, red onion, cilantro, citrus juices

Pescado Taco

Seasonal fish, cabbage, lime mayonnaise, salsa fresca

Third Course

Twenty Vegetable Fried Rice (VG)

Fresh vegetables, egg, tofu, mushroom, crispy sweet potato

Camarones al Mojo de Ajo Negro (GF)

Gulf shrimp, black garlic, arbol, rajas, lime

Dessert

Mango Sticky Rice (VG)

Rice cream, spiced mango granita, coconut espuma, caramelized rice crispies

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CHINA POBLANO LAS VEGAS

SEATED DINNER MENU

Menu C | \$55 per person

GF Gluten-free **VG** Vegetarian **V** Vegan

First Course

Guacamole (GF/VG)

Made fresh daily, served with chipotle-lime tortilla chips

Chef's Special Seasonal Salad

Will vary according to the seasons

Traditional Siu Mai

Shrimp, pork, shiitake, peanut, gold flakes

Second Course

Golden Pigs

Fried delicate steamed bun, Chinese barbecue pork, condensed milk

Pollo a la Parrilla Taco (GF)

Grilled chicken, guacamole, charred green onion, chile pequin

Third Course

Twenty Vegetable Fried Rice (VG)

Fresh vegetables, egg, tofu, mushroom, crispy sweet potato

Dan Dan Mian

Wheat noodles, Szechuan pork sauce, peanut

Dessert

Churros (VG)

Delicate fried pastry, cinnamon, sugar

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CHINA POBLANO LAS VEGAS

SEATED DINNER MENU

Menu Additions

GF Gluten-free **VG** Vegetarian **V** Vegan

Guacamole (GF/VG) +\$6 pp

Made fresh daily, served with chipotle-lime tortilla chips

When Pigs Fly +\$5 pp

Delicate steamed buns, Chinese barbecue pork

Golden Pigs +\$5 pp

Fried delicate steamed buns, Chinese barbecue pork, condensed milk

Chicken Siu Mai +\$4 pp

Chicken, wood ear mushroom, goji berry

Tuna Ceviche +\$8 pp

Ahi tuna, soy-lime dressing, avocado, pecan, serrano, cilantro, onion, amaranth

Chicken Ji Song +\$4 pp

Kung Pao style chicken, gem lettuce, crispy sweet potato

Quesabirria Taco (GF) +\$8 pp

Braised beef and lamb, onion, cilantro, Menonita and Oaxaca cheeses

Dan Dan Mian +\$5 pp

Wheat noodles, Szechuan pork sauce, peanut

Carne Asada* +\$14 pp

Black Angus skirt steak, Mole Poblano, charred green onion, sesame seeds, heirloom corn tortillas

Mango Sticky Rice (VG) +\$5 pp

Rice cream, spiced mango granita, coconut espuma, caramelized rice crispies

Terra Cotta Warrior (VG) +\$8 pp

Dark chocolate, milk chocolate mousse, banana, ginger ice cream

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CHINA POBLANO LAS VEGAS DISPLAY STATIONS

Available for Full Buyouts

GF Gluten-free **VG** Vegetarian **V** Vegan

Guacamole (GF/VG) \$10 per person

Made fresh to order, served with chipotle salsa and chipotle-lime tortilla chips

Ceviches \$15 per person

Choose 1, or both for \$22 per person

Tuna*

Ahi tuna, avocado, pecan, amaranth, soy lime dressing

Coconut (GF/VG/V)

Young coconut, avocado, teardrop pepper, red onion, citrus juices

Taste of China \$30 per person

Choose 3 items, add \$6 per person for each additional item

Traditional Siu Mai Shrimp, pork, mushroom, peanut, gold flakes

Chicken Siu Mai Cloud ear mushroom, goji berry

When Pigs Fly Chinese barbecue pork, steamed bun

Chicken Ji Song Kung Pao style chicken, sweet potato, gem lettuce

Gan Pung Ji Wings House-made chile sauce, cucumber salad

Taste of Mexico \$30 per person

Choose 3 items, add \$6 per person for each additional item

Carnitas Taco Braised pork, onion, cilantro, salsa verde, chicharrón

Hongos Taco (GF/VG/V) Mushroom, guacamole, roasted poblano, fried epazote

Pollo a la Parrilla Taco (GF) Grilled chicken, guacamole, charred green onion, chile pequin

Papa Taco (GF/VG) Seared potato, guacamole, queso fresco, pico

Empanada de Pollo (GF) Chicken, mole poblano, crema

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CHINA POBLANO LAS VEGAS RECEPTION MENU

Experience | \$60 per person

GF Gluten-free **VG** Vegetarian **V** Vegan

When Pigs Fly

Delicate steamed buns, Chinese barbecue pork

Chicken Ji Song

Kung Pao style chicken, sweet potato, gem lettuce

Coconut Ceviche (GF/VG/V)

Young coconut, avocado, teardrop pepper, citrus juices

Chicken Siu Mai

Cloud ear mushroom, goji berry

Empanadas de Pollo (GF)

Roasted chicken, mole poblano, onion, heirloom masa

Empanadas de Hongos (GF/VG/V)

Mushroom, roasted poblano, blue corn masa

Chorizo con Papas Sopes

Crispy mini sopes, spicy chorizo, potato, guajillo

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CHINA POBLANO LAS VEGAS RECEPTION MENU

Classic | \$45 per person

GF Gluten-free **VG** Vegetarian **V** Vegan

Fried Wonton

Shrimp, pork, sesame sauce

Ahi Tuna Ceviche*

Ahi tuna, avocado, pecan, amaranth seed, soy lime dressing

When Pigs Fly

Delicate steamed buns, Chinese barbecue pork

Empanadas de Pollo (GF)

Chicken, Mole Poblano, onion

Sopes de Frijole (GF/VG)

Refried black bean, requeson, chipotle salsa

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CHINA POBLANO LAS VEGAS RECEPTION ADD-ONS

GF Gluten-free **VG** Vegetarian **V** Vegan

Assorted Siu Mai +\$6pp

Traditional, chicken

Chorizo con Papas Sopes +\$5pp

Crispy mini sopes, spicy chorizo, potato, guajillo

Coconut Ceviche (GF/VG/V) +\$5pp

Young coconut, avocado, teardrop pepper, citrus juices

Frijoles Sopes (GF/VG) +\$3pp

Crispy mini, refried black beans, crema, chipotle salsa

Gan Pung Ji Chicken Wings +\$6pp

Chicken wings, house-made chile sauce, cucumber, fresno chiles

Quesadilla de Hongos (VG) +\$6pp

Menonita cheese, mushroom, roasted poblano, onion, cilantro

Ahi Tuna Ceviche* +\$7pp

Ahi tuna, amaranth seed, avocado, pecan, soy lime dressing

Tacos

Carnitas +\$8pp

Braised pork, onion, cilantro, salsa verde, chicharrón

Cochinita +\$8pp

Yucatan-style pit barbecue pork, marinated onions

Hongos (GF/VG/V) +\$7pp

Sautéed mushroom, roasted poblano, guacamole

Pollo a la Parilla (GF) +\$8pp

Grilled chicken, guacamole, charred green onion, chile pequin

Frijoles (GF/VG) +\$6pp

Black beans, requeson, chipotle salsa

Pork Belly Cochinita Pibil +\$80

Yucatán-style Kurobuta pork belly tacos, heirloom corn tortillas, fresh salsas.
Serves up to 10 people.

Churros (VG) +\$3pp

Delicate fried pastry, sugar, cinnamon

Terra Cotta Army (VG) +\$120

Serves 10-12, dark chocolate, milk chocolate mousse, caramelized banana, ginger ice cream. Consists of five warriors, two horses, and a cart

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CHINA POBLANO LAS VEGAS BEVERAGE PACKAGES

Hosted House Red and White Wines+ Domestic Beer and Sodas

Our beverage team will select red and white wines to pair appropriately with your menu; select beers and sodas also included

\$50 per person for 2 hours

Hosted House Beverages

Our beverage team will select red and white wines to pair appropriately with your menu as well as offer standard cocktails, select beers and sodas

\$65 per person for 2 hours

Hosted Premium Beverages

Sparkling, red and white wines, premium liquor cocktails, salt air and classic margaritas, select beers and sodas

\$75 per person for 2 hours

José's Salt Air Margarita

The best margarita you'll ever have! The perfect beginning or the perfect ending. (Well both, really.)

\$19 each

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