



**EVENT MENUS**  
**CHINA**  
**CHILCANO**

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# SEATED LUNCH

*Served family-style*

## LUNCH MENU #1 \$30 PER PERSON

### FIRST COURSE

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#### **Siu Mai de Pollo**

Chicken, scallion, cloud ear mushroom, ají amarillo with black vinegar chicha de jora dipping sauce

#### **Dancing Yuca**

Yuca fries, ají amarillo 'aioli', kabayaki, bonito flakes

### SECOND COURSE

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#### **Szechuan Chili Wontons**

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

#### **Aeropuerto**

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

### DESSERT

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#### **Suspiro Limeña**

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

#### **Ponderaciones de Kiwicha**

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

## LUNCH MENU #2 \$40 PER PERSON

### FIRST COURSE

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#### **Kam Lu Wantán**

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

#### **Ensalada de Pepino**

Cucumber, red onion, miso chili dressing, puffed quinoa, furikake

### SECOND COURSE

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#### **Siu Mai Tradicional**

Shrimp-pork dumpling with jicama, shiitake mushroom, peanut with black vinegar chicha de jora dipping sauce

#### **Dancing Yuca**

Yuca fries, ají amarillo 'aioli', kabayaki, bonito flakes

### THIRD COURSE

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#### **Camarón Saltado Maestro Wong**

Pacific wild shrimp, fermented black bean, wood ear mushroom, spring onion and a side of rice

#### **Shishito Peppers**

Blistered shishito peppers, ají panca, furikake, lime

### DESSERT

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#### **Suspiro Limeña**

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

#### **Ponderaciones de Kiwicha**

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



# SEATED BRUNCH

Served family-style

## \$50 PER PERSON

### FIRST COURSE

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#### Young Coconut Ceviche

Young coconut, coconut leche de tigre, cilantro, fresno pepper, sesame chili oil, cancha

#### Ensalada de Quinoa

Quinoa, Peruvian corn, cucumber, Okinawa potato, queso fresco, lettuce cup

### SECOND COURSE

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#### Patacones con Huevos\*

Patacones, pork belly, two fried eggs, aji amarillo mayo, salsa criolla, cilantro

#### Siu Mai de Pollo

Chicken, scallion, cloud ear mushroom, aji amarillo with black vinegar chicha de jora dipping sauce

### THIRD COURSE

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#### Huachana Toast\*

Rustic toast topped with avocado, scrambled eggs, Peruvian house-made sausage, huancaína sauce and aji amarillo chimichurri

#### Tallarín Zhen Fe

Hong Kong-style rice flour noodles, cilantro, tomato stew, black garlic, egg, Chinese five spice

#### Szechuan Brussel Sprouts

Wok fried brussels sprouts, szechuan chili glaze, peanuts, pearl onions, sesame oil, chili de arbol

### DESSERT

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#### Ensalada de Frutas

Seasonal fruits, guanabana granita, banana-honey yogurt, huacatay

#### Combinado

The perfect combination of traditional rice pudding, purple corn pudding, passion fruit, caramelized quinoa

### UPGRADE

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#### When Pigs Fly \$5 each

BBQ pork steam bun with tamarind hoisin



# SEATED DINNER

Served family-style

## DINNER MENU #1 \$55 PER PERSON

### FIRST COURSE

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#### Dancing Yuca

Yuca fries, ají amarillo 'aioli', kabayaki, bonito flakes

#### Ensalada de Quinoa

Quinoa, Peruvian corn, cucumber, Okinawa potato, queso fresco, lettuce cup

### SECOND COURSE

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#### Causa Limeña

Potato causa, chicken salad, avocado, ají amarillo chimichurri

#### Shishito Peppers

Blistered shishito peppers, ají panca, furikake, lime

#### Kam Lu Wantán

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

### THIRD COURSE

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#### Tallarín Saltado de Verduras

Chow mein noodles, tomato, scallions, bean sprouts, pepper

#### Camarón Saltado Maestro Wong

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

#### Siu Mai de Pollo

Chicken, scallion, cloud ear mushroom, ají amarillo with black vinegar chicha de jora dipping sauce

### DESSERT

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#### Suspiro Limeña

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

#### Ponderaciones de Kiwicha

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

## DINNER MENU #2 \$65 PER PERSON

### FIRST COURSE

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#### Ceviche Nikkei

Big eye tuna, soy-cured egg yolk, ponzu, puffed quinoa, avocado, jicama, red onion, furikake

#### Shishito Peppers

Blistered shishito peppers, ají panca, furikake, lime

### SECOND COURSE

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#### Szechuan Chili Wontons

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

#### Dancing Yuca

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

### THIRD COURSE

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#### Ensalada de Pepino

Cucumber, red onion, furikake, puffed quinoa, miso chili dressing

#### Ji Song Chifero

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

### FOURTH COURSE

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#### Lomo Saltado

Beef filet, tomato, soy sauce, ají amarillo, peppers, potato, side of rice

#### Tam Tam Noodles

Hand-cut wheat noodles, spicy pork, peanut, ají panca

### DESSERT

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#### Suspiro Limeña

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

#### Ponderaciones de Kiwicha

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

## CHEF'S EXPERIENCE MENU

### \$80 PER PERSON

#### FIRST COURSE

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##### **Pulpo al Olivo Rosita Yimura**

Octopus, botija olive-mayo, avocado

##### **Shishito Peppers**

Blistered shishito peppers, ají panca, furikake, lime

##### **Szechuan Chili Wontons**

Steamed shrimp-pork glass dumpling, ají rocoto-soy sauce

#### SECOND COURSE

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##### **Kam Lu Wantán**

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

##### **Ensalada de Pepino**

Cucumber, red onion, furikake, puffed quinoa, miso chili dressing

##### **Dancing Yuca**

Yuca fries, ají amarillo 'aioli', kabayaki, bonito flakes

#### THIRD COURSE

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##### **Aeropuerto**

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

##### **Siu Mai de Pollo**

Chicken, scallion, cloud ear mushroom, ají amarillo with black vinegar chicha de jora dipping sauce

#### FOURTH COURSE

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##### **Pollo a la Brasa**

Peruvian style roasted organic chicken thigh, ají polleria mayo, shishito and huacatay sauce, chicken jus

##### **Tallarín Zhen Fe**

Hong Kong-style rice flour noodles, cilantro, tomato stew, black garlic, egg, Chinese five spice

#### DESSERT

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##### **Suspiro Limeña**

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

##### **Ponderaciones de Kiwicha**

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



# COCKTAIL RECEPTION

2-Hour Passed and Stationary Service

## OPTION #1

**2 STATIONARY / 4 PASSED**  
**\$55 PER PERSON**

## OPTION #2

**3 STATIONARY / 6 PASSED**  
**\$75 PER PERSON**

### STATIONARY ITEMS

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#### **Ensalada de Pepino**

Cucumber, red onion, furikake, puffed quinoa, miso chili dressing

#### **Ensalada de Quinoa**

Quinoa, choclo, cucumber, Okinawa potato, queso fresco, lettuce cups

#### **Young Coconut Ceviche**

Young coconut, coconut leche de tigre, cilantro, fresno pepper, sesame chili oil, cancha

#### **Papas a la Huancaína**

Yukon gold potatoes, ají amarillo, queso fresco and botija olives

#### **Chifles**

Thin fried green plantain chips dusted with panka furikake

### PASSED DIM SUM

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#### **Siu Mai de Pollo**

Chicken, scallion, cloud ear mushroom, ají amarillo with black vinegar chicha de jora dipping sauce

#### **Siu Mai Tradicional**

Pork, shrimp, jicama, shiitake mushroom, peanut with black vinegar chicha de jora dipping sauce

#### **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

### PASSED CHIFA

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#### **Aeropuerto**

Fried rice, egg noodle, crisp sweet potato, seasonal vegetables, soy sprouts

### PASSED PIQUEOS

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#### **Shishito Peppers**

Blistered shishito peppers, ají panca, furikake, lime

#### **Dancing Yuca**

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

#### **Ji Song Chifero**

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



# COCKTAIL RECEPTION

## A LA CARTE SUPPLEMENTAL PASSED MENU ITEMS

*priced per person for two hours*

### PIQUEOS

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#### **Dancing Yuca \$3**

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

#### **Shishito Peppers \$3**

Blistered shishito peppers, ají panca, furikake, lime

#### **Ji Song Chifero \$3.5**

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

#### **Camarón Saltado Maestro Wong \$5**

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

#### **Ensalada de Quinoa \$2**

Quinoa, choclo, cucumber, Okinawa potato, queso fresco, lettuce cups

#### **Causa California \$5**

**(requires 48 hours notice)**  
Crab Salad, potato purée, ají amarillo, cucumber, cilantro, rocoto mayo, sesame, huancaína sauce

#### **Causa Limeña \$4**

Potato causa, chicken salad, avocado, ají amarillo chimichurri

#### **Sánguche de Pescado \$9 per piece**

Fish of the day, fried lotus bun, rocoto-ponzu mayo, salsa criolla

#### **Sánguche de Chancho \$11 per piece**

Pork belly (Heritage Farm, Seven Springs, NC), fried lotus bun, chifa daikon, sweet potato, ají limo-miso sauce

### DIM SUM

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#### **Jiaozide la Chacra \$3**

Cilantro dumpling, squash filling, ají rocoto

#### **Siu Mai Tradicional \$3**

Pork, shrimp, jicama, shiitake mushroom, peanut with black vinegar-chicha de jora sauce

#### **Siu Mai de Pollo \$3**

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

#### **Kam Lu Wantán \$3**

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

#### **Szechuan Chili Wontons \$3**

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

### CEVICHE

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#### **Ceviche Clásico \$7**

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

#### **Salmon Tiradito \$6 (requires 48 hour notice)**

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

#### **Ceviche de Pulpo \$5**

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

#### **Jaladito Norteño \$7**

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

#### **Young Coconut Ceviche \$6**

Young coconut, coconut leche de tigre, cilantro, fresno pepper, sesame chili oil, cancha

### CHIFA

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#### **Aeropuerto \$5**

Fried rice, egg noodles, crisp sweet potato, seasonal vegetables, soy bean sprout

### DESSERT

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#### **Suspiro Limeña \$5**

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

#### **Assortment of Marcianos \$4**

Chef's selection of assorted flavors



# BEVERAGE PACKAGES

LUNCH EVENTS | 2 HOURS  
RECEPTIONS | 2 HOURS  
SEATED DINNERS | 2.5 HOURS

## HOUSE

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### House Wine + Beer

House Selection of International Wine  
*one white, one red, one sparkling*  
Beer - Rotating Selection  
Bottled Soda (coke, diet coke, sprite)  
Iced Tea and Brewed Coffee

**LUNCH | \$35 per person**  
**DINNER | \$45 per person**

### House Wine, Beer + Peruvian Cocktails

House Selection of International Wine  
*one white, one red, one sparkling*  
Beer - Rotating Selection  
Bottled Soda (coke, diet coke, sprite)  
Iced Tea and Brewed Coffee  
Two preselected Peruvian Cocktails:  
Passiflora + Chilcano Cocktail

**LUNCH | \$45 per person**  
**DINNER | \$55 per person**

### House Bar + Peruvian Cocktails

House Selection of International Wine  
*one white, one red, one sparkling*  
Beer - Rotating Selection  
Bottled Soda (coke, diet coke, sprite)  
Iced Tea and Brewed Coffee  
Two preselected Peruvian Cocktails:  
*Passiflora + Chilcano Cocktail*  
House Spirits + One Mixer  
*Haku Vodka, Roku Gin, Ron Cartavio 2 yr Rum, Milagro Blanco Tequila, Suntory Toki Whiskey*

**LUNCH | \$55 per person**  
**DINNER | \$65 per person**

## PREMIUM

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### Premium Bar + Peruvian Cocktails

Premium Sommelier Selections of International Wine  
*one white, one red, one sparkling*  
Beer - Rotating Selection  
Bottled Soda (coke, diet coke, sprite)  
Iced Tea and Brewed Coffee

Two preselected Peruvian Cocktails:  
*5 Spice Old Fashioned + Bullet Train to Tokyo*

House Spirits + One Mixer  
*Nikka Coffey Vodka, Komasa Gin, Plantation Rum, Cazcanes No. 7 Tequila, Iwai Tradition Whiskey*

**LUNCH | \$60 per person**  
**DINNER | \$70 per person**

## NON-ALCOHOLIC

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### Non-Alcoholic | \$15 per person

Refresco de Maracuyá, Chicha Morada, Inca Kola, Bottled Sodas, Iced Tea, Cervantes Peruvian Brewed Coffee, Selection of Hot Tea

## ADD ONS

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### Pisco Sour | \$10 per person

the Peruvian classic cocktail with pisco, lime, egg white, bitters

### Cava Toast | \$10 per person

Sommelier's choice of sparkling wine

### Passionfruit Mimosas | \$10 per person

*available until 3:00pm Saturday and Sunday only*  
Cava and fresh Passionfruit juice

\*Please contact our events team for pricing for additional time.

\*\*Only one drink will be served at a time to any guest.

\*\*\*Doubles and shots are not included in any beverage package.

# CHINA CHILCANO

by José Andrés

WE LOOK FORWARD TO HOSTING YOU

CONTACT OUR EVENTS TEAM WITH ANY QUESTIONS

[events@chinachilcano.com](mailto:events@chinachilcano.com)