



**CHINA  
CHILCANO**  
by José Andrés

# EVENT MENUS

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**QUESTIONS? PLEASE CONTACT:**

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

**CHINA  
CHILCANO**  
by José Andrés

**SEATED  
LUNCH  
AND  
BRUNCH**





# LUNCH MENU #1

**\$30 per person**

**CHINA  
CHILCANO**  
by José Andrés

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

## FIRST COURSE

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### **Siu Mai Tradicional**

Pork, shrimp, jicama, shiitake mushroom, peanut

### **Ensalada de Quinoa**

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

### **Dancing Yucca**

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

## SECOND COURSE

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### **Jiaozi de la Chacra**

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

### **Aeropuerto**

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

All menus subject to seasonal availability and changes.

Prices does not include 10% DC sales tax, 5% administrative fee and 20% suggested gratuity.



# LUNCH MENU #2

**\$45 per person**

**CHINA  
CHILCANO**  
by José Andrés

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## FIRST COURSE

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### **Kam Lu Wantán**

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

### **Ensalada de Quinoa**

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

## SECOND COURSE

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### **Ceviche Clasico**

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

### **Shishito Peppers**

Blistered shishito peppers, ají panca, furikake, lime

### **Dancing Yucca**

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

## THIRD COURSE

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### **Aeropuerto**

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

### **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

All menus subject to seasonal availability and changes.

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# CHINA CHILCANO BRUNCH

**\$50 per person**

**CHINA  
CHILCANO**  
by José Andrés

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## FIRST COURSE

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### **Ceviche Nikkei de Remolacha**

Salt roasted beets, yuzu-rocoto leche de tigre, charred avocado, choclo, crushed cancha, pearl onion

### **Causa Limeña**

Potato causa, chicken salad, avocado, ají amarillo chimichurri

## SECOND COURSE

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### **Shishito Peppers**

Blistered shishito peppers, ají panca, furikake, lime

### **Ensalada de Quinoa**

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

### **Pollo Siu Mai**

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

## THIRD COURSE

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### **Jalea Mixta**

Crispy fried seasonal fish, calamari, octopus, shrimp, yucca, chalaquita of tomato, onions, cilantro and leche de tigre, Peruvian spicy tartar sauce

### **Tallarín Zhen Fe**

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

## 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

All menus subject to seasonal availability and changes.

Prices does not include 10% DC sales tax, 5% administrative fee and 20% suggested gratuity.

**CHINA  
CHILCANO**  
by José Andrés

**SEATED  
DINNER**





# DINNER MENU #1

**\$50 per person**

**CHINA  
CHILCANO**  
by José Andrés

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

## FIRST COURSE

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### **Ceviche Clasico**

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

### **Ensalada de Quinoa**

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

## SECOND COURSE

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### **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' kabay-aki, bonito flakes, aonori seaweed

### **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, rice

## 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

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# DINNER MENU #2

\$60 per person

**CHINA  
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## FIRST COURSE

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### Ceviche Clasico

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

### Dancing Yucca

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

## SECOND COURSE

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### Szechuan Chili Wontons

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

### Shishito Peppers

Blistered shishito peppers, ají panca, furikake, lime

## THIRD COURSE

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### Ensalada de Quinoa

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

### 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, shoestring potato, rice

### Aeropuerto

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

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# DINNER MENU #3

\$75 per person

**CHINA  
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## FIRST COURSE

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### **Ceviche de Pulpo**

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

### **Shishito Peppers**

Blistered shishito peppers, ají panca, furikake, lime

### **Hakao**

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

## SECOND COURSE

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### **Causa California**

Crab salad, potato purée, ají amarillo, cucumber, cilantro, rocoto mayo, sesame, hauncaína sauce

### **Dancing Yucca**

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

### **Ensalada de Quinoa**

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

## THIRD COURSE

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### **Aeropuerto**

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

### **Pollo Siu Mai**

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

## FOURTH COURSE

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### **Tallarín Zhen Fe**

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

### **Lomo Saltado**

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

## 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

All menus subject to seasonal availability and changes.

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# RECEPTIONS





# RECEPTION MENU

**CHINA  
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**\$50 per person**

select 6 passed items

**\$70 per person**

select 9 passed items

*\*Pricing is based on 2 hour reception. Please contact the event coordinator for pricing for extended events.*

## SAVORY PASSED ITEMS

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### PIQUEOS

#### Shishito Peppers

Blistered shishito peppers, ají panca, furikake, lime

#### Dancing Yucca

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

#### Ensalada de Quinoa

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

#### Ji Song Chifero

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

#### Papas a la Huancaína

Yukon gold potatoes, ají amarillo, queso fresco, botija olives, quail egg

#### Causa California

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

### CHIFA

#### Aeropuerto

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

### DIM SUM

#### Pollo Siu Mai

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

#### Tradicional Siu Mai

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

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# PASSED ITEMS À LA CARTE

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To add additional passed items please see below

*\*Pricing is based on 2 hour event. Please contact the event coordinator for pricing for extended events.*

## SAVORY PASSED ITEMS

### PIQUEOS

#### Dancing Yucca \$3 per person

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

#### Shishito Peppers \$3 per person

Blistered shishito peppers, ají panca, furikake, lime

#### Ji Song Chifero \$3.5 per person

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

#### Camarón Saltado Maestro Wong \$5 per person

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

#### Ensalada de Quinoa \$2 per person

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

#### Causa California \$5 per person

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

#### Causa Limeña \$4 per person

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 Chanco \$11 per piece

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

## DESSERT

#### Suspiro Limeña \$5 per person

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

### CEVICHE

#### Ceviche Clásico \$7 per person

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

#### Salmon Tiradito \$6 per person

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

#### Ceviche de Pulpo \$5 per person

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

#### Jaladito Norteño \$7 per person

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

### DIM SUM

#### Jiaozi de la Chacra \$3 per person

Cilantro dumpling, squash filling, ají rocoto

#### Siu Mai Tradicional \$3 per person

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

#### Siu Mai de Pollo \$3 per person

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

#### Kam Lu Wantán \$3 per person

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

#### Szechuan Chili Wontons \$3 per person

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

### NOODLES

#### Aeropuerto \$5 per person

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

#### Assortment of Marcianos \$4 per person

chef's selection of assorted flavors

All menus subject to seasonal availability and changes.

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**CHINA  
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**BEVERAGE  
PACKAGES**





# BEVERAGE PACKAGES

**CHINA  
CHILCANO**  
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Pricing is based on a: 2.5 hour dinner event, 2 hours lunch event or a 2 hour reception

Please contact the event coordinator for pricing for extended events.

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

\*\*Doubles and shots are not included in liquor package pricing.

## HOUSE WINE AND BEER

**Lunch: \$30 per person | Dinner: \$40 per person**

House selection of international wine  
(one white, one red, one sparkling)

Draft beer

Bottled Soda (Coke, Diet Coke, Sprite)

Iced Tea and Brewed Coffee

## HOUSE WINE, BEER + CHILCANO COCKTAIL

**Lunch: \$40 per person | Dinner: \$50 per person**

House selection of international wine  
(one white, one red, one sparkling)

Draft beer

Classic Peruvian Cocktail (Chilcano Cocktail)

Bottled Soda (Coke, Diet Coke, Sprite)

Iced Tea and Brewed Coffee

## HOUSE BAR + CHILCANO COCKTAIL

**Lunch: \$50 per person | Dinner: \$60 per person**

House selection of international wine  
(one white, one red, one sparkling)

Draft beer

Classic Peruvian Cocktail (Chilcano Cocktail)

House Liquor + One Mixer

(Haku Vodka, Roku Gin, Ron Cartavio 2 yr Rum, Milagro Blanco  
Tequila, Suntory Toki Whiskey)

Bottled Soda (Coke, Diet Coke, Sprite)

Iced Tea and Brewed Coffee

## NON-ALCOHOLIC BEVERAGES

**\$15 per person**

Refresco de Maracuyá, Chicha Morada, Inca Kola, Bottled Sodas (Mexican Coke, Diet Coke, Orange Fanta, Mexican Sprite, Fever Tree Ginger ale), Iced Tea, Cervantes Peruvian Brewed Coffee, Selection of Hot Tea from Teatism

## BEVERAGE UPGRADES

**Macerados! \$5 per person**

Upgrade the Classic Peruvian Pisco Cocktails in your beverage package with our selection of macerados inspired by Peru's diverse flavors and varied seasons.

**Flavors:**

Chicha Morada, Sour Cherry, Passionfruit, cucumber, pineapple and spicy Peruvian pepper

## PREMIUM WINE AND BEER

**Lunch: \$40 per person | Dinner: \$50 per person**

Premium Sommelier selection of international wine  
(one white, one red, one sparkling)

Draft beer

Bottled Soda (Coke, Diet Coke, Sprite)

Iced Tea and Brewed Coffee

## PREMIUM WINE BEER + PISCO SOUR

**Lunch: \$50 per person | Dinner: \$60 per person**

Premium Sommelier selection of international wine  
(one white, one red, one sparkling)

Draft beer

Classic Peruvian Cocktails (Pisco Sour)

Bottled Soda (Coke, Diet Coke, Sprite)

Iced Tea and Brewed Coffee

## PREMIUM BAR + PISCO SOUR

**Lunch: \$60 per person | Dinner: \$70 per person**

Premium selection of international wine  
(one white, one red, one sparkling)

Draft beer

Classic Peruvian Cocktails (Pisco Sour)

Premium Liquor + One Mixer

(Nikka Coffey Vodka, Komasa Gin, Plantation Rum, Cazcanes  
No. 7 Tequila, Iwai Tradition Whiskey)

Bottled Soda (Coke, Diet Coke, Sprite)

Iced Tea and Brewed Coffee

## BOOZY BRUNCH

(available until 3:00pm Saturday and Sunday only)

**\$30 per person**

Bottomless Passionfruit Mimosas

**Cava toast \$10 per person**

Sommelier's choice of sparkling wine

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