

CHIFA 2.0

STARTERS

Cebiche

Our recipe with two chilies, croaker fish, scallops and octopus 24,75

Kinilaw na isda

Red tuna philippine-style cebiche, coconut milk, cassava, cardamom 24,75

Tiradito oriental

Salmon, yellow chili, ginger, soy sauce and sesame seeds 21,50

Smoked brisket tacos

Blue corn tacos with nopal, smoked brisket 18,50

Pekin duck pasties

Pasties filled with Pekín's style duck and vegetables 17,00

Dumplings chino latinos

Iberian pork meat, peruvian and mexican smoked chili sauce 14,00

Nem rán

Vietnamese rolls, with iberian pork meat, seafood and mushrooms, served with fresh herbs 21,50

MAINS COURSES

Chaufa style rice

Wok-sauteed rice, Kepac manís, free-range chicken, prawns, served with fried egg and banana 25,30

Udon saltados

Wheat flour japanese noodle, yellow chili, pak choi, prawns 25,30

Kung pao Chicken

Sichuan pepper marinated, vegetables, mexican chillies and fries 25,30

Peruvian tamal

Corn flour cake, iberian pork meat and olives stuffing, with green curry sauce and creole salad 23,10

CURRYS

Green Curry

Our thai green curry recipe with fish, seafood, peas and cherry tomatoes 32,50

Yellow Curry

Our thai yellow curry recipe with duck, aubergine and peruvian yellow chili 32,50

Red Curry

Our thai red curry recipe, veal cheek 32,50

SIDE-ORDERS

Kimchi 11,00

House bread, fries or Jasmine rice 5,00

CHIFA MENU

Cebiche
Tiradito oriental
Dumplings chino latinos
Pekin duck pasties

Chaufa style rice
Udon saltados

Three-milks cake

65€ p/p

Tasting menu is only served to a full table
Minimum 2 persons