

## 43 PP SHARING MENU

**OYSTER** - YUZU AMARILLO GRANITA

**SALTED CUCUMBER** - SESAME GARLIC OIL, MINT

**ALL SPICE SALT CALAMARI** - CRUNCHY PEANUT SATAY SAUCE

**CHOICE OF DIM SUM**

**CHAUFA** - PRAWN AND PORK FRIED RICE

**GUAVA CHEESECAKE BITES**

MINIMUM OF 2 GUESTS

## 53 PP SHARING MENU

**OYSTER** - YUZU AMARILLO GRANITA

**KINGFISH** - LECHE DE TIGRE, CRISPY WONTON

**SALTED CUCUMBER** - SESAME GARLIC OIL, MINT

**STICKY SZECHUAN CHICKEN WINGS** - CHILI, SESAME, SHALLOTS

**LOMO SALTADO** - SIZZLING BEEF, JUS, SOY SAUCE, FRIES, RICE

**SALTED EGG CUSTARD BUN**

MINIMUM OF 2 GUESTS

奇诺之家



CASA  
CHINO

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 CASACHINOMELBOURNE

Chifa - A cuisine based on Chinese Cantonese elements fused with Peruvian ingredients and traditions

## ENTRADA

<b>SALTED CUCUMBER</b> - SESAME GARLIC OIL, MINT	9
<b>ALL SPICE SALT CALAMARI</b> - CRUNCHY PEANUT SATAY SAUCE	18
<b>STICKY SZECHUAN CHICKEN WINGS</b> - CHILI, SESAME, SHALLOTS	20
<b>TERIYAKI TOFU</b> - AJI VERDE, CRISPY LEEK	14
<b>PRAWN SPRING ROLL</b> - SWEET CHILI SAUCE	15 <small>2pcs</small>
<b>CRAB &amp; PRAWN TOAST</b> - CREAMY ROCOTO, TOBIKO, BONITO	23 <small>2pcs</small>

## BAOS

<b>DUCK BAO BUN</b> - HOISIN EMULSION, PICKLED CUCUMBER	10 / 27 <small>each 3pcs</small>
<b>TEMPURA FISH BAO BUN</b> - AJI AMARILLO, LIME	9 / 24 <small>each 3pcs</small>
<b>SOY GLAZED MUSHROOM BAO BUN</b> - AJI VERDE, PICKLED ENOKI	7 / 18 <small>each 3pcs</small>
<b>1 OF EACH BAO BUN</b>	23

## BARRA CRUDA

<b>OYSTER</b> - YUZU AMARILLO GRANITA	5.5 / 30 <small>each 1/2 dozen</small>
<b>TUNA</b> - COCONUT, LIME, AJI ROCOTO, AVOCADO, PUFFED WILD RICE	26
<b>KINGFISH</b> - LECHE DE TIGRE, CRISPY WONTON	25
<b>SEARED SCALLOP</b> - PONZU, CHILI OIL, CRISPY QUINOA	7 / 39 <small>each 1/2 dozen</small>

## SKEWERS

<b>ANGUS SCOTCH FILLET</b> - CRISPY CHILI OIL, FRIED SHALLOTS, CORIANDER	16 <small>each</small>
<b>OCTOPUS Y PAPAS</b> - AJI VERDE, LIME	13 <small>each</small>
<b>CHICKEN THIGHS</b> - CUMIN BLACK VINEGAR DRESSING, AJI AMARILLO	10 <small>each</small>
<b>BLISTERED PEPPERS</b> - SALSA BLANCA, FURIKAKE	9 <small>each</small>

## DIM SUM 3PCS

19

<b>PRAWN &amp; SCALLOP SIU MAI</b> - TOBIKO, GARLIC CHIVES
<b>PRAWN &amp; CHIVES</b> - CHIVES CHIMICHURRI
<b>TOM YUM PRAWN &amp; SQUID</b> - SESAME OIL, CRUNCHY BITES, GREEN SHALLOTS
<b>MUD CRAB &amp; SCALLOPS</b> - CITRUS CHILI OIL, CORIANDER, RED CHILI
<b>MIXED MUSHROOM</b> - TRUFFLE OIL, PICKLED ENOKI, GREEN SHALLOTS
<b>SAMBAL CHICKEN &amp; LEEK SIU MAI</b> - ALLA BRASA DRESSING, FURIKAKE

## WOK

<b>DAN DAN NOODLE</b> - BEEF AND PORK, CHILI, PEANUTS	33
<b>STEAMED BARRAMUNDI</b> - CRISPY GARLIC CHILI OIL, SALSA CRIOLLA, LIME, RICE	36
<b>LOMO SALTADO</b> - SIZZLING BEEF, JUS, SOY SAUCE, FRIES, RICE	35
<b>CHAUFA</b> - PRAWN AND PORK FRIED RICE	14 / 27

*OUR CHAUFA CAN BE DONE ACCORDING TO ANY DIETARY*

## ON THE SIDE

<b>BLACK BEANS CAZUELITA</b> - GARLIC, CUMIN, CORIANDER	13
<b>FRIES</b> - CHINO LATINO SALT, CHIPOTLE MAYO	12
<b>WOK FRIED GREEN BEANS</b> - OYSTER SAUCE, CRISPY GARLIC OIL	15
<b>STEAMED RICE</b>	5

## DULCE

<b>GUAVA CHEESECAKE</b>	8
<b>SALTED EGG CUSTARD BUN</b>	6
<b>SORBET &amp; ICE CREAM</b>	11 <small>2scoops</small>