

BAOS

KOREAN BULGOGI

\$21K

Carne marinada en mezcla coreana (gochujang) alioli de ajos asados, rábano encurtido, pepinillos nampla, hilos de zanahoria, maní, brotes de temporada.

CHAR SUI PORK BELLY

\$22K

Cerdo a la barbacoa al estilo cantones, alioli de ajos asados, pepinillos nampla, repollo morado, brotes de temporada, maní tostado.

COCHINITA PIBIL

\$21K

Bao cochinita pibil, alioli de ajos asados, pepinillos nampla, puré de tomates ahumados, puerro crocante, ajonjolí, brotes de temporada.

KENTUCKY CHICKEN



ASIATIC STYLE

\$22K

Pollo apanado en panko, salsa Kentucky, alioli de ajos asados, rábanos encurtidos, ajonjolí, repollo morado, cebollas encurtidas, guacamole de la casa, brotes de temporada, maní tostado.

VEGETARIANO

\$20K

Bao Vegetariano (faláfel) alioli de ajos asados, encurtido de vegetales, tortillas crocantes, hilos de mango verde, salsa hoisin, brotes de temporada.

LANGOSTINO

\$24K

Langostino apanado, salsa de ajo, rábano encurtido, repollo morado, guacamole de la casa, mermelada de pimentón, hilos de mango pintón, ajonjolí tostado y brotes de temporada.

SMOKE SALMON ORANGE

\$24K

Salmón ahumado con naranja y jengibre, alioli de limón y eneldo, rábanos encurtidos, cebollas encurtidas, guacamole de la casa, brotes de temporada, ajonjolí.

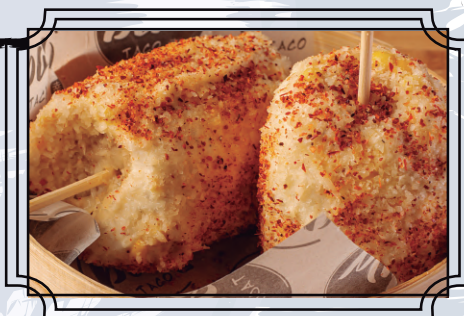


MAZORCAS

\$19 K

X3 UNIDADES

MAZORCAS REBOSADAS EN QUESO PARMESANO



DUMPLINGS X 5 UNIDADES

De la casa acompañados de salsa asiática, mezcla de ajonjolí rostizados y micro cilantro

\$19 K

X5 UNIDADES

DUMPLING COCHINITA PIBIL DUMPLING VEGIE VEGETALES DUMPLING POLLO



寶塔可

COMBOS

COMBO 1



\$45 K

(2 BAOS + 3 DUMPLINGS)

COMBO 2



\$45 K

(2 BAOS + 2 MAZORCAS)

COMBO 3



\$48 K

(2 BAOS DE MAR + 3 DUMPLINGS
O 2 MAZORCAS)

KOREAN BULGOGY

\$21K

Meat marinated in Korean blend (gochujang) roasted garlic aioli, pickled radish, gherkin nampla, carrot strings peanuts, seasonal sprouts.

CHAR SUI PORK BELLY

\$22K

Cantonese style barbecue pork, roasted garlic, garlic sauce, nampla pickles, purple cabbage, seasonal sprouts, roasted peanuts.

PIBIL PORK

\$21K

Pibil Pork bao, roasted garlic, gherkins nampla smoked tomato puree, crispy leek, sesame seeds, seasonal sprouts.

KENTUCKY CHICKEN



ASIATIC STYLE

\$22K

Chicken breaded in panko, Kentucky sauce, roasted garlic dill, pickled radish, sesame seeds, purple cabbage, pickled onions, homemade guacamole, seasonal sprouts, toasted peanuts.

VEGETARIAN

\$20K

Vegetarian Bao (falafel) roasted garlic alioli, vegetable pickle, crispy tortillas, green mango strings, hoisin sauce, seasonal sprouts.

SHRIMP

\$24K

Breaded prawns, garlic sauce, pickled radish, cabbage or purple cabbage, homemade guacamole, pepper marmalade, pinto mango, toasted sesame seeds and seasonal sprouts.

SMOKE SALMON ORANGE

\$24K

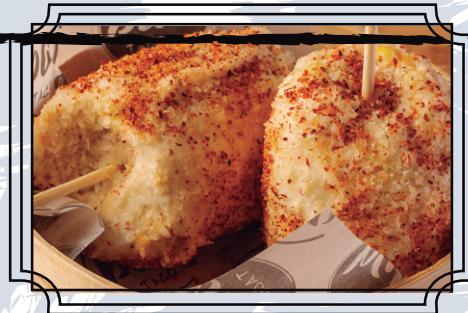
Smoke Salmon with Orange and ginger, lemon and dill aioli (garlic and oil dressing) pickled radishes, pickled onions homemade guacamole seasonal sprouts.



CORN ON THE COB

\$19 K
X3 UNITS

BATTERED CORN ON THE COB WITH PARMESAN CHEESE



DUMPLINGS X5 UNITS

From the house served with Asian Sauce, a mixture of roasted sesame seeds and micro coriander.

PIBIL PORK DUMPLING

\$19 K
X5 UNITS

VEGETABLE DUMPLING

CHICKEN DUMPLING



寶塔可

COMBOS

COMBO 1



\$45 K

(2 BAOS + 3 DUMPLINGS)

COMBO 2



\$45 K

(2 BAOS + 2 CORN ON THE COB)

COMBO 3



\$48 K

(2 SEA BAOS + 3 DUMPLINGS
OR 2 CORN ON THE COB)