

FOR STARTERS

*XI'AN SPICY EDAMAME 12

STEAMED EDAMAME

CRISPY BRUSSELS SPROUTS Almonds, cilantro citrus vinaigrette 14

*XI'AN SALT & PEPPER FRIES (*spicy) 12

> SHRIMP TEMPURA 18

CRISPY CRAB WONTONS (4) with cream cheese & scallions

*Manchurian Crispy Cauliflower (*spicy)

*SPICY ASIAN SLAW
Julienned cucumber & carrots,
purple cabbage, scallion, cilantro,
peanuts, tossed in spicy Tsen Jiang
vinegar and sesame oil

*ROASTED SHISHITO PEPPERS
(*spicy)
12

FEATURED FUSIONS

PEKING CHICKEN

Half Mary's Organic Chicken served with 6 whole grain pancakes, scallion and cucumber slivers, plum sauce 32

"SPICY WATER" FIRE POT Traditional spicy stew with Napa

cabbage, bean sprouts, served in a hot pot with choice of protein

Beef Tenderloin 27 Cod Filet 28 Fried Tofu 23 Add Glass Noodles, 2.00 extra THAI CURRY PINEAPPLE RICE Fresh pineapple, cashews, and

Fresh pineapple, cashews, and vegetable rice wok tossed and served in the pineapple shell 26

Xi'an SOFT SHELL CRAB Crisped crab served with sweet

and spicy Szechuan dipping sauce 28

*XI'AN SPICY CHICKEN WINGS (6) 20

DIM SUM

STEAMED DUMPLINGS (4) Choice of Chicken or Vegetable 13

POT STICKERS (4) Choice of Chicken or Vegetable

CRISPY ONION PANCAKES (2)

HARVEST SPRING ROLLS (2)

VEGETABLE CUT ROLL (6)
Tofu, carrots, celery, rice vermicelli,
cilantro rolled in a thin rice wrap
12

*SZECHUAN WONTONS (6) Steamed chicken wontons in a *spicy Szechuan sauce

CHICKEN SHU MAI (4)

SHRIMP HAR GOW (4)

FRIED SHRIMP (4)

SHRIMP TOAST (4)
Topped with cilantro scallion dip
13

Mu Shu Vegetable (2)

Add chicken or BBQ pork, 1.00 extra Egg whites only, 1.00 extra Add shrimp, 3.00 extra

XIAO LONG BAO (4) Juicy soup dumplings Choose traditional pork or chicken 13 TOASTED SHRIMP & LEEK WRAP (3)

PORK WATER DUMPLINGS (8)

TERIYAKI CHICKEN SKEWERS (4)

CRISPY GOLDEN TOFU (8)
Fried tofu served with ponzu ginger sauce

TOFU SALAD

Cool block of tofu with chopped cilantro, scallion, and ginger topping 11

PAPER WRAPPED CHICKEN (4)
Marinated chicken breast pieces
seared in a foil wrapper

COOL LETTUCE CUPS (2)

with

Minced Chicken 15 Minced Tofu 15 Shrimp 16 Miso Black Cod 19

CANTONESE PORK MEDALLIONS
13

ROASTED BARBEQUED RIBS (2)

Marinated pork ribs

11

CHA SHU BAO (2) Traditional BBQ pork filling 10

CHICKEN BAO (2)

Sushi

California Roll (6)

VEGETARIAN ROLL (6)

SOFT SHELL CRAB ROLL (8)

Baked Salmon Cut Roll (8) 20

*SPICY TUNA ROLL (8) 19

TEMPURA SHRIMP CUT ROLL (8)
19

*SPICY TUNA TARTAR OVER CRISPY RICE (4) 19

SALADS

CLASSIC CHINESE CHICKEN SALAD

Roasted chicken, mixed shredded lettuce, crispy noodles, sesame seeds, almonds with a light sesame dressing 20

Xi'an Chopped Chicken Salad

Finely chopped grilled chicken, tomato, cabbage, broccoli, snow peas with a vinaigrette dressing 20 Add Tofu 1.00 extra

SEAFOOD

SHRIMP WITH SNOWPEAS 30

*SOUTHERN SPICY PRAWNS Braised prawns in their shells tossed with fresh chili and scallions

TREASURE FROM THE SEA Shrimp and scallops in black bean

sauce sauteed with snow peas and fresh basil 31

> *Kung Pao Shrimp (*spicy) 31

SHRIMP IN LOBSTER SAUCE

POACHED COD

Choice of scallion ginger or black bean sauce 31

*XI'AN PUNGENT FISH Whole cod fish filet in a *spicy pungent sauce 33

MISO BLACK COD

Charbroiled black cod served with steamed bok choy and garnished with sesame seeds 38 *Calamarı Fritti (*spicy) 29

THREE INGREDIENTS

Shrimp, calamari, and scallops with vegetables in oyster sauce 31

*CRACKERJACK CRISPY SHRIMP Lightly battered and tossed

Lightly battered and tossed with a *spicy pungent sauce 32

ROYAL CRISPY SHRIMP Lightly battered in a creamy glaze

ignly battered in a creamy glaz with glazed walnuts on a bed of crispy spinach 32

HONEY GLAZED WALNUT SHRIMP Garnished with crispy spinach

32
MISO GLAZED SALMON
Served over asparagus spears

34 FISH FILET WITH

FISH FILET WITH
MIXED VEGETABLES
In a white wine sauce

SIZZLING COD FILET

Served over grilled onions and bean sprouts in peppercorn sauce 34

DUCK

PEKING DUCK (HALF)

Perfectly roasted duck with crispy golden brown skin and succulent meat wrapped in 4 thin pancakes 35 Shanghai Duck Hand Roll

Sauteed shredded duck strips served with fresh vegetable salad, carrots, bean sprouts, cucumber, and cilantro wrapped in 4 thin pancakes

33

CHICKEN

CHICKEN BROCCOLI Sauteed in a white wine sauce

27
*GARLIC CHICKEN

27
SWEET AND SOUR CHICKEN

Cashew Chicken 27

JADE CHICKEN
Served over a bed of steamed spinach

27
*Kung Pao Chicken
27

CHICKEN PINE NUTS

Minced chicken in a white wine sauce garnished with honey roasted pine nuts and finely chopped bell peppers 28

*BLACK PEPPERCORN CHICKEN

With bell pepper, minced onions and strawhat mushrooms 27 CHICKEN ASPARAGUS

Sauteed in a white wine sauce 27

CHICKEN IN BLACK BEAN SAUCE 27

MOO GOO GAI PAN

With mushrooms and snow peas in a white wine sauce 27

LEMON CHICKEN

Lightly battered in a fresh lemon sauce 28

XI'AN CLAYPOT CHICKEN

Cooked with ginger, basil and garlic soy paste on a bed of seared onions 27

*CRISPY CHICKEN

Lightly battered in a spicy pungent sauce served with steamed broccoli 29

*ORANGE CHICKEN

Crispy chicken with orange zest served with steamed broccoli

BEEF AND PORK

MONGOLIAN BEEF Quickly toasted with onions and scallions

29

XI'AN BEEF TENDERLOIN Steak slices tossed in teriyaki sauce served over rice sticks and crispy spinach

> BEEF BROCCOLI IN OYSTER SAUCE

BEEF ASPARAGUS 29 SWEET & SOUR PORK 29

PEPPERCORN BEEF TENDERLOIN

Steak slices tossed in peppercorn sauce served over rice sticks and crispy spinach 31

*Orange Beef

Gluten free soy sauce, add 2.00 Sauce on the side, add 2.00



XI'AN GARDEN

XI'AN STRING BEANS

Half 13 | Full 20

BUDDHA'S DELIGHT

Seasonal vegetables steamed or fast wokked Half 13 | Full 20

Double Winter Bok Choy

GARLIC EGGPLANT
Half 13 | Full 20

BRAISED EGGPLANT CASSEROLE

Half 14 | Full 21

*TOFU COUNTRY STYLE

(*spicy) 20

SAUTEED CHOICE OF GREENS

Choose asparagus, spinach, or broccoli Half 14 | Full 20 Xi'an Tofu

Soft tofu cooked with leek and basil in a black bean sauce 20

Add minced chicken, 2.00 extra

*MAPU TOFU (*spicy) Half 13 | Full 20

*SZECHUAN CHOPPED TOFU

Finely chopped tofu fast wokked with string beans, pickled turnip and chili Half 13 | Full 20

> TOFU WITH BLACK MUSHROOM 20

SEASONAL CHINESE GREENS 21

PROTEIN PLEASURE

Soybeans and beancurd sheets tossed with pickled mustard greens Half 13 | Full 20

SOUPS

WONTON SOUP

Homemade chicken wontons, fresh vegetables, chicken, shrimp in clear broth S 13 | L 22

VELVET CORN SOUP
Corn soup with a touch of egg drop
S 12 | L 20

FRESH VEGETABLE SOUP Mixed vegetables and tofu in clear broth 12 *HOT AND SOUR SOUP

Hearty and *spicy with shredded tofu, wood ear mushroom, and bamboo shoot S 12 | L 20

SIZZLING RICE SOUP (FOR 2) Rice cakes dropped over mixed vegetables, chicken, and shrimp

in clear broth 21

SPINACH TOFU SOUP 12

NOODLES

Gluten-Free Green Tea Noodles available as substitute, add 2.00

VEGETABLE LO MEIN 20

Add Chicken, Beef, or Pork 21 Add Shrimp 22

CHICKEN CHOW FUN

Thin sliced chicken, bean sprouts, onions wokked with rice fettuccini 20

Substitute Beef 22

PAN FRIED NOODLES (FOR 2) Semi-crisped noodles topped with sauteed vegetables, shrimp,

and chicken. 26

*NORTHERN STYLE BEEF NOODLE SOUP

Chunky beef flank in a spicy broth 22

ORGANIC GLUTEN-FREE NOODLES Green tea noodles tossed with

vegetables and topped with caramelized shallots 23

Pad Thai

Thai rice noodles wokked with spring vegetables, egg fried tofu, and sprinkled with crushed peanuts 24

Garlic Noodles 18

GARLIC NOODLES SPECIAL

Tossed with minced chicken, chopped bok choy & scallions 21

*SINGAPORE CURRY RICE VERMICELLI

Thin rice vermicelli wokked with BBQ pork, red bell peppers, bean sprouts, onions in light *spicy curry sauce

RICE VERMICELLI WITH CRISPY LEEKS

Tossed with bok choy, snow peas, and Napa cabbage 22

> Snow Peas with Glass Noodles 21

*Tan Tan Mein

Pasta topped with *spicy peanut sauce 22

RICE

VEGETABLE WOKKED RICE

With chicken, beef, or BBQ pork 21

POWER ZONE RICE

Mixed vegetables and egg whites tossed with brown and wild rice 22

> STEAMED WHITE RICE Bowl 2.00

SURF AND TURF FRIED RICE With shrimp and BBQ pork 23

SPA RICE

Bok choy, mushrooms, brown and wild rice and a hint of garlic 22

STEAMED BROWN RICE Bowl 3.00

