

46 PP SHARING MENU

OYSTERS - YUZU AMARILLO GRANITA

CUCUMBER SALAD - CHILI, GARLIC, MINT, SESAME

CHICKEN WINGS - CUMIN & BLACK VINEGAR DRESSING, LIME, CHIPOTLE

PRAWN SPRING ROLL - SWEET CHILI SAUCE

CHAUFA - PRAWN AND PORK FRIED RICE

FRIES - CHINO LATINO SALT, CHIPOTLE MAYO

GUAVA CHEESECAKE BITES

MINIMUM OF 2 GUESTS

56 PP SHARING MENU

OYSTERS - YUZU AMARILLO GRANITA

KINGFISH CEVICHE - LECHE DE TIGRE, CRISPY WONTON

CUCUMBER SALAD - CHILI, GARLIC, MINT, SESAME

SALT & ALL SPICE CALAMARI - CRUNCHY PEANUT SATAY SAUCE

SWEET & SOUR - FERMENTED CHILI, GREENS, HOISIN, SESAME, RICE

(TOFU OR CHICKEN)

STEAMED ASIAN GREENS - OYSTER SAUCE, CRISPY GARLIC

SALTED EGG CUSTARD BUN

MINIMUM OF 2 GUESTS

奇诺之家



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CHINO

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CASACHINOMELBOURNE

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

ENTRADA

CUCUMBER SALAD - CHILI, GARLIC, MINT, SESAME	11
SALT & ALL SPICE CALAMARI - CRUNCHY PEANUT SATAY SAUCE	21
CHICKEN WINGS - CUMIN & BLACK VINEGAR DRESSING, LIME, CHIPOTLE	23
LAMB RIBLETS - HONEY SOY GLAZE, CUMIN, MINT	29
SOY GINGER TOFU - AJI VERDE, CRISPY LEEK	16
PRAWN SPRING ROLL - SWEET CHILI SAUCE	17 2pcs
CRAB & PRAWN TOAST - CREAMY ROCOTO, TOBIKO, BONITO	23 2pcs

BAOS

DUCK BAO BUN - HOISIN EMULSION, PICKLED CUCUMBER	11 / 30 each 3pcs
TEMPURA FISH BAO BUN - AJI AMARILLO, LIME	10 / 27 each 3pcs
TEMPURA ENOKI BAO BUN - AJI VERDE, PICKLED ENOKI	8 / 21 each 3pcs
1 OF EACH BAO BUN	27

BARRA CRUDA

OYSTER - YUZU AMARILLO GRANITA	6 / 33 each 1/2 dozen
KINGFISH CEVICHE - LECHE DE TIGRE, CRISPY WONTON	28
TUNA SAKU CRISPY RICE - AMARILLO, QUESO FRESCO, CORIANDER & LIME GEL	9 each

SKEWERS

ANGUS SCOTCH FILLET - CRISPY CHILI OIL, FRIED SHALLOTS, CORIANDER	17 each
OCTOPUS Y PAPAS - AJI VERDE, LIME	15 each
CHICKEN THIGHS - CUMIN BLACK VINEGAR DRESSING, AJI AMARILLO	12 each
BLISTERED PEPPERS - SALSA BLANCA, FURIKAKE	10 each

DIM SUM 3PCS

17

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

WOK

SWEET & SOUR - FERMENTED CHILI, GREENS, HOISIN SESAME, RICE	33 / 35 tofu chicken
STEAMED BARRAMUNDI - CRISPY GARLIC CHILI OIL, SALSA CRIOLLA, LIME, RICE	39
LOMO SALTADO - SIZZLING BEEF, JUS, SOY SAUCE, VEGETABLES <i>(Fries & Rice Or Egg Noodles)</i>	39
MASTERSTOCK PORK BELLY - SPICY LIME & FISH SAUCE DRESSING, SPROUTS & PAPAYA SALAD	36
CHAUFA - PRAWN AND PORK FRIED RICE	16 / 29
<i>OUR CHAUFA CAN BE DONE ACCORDING TO ANY DIETARY</i>	

ON THE SIDE

BLACK BEANS CAZUELITA - GARLIC, CUMIN, CORIANDER	15
FRIES - CHINO LATINO SALT, CHIPOTLE MAYO	13
STEAMED ASIAN GREENS - OYSTER SAUCE, CRISPY GARLIC	16
STEAMED RICE	5

DULCE

GUAVA CHEESECAKE	16
SALTED EGG CUSTARD BUN	7
SMOKED PINEAPPLE SKEWERS	11 3pcs
ICE CREAM & SORBET	11 2scoops