

China Chilcano

418 7th St NW 20004-2217 · +12027830941 · Updated: Jan 14, 2026

[View online menu](#)



PIQUEOS LITTLE BITES 5

Dancing Yucca	\$12.00
Yucca fries, ají amarillo mayo, kabayaki sauce, bonito flakes	
Sánguche de Chancho	\$11.00
Pork belly (Heritage Farm, Seven Springs, NC), fried lotus bun, chifa daikon, sweet potato, ají limo-miso sauce	
Sánguche de Pescado	\$9.00
Fish of the day, fried lotus bun, rocoto-ponzu mayo, salsa criolla	
Shishito Peppers	\$12.00
Blistered shishito peppers, ají panca, furikake, lime	
Ji Song Chifero	\$14.00
Stir-fry ground chicken, Kung Pao sauce, lettuce cups, crispy sweet potato	

CEVICHEs 7

Jaladito Norteño	\$21.00
Hamachi tiradito-style, ají amarillo, leche de tigre, huacatay	
Ceviche Clasico	\$19.00
Fish of the day, leche de tigre, sweet potato, red onion, cancha, cilantro, choclo	
Ceviche Nikkei	\$23.00
Big eye tuna, soy-cured egg yolk, ponzu, puffed quinoa, avocado, jicama, red onion, furikake	
Ceviche de Pulpo	\$20.00
Octopus, rocoto leche de tigre, botija olive, cancha, red onion	
Salmon Tiradito	\$18.00
Salmon, watermelon radish, white soy ponzu, sweet drop pepper, trout roe	
Causa California	\$19.00
Crab Salad, potato purée, ají amarillo, cucumber, cilantro, rocoto mayo, sesame, huancaína sauce	
Pulpo al Olivo Rosita Yimura	\$21.00
Octopus, botija olive-mayo, avocado	

SASHIMI 3

Big Eye Tuna*	\$22.00
----------------------	----------------

Hamachi* **\$20.00**

Salmon* **\$19.00**

VEGETABLES 4

Ensalada de Quinoa **\$12.00**

Quinoa, choclo, cucumber, Okinawa potato, fresh cheese, lettuce cups

Papas a la Huancaína **\$13.00**

Yukon gold potatoes, ají amarillo, queso fresco, botija olives, quail egg

Causa Limeña **\$14.00**

Potato causa, chicken salad, avocado, ají amarillo chimichurri

Szechuan Brussel Sprouts **\$16.00**

Wok fried brussel sprouts, szechuan chili glaze, peanuts, pearl onions, sesame oil, chili arbol

CHEF'S TASTING MENUS 4

Chilcano **\$70.00**

2 or more guests A tour of Peruvian cuisine featuring our traditional and unique dishes

Tatami **\$89.00**

2 or more guests A journey through José's favorite dishes

Cocktail Pairing **\$35.00**

Five tasting-sized cocktails to follow along with our tasting menus.

Wine Pairing **\$35.00**

Five perfectly paired tasting-sized wines to follow along with our tasting menus.

DIM SUM 9

Siu Mai

With black vinegar chicha de jora dipping sauce

Pollo **\$14.00**

7pc - chicken, scallion, cloud ear mushroom, aji amarillo

Tradicional **\$14.00**

7pc - pork, shrimp, jicama, shiitake mushroom, peanut

Dorado **\$18.00**

7pc - Our tradicional siu mai topped with quail eggs and gold flakes

Lucky Twelve **\$24.00**

Four pieces of each Siu Mai - Tradicional, Pollo and Dorado

Hakao **\$16.00**

Steamed glass dumpling, shrimp, pork, aji rocoto-soy sauce

Kam Lu Wantán	\$13.00
Crispy shrimp-pork dumpling, hoisin-tamarind sauce, furikake	
Jiaozi de la Chacra	\$12.00
Cilantro dumpling, squash filling, aji rocoto	
Szechuan Chili Wontons	\$13.00
Shrimp and pork dumpling, Szechuan chili oil, fermented black beans	

RICE & NOODLES 5

Aeropuerto	\$18.00
Fried rice, egg noodles, crisp sweet potato, seasonal vegetables, soy bean sprout, "airplanes"	
Tam Tam	\$16.00
Hand-cut wheat noodles, spicy pork, peanut, aji panca	
Tallarín Saltado de Verduras	\$18.00
Chow mein noodles, tomato, scallions, bean sprouts, pepper	
Tallarín Zhen Fe	\$16.00
Hong Kong-style rice flour noodles, cilantro, tomato stew, black garlic, egg, Chinese five spice	
Concolón	\$25.00
Perfect For The Table Crispy fried rice pot, pork belly (Heritage Farm, Seven Springs, NC), egg, lap chong sausage, shiitake mushroom, bok choy, rocoto	

SEAFOOD & MEAT 4

Camarón Saltado Maestro Wong	\$23.00
Pacific wild shrimp, fermented black bean, wood ear mushroom, spring onion, rice	
Aji de Gallina	\$19.00
Peru's Most Precious Dish Aji amarillo chicken stew, fresh cheese, pecans, botija olives, egg, rice	
Lomo Saltado	\$25.00
Beef filet, tomato, soy sauce, aji amarillo peppers, potato, onions	
Char Siu Platter	\$30.00
Chinese style BBQ pork belly, steamed bao buns, pickled nabo, tamarind hoisin, rocoto pepper sauce, ginger scallion oil	

LARGE PLATES 2

Langosta a Lo Macho	\$70.00
Whole Maine lobster steamed then fried with potato starch, spicy tomato and panca sauce "macho sauce", pickled pearl onion and garlic rice	
Pollo a la Brasa	\$44.00
Peruvian style roasted organic whole chicken, aji polleria mayo, shishito and huacatay sauce, chicken jus	

ADD ON TO ANY DISH 6

Half-Lobster	\$33.00
Whole-Lobster	\$60.00
Fried Egg	\$2.00
Ground Chicken	\$6.00
Pork Belly	\$8.00
Shrimp	\$9.00

TASTING MENUS ²

Chilcano Tasting Menu **\$70.00**

Causa Limeña, Ceviche Clasico, Ensalada de Quinoa, SÁnguche de Pescado, Aeropuerto, Dancing Yucca, AjÍ de Gallina, Lomo Saltado, Marcianos, Suspiro Limeña

Tatami Tasting Menu **\$89.00**

Jaladito Norteño, Pulpo al Olivo Rosita Yimura, Causa California, Ceviche Nikkei, Kam Lu Wantán, Szechuan Chili Wontons, Jiaozi de la Chacra, Ensalada de Quinoa, Lomo Saltado, Tam Tam, Aeropuerto or Concolon, Ponderaciones de Kiwicha, Suspiro Limeña