

Calle Dão

Dinner Menu

Appetizers

Duck Egg Drop Soup 10

Farmers Market Salad - ginger lemon dressing 8

Tiger Salad - cilantro, scallions, watercress, shishito peppers, toasted sesame seeds 12

Cold Bean Salad - tofu sesame dressing 10

Oxtail Croquette - chili, mango chutney, achiote aioli 8

Pork Dumplings - steamed or fried with ginger-soy cilantro sauce 8

Pig's Ear - sesame chili sauce, cilantro 8

Spring Rolls - mushrooms, vegetables, Calle Dão mojo sauce 7

Duck Empanada - ginger-scallion glaze 8

Shrimp Empanada - roasted garlic-chard serrano sofrito 9

Ceviche

Tuna Escabeche - ginger, avocado, citrus 14

Fluke - grapefruit, Habanero-passion fruit vinaigrette, youtiao 12

Gravlax - pickled lime, chili pepper, spicy citrus crisp 12

Entreés

The Cubano - mojo-cured pulled pork, ham, pickles, Swiss cheese 14

Goat Burger - leeks, hoisin-salsa criolla and tostones 16

Pan-Fried Noodles - mushrooms, Chinese baby bok choy, soy 13

Add chicken \$4, pork \$4, shrimp \$6

Roasted Whole MP Fish for Two - Jinjua ham, chili bean sauce 29

Seafood Paella - little neck clams, shrimp, mussels, calamari, Chinese sausage, toasted fideo, adobo 27

Peking-Style Roasted Cornish Hen - crispy garlic, shallots, tomato de árbol-cilantro parsley sauce, rice 22

Spiced Goat Neck - Calle Dão house spices, cilantro, tostones 29

Lechón Asado - roasted pig with quinoa "fried rice," ginger-cilantro sauce 26

Vaca Frita - chimichurri-braised pulled skirt steak, rice and beans 28

Smoked Bone Marrow - seaweed fried rice, toasted basil seeds, shallots 22

Sides

Spicy Cucumber - marinated in citrus garlic sauce 6

Radish Quiang Louo Bo - chili oil sauce 6

Chinese Greens - baby shrimp, basil 8

Pea Shoots - garlic, pickled chilies 8

Tostones - plantain, mint-basil mojito sauce 6

Yucca Fries - Calle Dão mojo sauce 6

Morros and Cristianos 6

Calle Dão Cocktails

\$14

Calle Dão Mojito

Santa Teresa Rum, longan, yuzu, mint, clover honey

Hai Chi

Hangar 1 Mandarin Blossom Vodka, plum sake, Cointreau, lemongrass, pomegranate

Revolucion!

Habanero-infused Tequila, Ginger Canton, sweet corn, pineapple, agave, lemon,
Absinthe, hibiscus salt

MaxVer

Aviation Gin, St. Germain, white peaches, agave, lime, shiso leaf

Opium

Michter's Bourbon, tamarind, ruby red grapefruit, lemon, poppy seed tincture