

DIM SUM

Assorted Dim Sum <i>China Crown's Treasures</i>	18
Iberian pork Xiao Long Bao, Squid ink Xiao Long Bao with seafood, Prawn Ha Kao & Crystal Dim Sum with boletus and black truffle <i>Dim Sum variado, Tesoros de China crown</i>	
Beef cheek Xiao Long Bao	16
<i>Xiao Long Bao de carrillera de ternera</i>	
Shrimp Ha Kao with coral and tobiko roe	18
<i>Ha kao de langostinos con su coral y huevas de tobiko</i>	
Duck and foie gras Dim Sum	18
<i>Dim Sum de pato y foie</i>	
Boletus mushrooms and truffle Dim Sum	19
<i>Dim Sum de boletus y trufa</i>	
Crispy beef gyozas with ginger	19
<i>Jin Gau - Gyozas de ternera crujientes con jengibre</i>	
Iberian pork wonton with Sichuan chili oil	19
<i>Wonton de cerdo ibérico con aceite de Sichuan</i>	
Prawn wonton with Sichuan marinade	21
<i>Wonton de langostino con escabeche de Sichuan</i>	

STARTERS · ENTRANTES

Classic hot sour soup	15
<i>Sopa agripicante clásica</i>	
Pickled melon with ginger-citrus caramel <i>Traditional China Crown recipe</i>	12
<i>Melón encurtido con caramelo de jengibre y cítricos, Receta tradicional China Crown</i>	
Lettuce bites with Char Siu-style beef and pear kimchi	15
<i>Taquitos de lechuga con ternera al estilo Char Siu y kimchi de pera</i>	
Blooming prawn blossoms with chili sauce	15
<i>Blossom de langostinos con salsa de chili</i>	
Imperial rolls stuffed with shiitake mushrooms and selected vegetables	16
<i>Rollos imperiales rellenos de shiitake y verduras selectas</i>	
Peking duck rolls with pickled cucumber, crispy leek and black bean sauce	18
<i>Rollitos de pato Pekín, pepino encurtido, crujiente de puerro y salsa de judía negra</i>	
Jellyfish marinated in soy sauce, sesame and aged rice vinegar	18
<i>Medusa macerada en salsa de soja, sésamo y vinagre de arroz en barrica</i>	
Crispy red prawn with purple basil, chili and ginger compote	19
<i>Gamba roja crujiente, albahaca morada, compota de chili y jengibre</i>	
Crispy lobster with mango, passion fruit and caviar	39
<i>Crujiente de bogavante, mango, maracuyá y caviar</i>	
Scallop flower with cucumber, sesame vinaigrette and citrus	28
<i>Flor de vieira con pepino, vinagreta de sésamo y cítricos</i>	
Tiger prawn carpaccio with vegetable vinaigrette and caviar in Huzhou-style	29
<i>Langostino tigre estilo Huzhou con vinagreta de verduras y caviar</i>	

VEGETABLES & ACCOMPANIMENTS · VERDURAS & ACOMPAÑAMIENTOS

 Stir-fried Pak Choi with Chinese mushrooms and crispy garlic	21
<i>Pak Choi salteado con setas chinas y ajo crujiente</i>	
 Yu Xiang-style Chinese eggplant with pickled chili	21
<i>Berenjenas chinas al estilo Yu Xiang con guindillas encurtidas</i>	
 Water spinach Morning glory, Cantonese style	24
<i>Espinacas de agua Morning Glory al estilo cantonés</i>	

MEATS & POULTRY · CARNES & AVES

The famous lemon chicken from the 80s *Traditional China Crown recipe* 24
El famoso pollo al limón de China Crown de los años 80, Receta tradicional China Crown

✔ **Sautéed Iberian pork loin with a refined sweet and sour fruit and vegetable sauce** 26
Lomo ibérico salteado con salsa agri dulce de frutas y verduras

Chicken with tropical curry sauce 26
Pollo con salsa de curry tropical

Crispy Imperial Mongolian beef with Kumquat sauce 32
Imperial Mongolia Beef crujiente con salsa Kumquat

Stir-fried beef tenderloin strips with Hunan-style spicy sauce 32
Tiras de solomillo salteadas con salsa spicy estilo Hu-nan

Crispy duck with orange sauce 33
Magret de pato crujiente con salsa de naranja

Roast beef sirloin with seasonal mushrooms and oyster sauce 36
Solomillo de ternera asado con setas de temporada y salsa de ostras

🍷 **Imperial Beijing Duck** 69 half / medio · 99 full / entero | Caviar 30g +150€ | 'Cuchifrito' +22€
Pato Imperial Pekín

SEAFOOD & FISH · MARISCO & PESCADO

Galician scallop with cured tuna gratin, Hong Kong style 24
Vieira gallega con su mojama gratinada al estilo Hong Kong

Kung Pao prawns with Sichuan pepper oil 29
Langostinos Kung Pao con aceite de pimienta de Sichuan

✔ **Flamed Almadraba tuna loin with bamboo and Chinese mushrooms** 32
Lomo de atún de Almadraba a la llama con bambú y setas chinas

Cod casserole with vermicelli rice noodles, vegetables and chili sauce 36
Cazuela de bacalao con fideo de arroz vermicelli, verduras y salsa de chillies

✔ **'Aquanaria' sea bass steamed with ginger, soy and spring onion** 58 for 2 people / para 2 pax
Lubina "Aquanaria" al vapor con jengibre, soja y cebolleta

Galician lobster sautéed with ginger and zucchini flower with Chinese curry 129
Bogavante gallego salteado con jengibre y flor de calabaza con su crema y curry chino

RICE & NOODLES & ARROZ & FIDEOS

Crispy puffed rice 'Kubak' with seafood and vegetables 22
'Kubak' arroz crujiente con marisco y verduras

✔ **Golden fried rice with aged beef sirloin and vegetables** 24
Arroz dorado frito con solomillo de vaca vieja y verduras

Wok-fried chao mien with prawns and vegetables 24
Chao Mien al wok con langostinos y verduras

✔ **Fresh rice noodles with beef and soybean sprouts, Cantonese style** 24
Cintas de arroz frescas con ternera y brotes de soja al estilo cantonés

✔ **Handcrafted sweet potato noodles with prawns, Pak Choi and coriander** 24
Fideos artesanales de boniato con langostinos, Pak Choi y cilantro

Cantonese fried rice with duck, shiitake mushrooms and bamboo 26
Arroz frito cantonés, pato, shiitake y bambú

Wok-tossed noodles with scarlet prawn, shellfish emulsion & Beluga caviar 89
Noodles salteados con carabinero, crema de mariscos y caviar Beluga



ALLERGEN LIST

DIM SUM

Assorted dim sum



Beef cheek xiao long bao



Shrimp ha kao with coral and tobiko roe



Duck and foie gras dim sum



Boletus mushrooms and truffle dim sum



Crispy beef gyozas with ginger



Iberian pork wonton with sichuan chili oil



Prawn wonton with sichuan marinade



STARTERS

Classic hot sour soup



Pickled melon with ginger-citrus caramel



Lettuce bites with char siu-style beef and pear kimchi



Blooming prawn blossoms with chili sauce



Imperial rolls stuffed with shiitake mushrooms and selected vegetables



Peking duck rolls with pickled cucumber, crispy leek and black bean sauce



Jellyfish marinated in soy sauce, sesame and aged rice vinegar



Crispy red prawn with purple basil, chili and ginger compote



Crispy lobster with mango, passion fruit and caviar



Scallop flower with cucumber, sesame vinaigrette and citrus



Tiger prawn carpaccio with vegetable vinaigrette and caviar in huzhou-style



RICE & NOODLES

Crispy puffed rice 'kubak' with seafood and vegetables



Golden fried rice with aged beef sirloin and vegetables



Wok-fried chao mien with prawns and vegetables



Fresh rice noodles with beef and soybean sprouts, cantonese style



Handcrafted sweet potato noodles with prawns , pak choi and coriander



Cantonese fried rice with duck, shiitake mushrooms and bamboo



Wok-tossed noodles with scarlet prawn, shellfish emulsion



GLUTEN



CRUSTACEOS



HUEVOS



PESCADO



CACAHUETE



SOJA



MOLUSCO



LACTEOS



MOSTAZA



SÉSAMO



SULFITOS



ALTRAMUCES



APIO



CÁSCARA



ALLERGEN LIST

MEATS & POULTRY

The famous lemon chicken from the 80s



Sautéed iberian pork loin with a refined sweet and sour fruit



Chicken with tropical curry sauce



Crispy imperial mongolian beef with kumquat sauce



Stir-fried beef tenderloin strips with hunan-style spicy sauce



Crispy duck with orange sauce



Roast beef sirloin with seasonal mushrooms and oyster sauce



Imperial beijing duck



SEAFOOD & FISH

Galician scallop with cured tuna gratin, hong kong style



Kung pao prawns with sichuan pepper oil



Flamed almadraba tuna loin with bamboo and chinese mushrooms



Cod casserole with vermicelli rice noodles, vegetables and chili sauce



‘Aquanaria’ sea bass steamed with ginger, soy and spring onion



Galician lobster sautéed with ginger and zucchini flower



VEGETABLES & ACCOMPANIMENTS

Stir-fried pak choy with chinese mushrooms and crispy garlic



Yu xiang-style chinese eggplant with pickled chili



Water spinach morning glory, cantonese style



DESSERTS

The famous china crown flan with cream & caramelized walnuts



Selection of ice creams and sorbets



Dark chocolate coulant with miso center and whisky ice cream



Caramelized reineta apple tart with chinese five-spice ice cream



Strawberry and cream mochi



Selection of fresh seasonal fruits