

## To Start

### Homemade Jiāoyán Roll

A signature Chongqing soft bun: freshly made, fluffy steamed, with a gentle tingle of *huājiāo*\*. (Ve) 2.50/each

### Herbal Salmon Ceviche

Hand-selected salmon, generously marinated in a sweet-sour-salty sauce, laid on the chef's secret aromatic herbal slush. Tangy, zesty, with a hint of chilli and a squeeze of lime. (S) 13.50

### Gōngbǎo Fried Chicken

Crispy and spicy, reimagined in mouth-watering *gōngbǎo*\* style. Tossed with hand-roasted peanuts and dried chilli flakes. (S) 12.00

### Duck Duck Rice Toast

A celebratory treat. Deep-fried to a golden crunch with sticky rice and tender shredded duck tucked inside. 11.00

### Spiced House Salad

Numbing warning: it's the taste of Chongqing. Crunchy pig ear, accompanied by seasonal vegetables. A little dramatic, but absolutely worth a bite. (S) 13.00

### Spiced Veg Salad

A party of seasonal greens, carrots and shredded tofu, crisp and refreshing, with a tingling hint of spice. (Ve) (S) 9.00

## To Share

### Chef's Special: Málà Short Ribs

Slow-braised beef short ribs, stewed with golden potatoes and bamboo shoots, brightened with fresh mint. Tender, rich, spicy, and fragrant. (S) 20.50

### Gourmet Flower Mushroom & Tender Belly

Pork belly, patiently braised until tender. With a giant (yes, 6/AN7!) flower mushroom, earthy and fragrant, straight from Chongqing, shaped by its mountain forests. Served with our mixed grain rice — made for sharing. 24.00

### Báiyóu Cod

*Báiyóu* means light and mild broth in Chongqing cuisine. Cod fillet is carefully pan-fried till crispy on the outside, tender within, accompanied by fresh vegetables. 18.00

### The Mápó Tofu

*Pópo's*\* legendary tofu, topped with crispy fried beef mince. The perfect balance of heat and tingle, and utterly irresistible with rice. (S) 16.50

Vegan friendly: tofu only, no beef mince. (Ve) (S) 12.50

### Medicinal Herbal Chicken Thighs

A family classic: chicken thigh marinated with a blend of Chinese medicinal herbs and spice, seared patiently to juicy perfection. Comforting, earthy, and nourishing. 16.00

## On the side

### Nourishing Tofu Bowl

A heart-warming remedy: enjoy silky tofu in slow-stewed medicinal broth, packed with umami flavour. Served with homemade chilli sauce for dipping. 8.50

### Wholesome Pork Bung Bowl

Rich and tender *pork bung*\* simmered in our signature medicinal broth, paired with homemade chilli sauce for layered umami flavour. 10.50

### Radish Kick

Crunchy, pickled radish. Refreshing and a little helper to cut through the spice. (Ve) (S) 2.50

### Mixed Grain Rice

A colourful blend of white, brown and black rice, steamed and wholesome. (Ve) 3.50

## To Finish

### Blossom & Booze Ice Cream

Chongqing's autumn on your taste buds: delicate fermented rice ice cream topped with dried sweet osmanthus for an intensely floral finish. You won't want to share. (V) 8.00

## Menu Glossary

*huājiāo*: You might know its English name - Sichuan pepper, a spice with a citrusy aroma and a unique tingling sensation that defines Chongqing cuisine.

*jiāoyán*: A fragrant mix of roasted *huājiāo* and salt, used for a savoury and fizzy taste.

*gōngbǎo*: Known as *Kung Pao* in the west, a classic Sichuan sauce that combines chilli, *huājiāo*, and peanuts for a balance of heat, tingle, and crunch.

*mála*: The hallmark of Chongqing cooking - numbing and hot, a lively pairing of *huājiāo*'s citrusy tingle with the deep heat of chilli.

*pópo*: Grandma.

*pork bung*: The large intestine from pork, thoroughly cleaned and prepared.

(S) *Spicy* (V) *Vegetarian* (Ve) *Vegan*

Many of our dishes carry the signature warmth of Chongqing cuisine. Some are spicy — please ask your server for guidance if you're unsure.

We use seasonal British produce alongside spices from Chongqing, honouring tradition while celebrating local growers, and remain committed to sourcing and operating sustainably, with care not only for flavour but also for responsibility.

An optional service charge of 12.5% will be added to your bill. Every penny goes directly to our team.

If you have any allergies or dietary needs, please let us know. We try our best to look after you, but sadly we cannot guarantee all dishes are allergen-free.