

## APPETIZERS

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| <b>EDAMAME</b><br>6.95   | <b>POT STICKERS (4)</b><br>Pan toasted dumplings<br>Chicken or vegetable<br>7.95   |
| <b>STEAMED DUMPLINGS (4)</b><br>Homemade dumplings filled with<br>chicken or vegetables<br>7.95  | <b>TERIYAKI CHICKEN SKEWERS (4)</b><br>7.95  |
| <b>CRISPY ONION PANCAKES (2)</b><br>7.95   | <b>SHRIMP SKEWERS (4)</b><br>9.95  |
| <b>HARVEST SPRING ROLLS (2)</b><br>Filled with fresh shredded vegetables<br>6.50   | <b>CRISPY GOLDEN TOFU (8)</b><br>Fried tofu served with ponzu ginger sauce<br>6.95   |
| <b>VEGETABLE CUT ROLL (6)</b><br>Tofu, carrots, celery, rice vermicelli,<br>cilantro rolled in a thin rice wrap<br>Served with spicy soy dip<br>7.95 | <b>TOFU SALAD</b><br>Refreshing cool tofu with chopped cilantro,<br>scallion, and ginger topping<br>6.95   |
| <b>*SZECHUAN WONTONS (6)</b><br>Steamed chicken wontons in a<br>fiery Szechuan sauce<br>9.95   | <b>PAPER WRAPPED CHICKEN (4)</b><br>Tender chicken breast pieces marinated<br>in a scallion ginger soy and seared<br>in a foil wrapper<br>7.95                       |
| <b>CHICKEN SHU MAI (4)</b><br>7.95   | <b>COOL LETTUCE CUPS (2)</b><br>Quickly wokked with jicama over<br>crispy noodles<br>Minced Chicken 9.95<br>Minced Tofu 8.95<br>Shrimp 10.95<br>Miso Black Cod 12.95 |
| <b>SHRIMP HAR GOW (4)</b><br>8.95  | <b>CANTONESE PORK MEDALLIONS</b><br>Succulent sliced lean BBQ pork<br>8.95   |
| <b>FRIED SHRIMP (4)</b><br>9.95  | <b>ROASTED BARBEQUED RIBS (2)</b><br>Pork ribs marinated and roasted<br>to perfection<br>7.95  |
| <b>SHRIMP TOAST (4)</b><br>Topped with cilantro scallion dip<br>8.95   | <b>CHA SHU BAO (2)</b><br>Steamed fluffy bun filled with BBQ pork<br>6.50  |
| <b>MU SHU VEGETABLE (2)</b><br>Add chicken or BBQ pork<br>Egg whites only, add 1.00<br>10.95   |  |
| <b>ROBERT DAY'S<br/>PORK DUMPLINGS (4)</b><br>8.95   |  |

## SALADS

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| <b>CLASSIC CHINESE<br/>CHICKEN SALAD</b><br>Roasted chicken, mixed shredded lettuce,<br>crispy noodles, sesame seeds, almonds<br>with a light sesame dressing<br>13.95 | <b>XI'AN CHOPPED<br/>CHICKEN SALAD</b><br>Finely chopped grilled chicken, tomato,<br>cabbage, broccoli, snow peas<br>with a vinaigrette dressing<br>13.95<br>Substitute Tofu 14.95 |
| <b>MANDARIN SALAD</b><br>Napa cabbage, bean sprouts, mandarin<br>oranges with honey mustard dressing<br>13.95<br>Add Grilled Shrimp 15.95                              | <b>WARM DUCK SALAD</b><br>Crispy roasted duck served with ginger<br>noodles and Napa cabbage salad<br>15.95  |

## DUCK

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| <b>SHANGHAI DUCK HAND ROLL</b><br>Sauteed shredded duck strips served<br>with fresh vegetable salad, carrots,<br>bean sprouts, cucumber, and<br>cilantro wrapped in 4 thin pancakes<br>22.95 | <b>PEKING DUCK (HALF)</b><br>Perfectly roasted duck with crispy<br>golden brown skin and succulent meat<br>wrapped in 4 thin pancakes at your table<br>24.95 |
|  | <b>CRISPY DUCK (HALF)</b><br>Roasted duck, crispy and boneless<br>23.95  |

## SEAFOOD

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| <b>SHRIMP WITH SNOWPEAS</b><br>19.95  | <b>SZECHUAN CALAMARI</b><br>Sauteed with celery in a<br>spicy black bean sauce<br>19.95                       |
| <b>SOUTHERN SPICY PRAWNS</b><br>Braised prawns in their shells<br>tossed with fresh chili and scallions<br>19.95              | <b>CALAMARI FRITTI</b><br>19.95   |
| <b>TREASURE FROM THE SEA</b><br>Shrimp and scallops in black bean<br>sauce sauteed with snow peas<br>and fresh basil<br>19.95 | <b>THREE INGREDIENTS</b><br>Shrimp, calamari, and scallops<br>with vegetables in oyster sauce<br>19.95        |
| <b>KUNG PAO SHRIMP</b><br>19.95   | <b>TANGY SCALLOPS</b><br>Tossed with snow peas, baby corn,<br>carrots, served with zesty lemon sauce<br>19.95 |
| <b>TROPICAL LYCHEE SEAFOOD</b><br>Shrimp, scallops, lychee, cashew,<br>and corn mixed with a hint of curry<br>19.95           | <b>SHRIMP IN LOBSTER SAUCE</b><br>19.95   |
| <b>POACHED COD</b><br>Choice of scallion ginger or<br>black bean sauce<br>20.95   | <b>HOT BRAISED SHRIMP</b><br>Sauteed in a pungent tomato sauce<br>19.95                                       |
| <b>XI'AN PUNGENT FISH</b><br>Whole cod fish filet<br>in a spicy pungent sauce<br>21.95  | <b>CRACKERJACK CRISPY SHRIMP</b><br>Lightly battered and tossed<br>with a spicy pungent sauce<br>20.95        |
| <b>MISO BLACK COD</b><br>Charbroiled black cod served with<br>steamed bok choy and garnished<br>with sesame seeds<br>23.95    | <b>HONEY GLAZED WALNUT SHRIMP</b><br>Garnished with crispy spinach<br>20.95                                   |
|   | <b>MISO GLAZED SALMON</b><br>Served over asparagus spears,<br>side of Asian slaw<br>23.95                     |

\*Spicy

We offer gluten free soy sauce | All prices subject to change

## SIDES

|  |  |
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| <b>STEAMED WHITE RICE</b><br>Pint 1.00<br>Quart 2.00 | <b>STEAMED BROWN RICE</b><br>Pint 2.00<br>Quart 4.00 |
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## SOUPS

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| <b>WONTON SOUP</b><br>Homemade chicken wontons, fresh<br>vegetables, chicken, shrimp in clear broth<br>7.95 | <b>*HOT AND SOUR SOUP</b><br>Hearty and spicy with shredded tofu,<br>wood ear mushroom, and bamboo shoot<br>7.95                      |
| <b>VELVET CORN SOUP</b><br>Corn soup with a touch of egg drop<br>7.95                                       | <b>SIZZLING RICE SOUP (FOR 2)</b><br>Rice cakes dropped over mixed<br>vegetables, chicken, and shrimp<br>in clear broth<br>12.95      |
| <b>FRESH VEGETABLE SOUP</b><br>Mixed vegetables and tofu in clear broth<br>7.95                             | <b>XI'AN SEAFOOD CHOWDER<br/>(FOR 2)</b><br>Shrimp, scallops, fish, and tofu finely<br>chopped in an egg drop cilantro broth<br>15.95 |
| <b>SPINACH TOFU SOUP</b><br>7.95  |   |

## NOODLES

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| Gluten-Free Green Tea Noodles available as substitute, add 2.00   |  |
| <b>VEGETABLE LO MEIN</b><br>Add Chicken, Beef, or Pork 14.95<br>Add Shrimp 15.95  | <b>COMBINATION NOODLE SOUP</b><br>Chicken, shrimp, and BBQ pork<br>in chicken broth<br>16.95   |
| <b>CHICKEN CHOW FUN</b><br>Thin sliced chicken, bean sprouts, onions<br>wokked with rice fettuccini<br>14.95                    | <b>PASTA WITH MINCED CHICKEN</b><br>Minced chicken in hoisin sauce served<br>over pasta with shredded cucumber,<br>scallions, and bean sprouts<br>15.95              |
| <b>PAN FRIED NOODLES</b><br>Semi-crisped noodles topped with sauteed<br>vegetables, shrimp, and chicken.<br>16.95               | <b>*SINGAPORE CURRY RICE<br/>VERMICELLI</b><br>Thin rice vermicelli wokked with BBQ pork,<br>red bell peppers, bean sprouts, onions<br>in light curry sauce<br>16.95 |
| <b>*NORTHERN STYLE BEEF<br/>NOODLE SOUP</b><br>Chunky beef flank in a spicy broth<br>14.95                                      | <b>RICE VERMICELLI WITH<br/>CRISPY LEEKS</b><br>Tossed with bok choy, snow peas, and<br>Napa cabbage<br>15.95  |
| <b>ORGANIC GLUTEN-FREE NOODLES</b><br>Green tea noodles tossed with vegetables<br>and topped with caramelized shallots<br>16.95 | <b>FISH FILET WITH<br/>MIXED VEGETABLES (FOR 2)</b><br>20.95   |
| <b>*TAN TAN MEIN</b><br>Pasta topped with spicy peanut sauce<br>14.95   |  |

## RICE

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| <b>VEGETABLE WOKKED RICE</b><br>Add chicken, beef, or BBQ pork if desired<br>13.95                    | <b>SURF AND TURF FRIED RICE</b><br>With shrimp and BBQ pork<br>14.95                         |
| <b>POWER ZONE RICE</b><br>Mixed vegetables and egg whites tossed<br>with brown and wild rice<br>14.95 | <b>SPA RICE</b><br>Bok choy, mushrooms, brown and wild rice<br>and a hint of garlic<br>14.95 |

## XI'AN GARDEN

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| <b>XI'AN STRING BEANS</b><br>Half 8.95   Full 13.95  | <b>XI'AN TOFU</b><br>Soft tofu cooked with leek and basil<br>in a black bean sauce<br>13.95<br>Add minced chicken 15.50                  |
| <b>BUDDHA'S DELIGHT</b><br>Seasonal vegetables steamed<br>or fast wokked<br>Half 8.95   Full 13.95 | <b>MAPU TOFU</b><br>Half 8.95   Full 13.95   |
| <b>DOUBLE WINTER BOK CHOY</b><br>Half 8.95   Full 13.95  | <b>SZECHUAN CHOPPED TOFU</b><br>Finely chopped tofu fast wokked with<br>string beans, pickled turnip and chili<br>Half 8.95   Full 13.95 |
| <b>GARLIC EGGPLANT</b><br>Half 8.95   Full 13.95   | <b>TOFU WITH BLACK MUSHROOM</b><br>13.95   |
| <b>TOFU COUNTRY STYLE</b><br>13.95   | <b>BRAISED EGGPLANT CASSEROLE</b><br>14.95   |
| <b>SNOW PEAS WITH VERMICELLI</b><br>13.95  | <b>ASPARAGUS</b><br>Half 8.95   Full 13.95   |
| <b>SAUTEED SPINACH</b><br>With a touch of garlic<br>Half 8.95   Full 12.95                         | <b>PROTEIN PLEASURE</b><br>Soybeans and beancurd sheets<br>tossed with pickled mustard greens<br>Half 8.95   Full 13.95                  |

## DESSERTS

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| <b>INDIVIDUAL-SIZED CAKES</b><br>Tiramisu Cheesecake   Napoleon<br>Chocolate Raspberry Mousse Cake<br>Dark Chocolate Box<br>6.50 | <b>SORBET IN A NATURAL SHELL</b><br>Peach   Coconut   Lemon<br>Mango   Pineapple<br>6.50 |
| <b>ICE CREAM</b><br>Chocolate   Vanilla<br>Green Tea<br>3.50   | <b>CAPUCCINO TARTUFO</b><br>6.50   |
|  | <b>LYCHEE NUTS (10)</b><br>5.95  |

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## CHICKEN

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| <b>CHICKEN BROCCOLI</b><br>Sauteed in a white wine sauce<br>16.95  | <b>CHICKEN ASPARAGUS</b><br>Sauteed in a white wine sauce<br>16.95   |
| <b>*GARLIC CHICKEN</b><br>16.95  | <b>CHICKEN IN BLACK BEAN SAUCE</b><br>16.95  |
| <b>SWEET AND SOUR CHICKEN</b><br>16.95   | <b>MOO GOO GAI PAN</b><br>With mushrooms and snow peas<br>in a white wine sauce<br>16.95                               |
| <b>CASHEW CHICKEN</b><br>15.95   | <b>LEMON CHICKEN</b><br>Lightly battered in a fresh lemon sauce<br>17.95   |
| <b>JADE CHICKEN</b><br>Served over a bed of steamed spinach<br>17.95   | <b>XI'AN CLAYPOT CHICKEN</b><br>Cooked with ginger, basil and garlic soy<br>paste on a bed of sizzling onions<br>17.95 |
| <b>*KUNG PAO CHICKEN</b><br>16.95  | <b>*CRISPY CHICKEN</b><br>Lightly battered in a spicy pungent sauce<br>served with steamed broccoli<br>18.50           |
| <b>CHICKEN PINE NUTS</b><br>Minced chicken in a white wine sauce<br>garnished with honey roasted pine nuts<br>and finely chopped bell peppers<br>17.95 | <b>*ORANGE CHICKEN</b><br>Crispy chicken with orange zest<br>served with steamed broccoli<br>18.50                     |
| <b>*BLACK PEPPERCORN CHICKEN</b><br>With bell pepper, minced onions and<br>strawhat mushrooms<br>16.95   |  |

## BEEF AND PORK

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| <b>MONGOLIAN BEEF</b><br>Quickly toasted with onions and scallions<br>16.95  | <b>BEEF BROCCOLI IN<br/>OYSTER SAUCE</b><br>16.95   |
| <b>*SZECHUAN SHREDDED BEEF</b><br>Sauteed with celery, chili paste,<br>and bean curd<br>16.95                                | <b>BEEF ASPARAGUS</b><br>16.95  |
| <b>*TWICE COOKED PORK</b><br>Sauteed with cabbage, bean curd, and<br>bell peppers in spicy Szechuan sauce<br>16.95           | <b>*ORANGE BEEF</b><br>Crispy beef with orange chili zest<br>served with steamed broccoli<br>18.95                                  |
| <b>XI'AN BEEF TENDERLOIN</b><br>Steak slices tossed in teriyaki sauce<br>served over rice sticks and crispy spinach<br>18.95 | <b>*XI'AN CRISPY BEEF</b><br>served with steamed broccoli<br>18.95  |
| <b>HOISIN BRAISED PORK<br/>BABY BACK RIBS (6)</b><br>24.95   | <b>PEPPERCORN BEEF TENDERLOIN</b><br>Steak slices tossed in peppercorn sauce<br>served over rice sticks and crispy spinach<br>18.95 |
|  | <b>GINGER BRAISED<br/>BEEF SHORT RIBS (4)</b><br>24.95  |

# XI'AN



**CONTEMPORARY  
CHINESE CUISINE**



## WHITE WINES BY THE BOTTLE

|  |           |
|--|-----------|
| <b>CHARDONNAY, BV, <i>Sonoma, California</i></b>                   | <b>32</b> |
| <b>CHARDONNAY, ACACIA, <i>Napa, California</i></b>                 | <b>32</b> |
| <b>CHARDONNAY, SONOMA CUTRER, <i>Russian River, California</i></b> | <b>42</b> |
| <b>CHARDONNAY, JORDAN, <i>Sonoma, California</i></b>               | <b>58</b> |
| <b>CHARDONNAY, CAKEBREAD, <i>Napa, California</i></b>              | <b>75</b> |
| <b>SAUVIGNON BLANC, KIM CRAWFORD, <i>New Zealand</i></b>           | <b>36</b> |
| <b>SAUVIGNON BLANC, GROTH, <i>Napa, California</i></b>             | <b>36</b> |
| <b>PINOT GRIGIO, PLACID, <i>Italy</i></b>                          | <b>32</b> |
| <b>PINOT GRIGIO, SANTA MARGHERITA, <i>Italy</i></b>                | <b>45</b> |
| <b>RIESLING, SEA GLASS, <i>Monterey, California</i></b>            | <b>32</b> |
| <b>WHITE ZINFANDEL, BERINGER, <i>Napa, California</i></b>          | <b>32</b> |
| <b>ROSE, CHATEAU D' ESCLANS 'WHISPERING ANGEL', <i>France</i></b>  | <b>40</b> |

## CHAMPAGNE AND SPARKLING WINES

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| <b>PROSECCO, SECCO 'ITALIAN BUBBLES', <i>Italy</i></b> | <b>32</b>  |
| <b>VEUVE CLIQUOT, YELLOW (375ML), <i>France</i></b>    | <b>50</b>  |
| <b>VEUVE CLIQUOT, YELLOW (750ML), <i>France</i></b>    | <b>95</b>  |
| <b>DOM PERIGNON, <i>France</i></b>                     | <b>288</b> |