

pescados



china
street

LUNCH MENU

626 china street • oregon hill
richmond, va 23220
804.644.FISH
www.pescadoschinastreet.com

Dinner: *Mon.-Sat. open at 5:00 pm*
Lunch: *Mon.-Fri. 11:30 am - 2:00 pm*
Sunday brunch coming soon!

SMALL PLATES

SAFFRON POTATO CAKES

Mexican saffron-seasoned potato cakes. 3

CONCH FRITTERS

Turks & Caicos Conch Fritters, Cilantro-Lime-Serrano Aioli, Local Microgreens. 6

Add:

Wild-Caught Jumbo Shrimp. 6

Grilled, Free-Range Chicken Breast. 4

SPINACH

Toasted Walnuts, Apple, Pomegranate, Bacon-Sherry Vinaigrette, Blue Cheese Crumbles and Pork Belly Crisps. 10

GRILLED CESAR

Heart of Romaine, Red Onion, Grape Tomato, Jalapeño Cornbread, Smoked Chili Cesar Dressing. 10

SOUP OF THE DAY

House-Made Soups changing frequently. Cup 4

OXTAIL AND TOSTONES

Braised Oxtail, Crispy Tostones, Oxtail Jus, and Corn Nuts. 9

AREPAS

South American Cornmeal Cake, Braised Pork, Chayote-Cucumber Salsa, Basil-Jalapeño Sauce. 8

GREEN PLATES

Our salad greens are generally cut from Jo & Rob Pendegraph's farm in Powhatan the same day that you eat them!

LOS CABOS

Local Field Greens, Goat Cheese, Mango, Pine Nuts, Red Onion, Avocado, Mango Dressing. 10

SIMPLE SALAD

Local Field Greens, Tomato, Cucumber, Red Onion, Lemon/Rosemary Vinaigrette. 5

Pescados China Street and Pescados Latin/Caribbean Seafood in Midlothian are two separate entities and are operated independently. Menu offerings will vary slightly at each location. Any specials or gift certificates will only be valid at the specified location.

Building uniquely renovated by Bob Windsor Construction. 804.672.1100 www.bobwindsor.net

SANDWICH PLATES

Served with the side of the day

POBRESITO

Fresh Fried Oysters and Shrimp, Tomato, Habañero Tartar Slaw. **12**

CUBANO DIP

Braised Pork, Serrano Ham, Monterey Jack, Pickled Red Onion, Caribbean-Spiced Mustard Aioli, Spiced Pork Jus. **9**

SOUP AND QUESADILLA

House-Made Bowl of Soup, Jack Cheese-Tomato Quesadilla. **7**

VOODOO SHRIMP

Wild-Caught Shrimp, Allspice, Rum, Chorizo, Torta Round, Banana, Soft-Fried Egg, Habañero - *very spicy!* **12**

CHICKEN FRITA

Jerk-Seasoned Chicken Breast, Jack Cheese, Romaine, Mango, Sweet Potato Spirals, Mango-Habañero Aioli. **9**

We use local, organic, and wild-caught ingredients whenever possible. Using modern shipping methods, fish (pescado in Spanish), for example, can be received 24 hours out of the water.

LARGE PLATES

ENCHILADA ACAPULCO

Cabo Crab Cake, Wild-Caught Shrimp, Carmelized Onion, Flour Tortilla, Saffron Potato Cakes, Grilled Zucchini, Lobster/Lime Cream. **13**

TWO TACOS

Braised Pork or Roasted Chicken, Shredded Cabbage, Pickled Red Onion, Pico de Gallo, Guacamole, Jack Cheese, in Corn Tortillas, Grilled Zucchini, Coconut Black Beans - *spicy or mild.* **9**

CALAMAR AND WHITE BEANS

Chargrilled Calamari and Peppers, Chorizo White Beans, Grilled Zucchini, Yuzu Vinaigrette. **12**

CABO CRAB CAKES

Lump Crab Cakes, Cabbage, Lobster/Lime Cream, Saffron Potato Cakes, Broccoli. **13**

VEGETABLE BURRITO

White Beans, Roasted Peppers, Scallion, Zucchini, Aromatics, Flour Tortilla, Jack Cheese, Choice of Spicy or Mild Sauce, Coconut Black Beans, Grilled Zucchini. **9**

FISH OF THE DAY

Ultra Fresh Fish, Uniquely Prepared, Lunch Specials. **14**

DRINKS (Non Alcoholic)

Sodas, Iced Tea 2

Orange Juice, Milk 2.25

Jamaican Blue Mountain Coffee 2.50

Consuming raw or partially cooked foods may increase the risk of foodborne illness.

18% gratuity will be added to parties of six or more as well as those who do not leave a complete/signed merchant credit card receipt copy. We will be happy to split checks up to three ways for the benefit of all of our guests.