

CHÀO
ASIAN FUSION

SAN DIEGO
Restaurant
Week

SEPTEMBER
22-29

Restaurant Week

Dinner Menu

\$45 Per Person

Choice of APPETIZER and Choice of DESSERTS

Coconut Ceviche

Shrimps, scallops, salmon, coconut milk, lime juice, basil oil, chili oil, house chips, pico de gallo

Egg Rolls

Wonton skin, pork, carrot, mushroom, glass noodle

Crab Ragoon

Imitation crab meat, cream cheese, wonton skin, sweet and sour sauce

Guacamole

Creamy avocado, lime, cilantro, diced tomatoes, cotija, chili oil, house chips. Add crab +\$7

Pandan Halo

Fried Banana Ice Cream

Choice of Entree

Choice of Protein:

Filet Mignon (+\$3) | Salmon (+\$5) | Shrimp | Seafood Mix | Chicken | Tofu | Mushroom

Garlic Noodles

Saute spaghetti noodles, garlic butter, cotija, parsley flake, house green sauce

Nasi Goreng Fried rice

Sweet and sour fried rice, shrimp paste, bell peppers, onion, garlic, green onion, and carrots

Kare Curry

Coconut, peanut curry, green beans, bok choy, egg plants, jasmine rice, shrimp paste

Phở/Ramen Add-on:

add bean sprouts | basil | jalapeños | lime | tortilla (+\$1) egg (+\$2) | bok choy (+\$3) | rib-bone (+\$5)

Beef Phở

12 hours simmered beef broth, ribeye, ribbone, rice noodle, green onion mix

Birria Phở/Ramen

Slow cooked chuck roast, rice noodles, red cabbage, green onion

Pork Belly Phở

Sliced pork bellies, rice noodles, green onion mix

🌐 www.eatchaoxo.com | ☎ (619) 305-1339 | 📍 1420 E Plaza Blvd, National City, CA 91950