



TAKE OUT
MENU

ONLINE ORDERS
CHINOLLO.COM



@ CHINOLLOFOODS

CRAVEABLES

Not your meat and potatoes

- DAILY SOUP** 4.
please inquire about the flavors of the day.
- GOLDEN PAPITAS (GF, V)** 4.5
yukon potato fries, chino-latino spices.
- TRUFFLE FRIES (GF, VEG)** 5.5
yukon potato, seasalt, parmesan cheese, truffle oil.
- SWEET POTATO FRIES (GF, VEG)** 6.
a simple classic, maple syrup, Chino-Latino seasoning.
- EDAMAME WONTONS (VEG)** 7.
edamame, romano cheese, sriracha agave.
- KOREAN TACOS (GF, RV)** 7.
(2) choice of grilled chicken, steak, carnitas or tofu;
kimchi, gochujang, chipotle crema, roasted corn,
cilantro, cotija.
- STREET FISH TACOS (GF)** 7.
(2) wild mahi-mahi, stone-ground tortilla, pico de gallo,
chipotle crema, slaw, cilantro, cotija.

SIDES

- SIDE OF WHITE RICE (GF, V)** 2.5
- SIDE OF ANCIENT GRAINS (GF, V)** 3.
- SIDE OF BLACK BEANS (GF, V)** 4.
- SIDE OF PLANTAINS (GF, V)** 4.
- SIDE OF GRILLED VEGETABLES (GF, V)** 4.5
- SIDE OF ROASTED CORN (GF, V)** 3.5.

HEALTHY GREENS

Served with herbed crostini

- SIMPLE SALAD** 5.
Field greens, rabanos, white-balsamic vinaigrette.
- MAMA CHONG CHINESE SALAD** 10.
chicken breast, organic baby lettuce,
almonds, sesame seeds, Mandarin oranges, pickled
vegetables, wonton crispies, sesame-ginger dressing.
- SOUTHWESTERN SALAD** 11.
chicken breast, baby organic greens, black beans,
sweet corn, tomato, green onions, avocado.
Served with fresh ranch cilantro dressing.
- KALE BERRY SALAD** 10.
baby kale, fresh berries, candied walnuts, yellow
beets, gorgonzola, red apple. Served with
pomegranate dressing.

BURRITO BONITO

*New World cuisine inspired flavors, combined with
quality ingredients, and crafted with Old World love.*

- EL CALIFORNIA (RV)** 9.
grilled chicken, chipotle sauce, potato fries, oaxaca
cheese, avocado, pico de gallo, huacatay crema.
With steak, add \$1.
- EL VEGAN (V)** 9.
roasted veggies, ancient grains, black beans, sweet
corn, organic greens, pico de gallo, avocado, cashew
chipotle.
- EL GOGI (RV)** 9.
grilled chicken, sriracha-chipotle-mayo, sticky rice,
furikake, kimchi, gochujang, cucumber, cilantro. With
steak, add \$1.



Good health starts with the quality of food we eat. We therefore are proud to serve:

OUR GREENS

locally sourced, and organic for the most part.

OUR CHICKEN

locally sourced from california, antibiotic, hormone free.

OUR BEEF

locally sourced, upper choice angus.

WICH & BURGERS

Sandwiches served on ciabatta bread with green salad

Burgers served on brioche with yukon fries

GRILLED CHICKEN CTPB (RV) 9.5

grilled chicken breast, provolone, tomato, baby arugula, basil-cilantro pesto, roasted bell pepper, mayo.

PORK BELLY BANH MI 10.

grilled marinated pork belly, hoisin glaze, cucumber, in house Asian pickle slaw, jalapeño, cilantro, sriracha-jalapeño aioli.

MOJO CUBANO 9.5

cuban style pulled pork, mojo, provolone, avocado, pickled red onions, dijon mustard aioli, black bean spread.

NEW WORLD BURGER 11.

grass-fed beef, arugula, aioli, tomato, red onion, honey-chipotle BBQ sauce, sharp cheddar cheese, on brioche. Served with yukon fries or salad.

THE GROOVY BURGER 11.

grass-fed beef, arugula, dijon-aioli, apple-smoked bacon, provolone, roasted mushrooms, on brioche. Served with yukon fries or salad.

THE GREEN BURGER (V) 11.

Vegan burger (chickpeas, roasted vegetables, quinoa, pumpkin seeds, sweet potato, beets), tomato, pickled onions, arugula, veganaise, avocado, honey BBQ sauce. Vegan brioche. Served with yukon fries or salad.

KID'S MENU

served with choice of: organic milk or crafted pop

LITTLE BAJA (GF, RV) 6.

grilled chicken, black beans, roasted corn, white rice.

TERIYAKI CHICKEN (GF, RV) 6.

grilled chicken, grilled vegetables, white rice. Teriyaki sauce.

TACO SUNDAY (GF, RV) 6.

(1) stone-ground corn tortilla, grilled free-range chicken, pico de gallo roasted corn, roasted vegetable crema. Served with yukon fries.

WONDER BOWLS

Served over one choice of:

white rice | ancient grains | raw greens.

BAJA (GF, RV) 9.5

black beans, sweet corn, avocado, cashew-chipotle sauce, pico de gallo. Choice of chicken breast, organic tofu or pulled pork. For steak, add \$1.

FARM VEGGIES (GF, V) 9.5

best of season grilled vegetables, cashew-chipotle sauce, hydro watercress. Add black beans on request.

CHICO CUBANO (GF, RV) 9.5

pulled pork Cuban style, mojo criollo, black beans, red pickled onions, sweet plantains.

THAI CHICKEN (GF, RV) 9.5

chicken breast, Thai yellow curry, grilled vegetables, red jalapeno confit. For steak add \$1.

PORKBELLY CLINCHER (GF) 10.5

lemongrass marinated pork belly, sweet miso glaze, gochujang, wilted spinach, Asian pickled slaw, watercress.

SALTADO PERUANO (GF, RV) 9.5

sauteed onion, tomatoes, huacatay sauce, aji panca, cilantro, potato fries. Choice of chicken or tofu. For steak, add \$1.

SUSTAINABLE SALMON (GF) 14.

pan-seared British Columbia sustainable salmon (raised without hormones or antibiotics), basil-cilantro pesto, huancaína sauce, grilled vegetables, arugula, lemon.

VIP POKE (GF) 11.5

ahi tuna, cucumber, scallions, wakame salad, roasted sesame, furikake, rabanitos, cream wasabi.

EL KOREANO (GF, RV) 10.5

grilled certified angus steak, baby bok choy, cucumber, gochujang, house kimchi, sweet umami glaze.

(GF) gluten free **(V)** vegan **(VEG)** vegetarian

(RV) can be requested vegan or vegetarian
(substitute organic tofu or grilled vegetables)

CRAFTED POPS

16 oz / 24 oz

3.50 / 4.00

Real fruit flavors. Sweetened with organic cane sugar

BOHEMIAN RASPBERRY

raspberries, lime, mint, sparkling water.

PASHIONABLE

passionfruit, mint, sparkling water.

ORANGE CRUSH

orange juice, mint, sparkling water.

GINGER ALE

ginger juice, lime, cayenne, sparkling water.

POMEGRANATE

pomegranate juice, mint, lime, sparkling water.

PINA COLADA

pineapple, coconut milk, sparkling water.

BOBA TEAS

24 oz

4.95

Sweetened with organic cane sugar and/or brown sugar.

Prepared with milk. Almond and soy milk also available (.50cts).

THAI TEA

black teas, cardamon, cinnamon, ginger.

GREEN MATCHA

organic green tea and green matcha.

EARL GREY VANILLA

with vanilla, cinnamon, raw sugar.

MIDNIGHT BLACK

black tea.

JASMINE BLOSSOM

green tea jasmine.

TOASTED COCONUT

SHAKEN ICED TEAS

16 oz / 24 oz

2.95 / 3.50

Organic teas, sweetened with organic cane sugar on request.

CLASSIC BLACK

black tea

GARDEN OF EDEN

organic black tea, mango, passionfruit, orange zest.

GREEN TEA

green jasmine, mint.

EARL GREY

black tea, oil of bergamot.

COLD BREW COFFEE

16 oz / 24 oz

4.50 / 5.50

VIETNAMESE COFFEE

cold brew coffee, condensed milk.

COLD BREW COFFEE

cold brew coffee, raw sugar, cold foam.

SWEET CREAM VANILLA

cold brew coffee, vanilla, raw sugar, cold foam.

SUNSHINE MOCHA

cold brew coffee, chocolate, raw sugar, cold foam.

CARAMEL MACHIATO

cold brew coffee, salted caramel, raw sugar, cold foam.

FRUIT TEAS

16 oz / 24 oz

HONEY LEMON

black tea, lemon, honey, mint, raw sugar.

4. / 5.

BLUEBERRY JASMINE

green tea jasmine, blueberries, lime, raw sugar.

4. / 5.

GREEN PASSION

green tea, passionfruit, mint, raw sugar.

4. / 5.

POMEGRANATE ORANGE

black tea, pomegranate, orange, mint, raw sugar.

4. / 5.

REFRESHERS

16 oz / 24 oz

HONEY LEMONADE

freshly squeezed lemon, honey, organic sugar.

3.50 / 4.25

RASPBERRY LEMONADE

freshly squeezed lemon, honey, organic sugar, raspberry.

3.50 / 4.25

STRAWBERRY LEMONADE

freshly squeezed lemon, honey, organic sugar, strawberry.

3.50 / 4.25

SUMMER COOLNESS

cucumber juice, honey lemonade, mint.

3.50 / 4.25

GINGER SPIKE

ginger, lemon, mint, pineapple, cayenne, sparkling water.

4.50 / 5.50

SMOOTHIES

16 oz / 24 oz

BERRY HAPPY

strawberry, kiwi, almond milk.

5. / 6.

COLADA COCKTAIL

mixed fruit, banana, pineapple, coconut milk, lime.

5. / 6.

GREEN DUDE

tuscan kale, mixed fruit, lemon.

5. / 6.

GOODER

almond milk, oats, figs, dates, flax seeds, vanilla, maple syrup.

6. / 7.



Making food that tastes great
is an achievement in itself;
but making healthy food that tastes fantastic
and at the same time affordable, well,
that is very close to miraculous.
At Chinollo we invite you to experience
the love and care
we put into crafting the food we serve.
So sit back and enjoy...
a bitty-bitsy of a miracle.

CONTACT US

424.528.2110

contact@chinollo.com

18415 S. Avalon Blvd

Carson, CA 90746

chinollo.com