

## Hous d'Oeuvre

- 1) Spring roll
- 2) Fried Wanton
- 3) Prawn crackers
- 4) Sweet and sour vegetables
- 5) Shrimp toast
- 6) Cold chicken in chinese wine
- 7) Jelly fish salad
- 8) Cold veal in chinese sauce
- 9) Assorted hors d'oeuvres
- 10) Cantonese roast pork
- 11) Cold duck in chinese sauce
- 12) Steamed dumplings with shrimps
- 13) Steamed dumplings with meat
- 13v) Steamed dumplings with vegetable
- 13m) Mixed steamed dumplings
- 14) Grilled dumplings
- 14v) Grilled dumplings with vegetable
- 14g) Grilled dumplings with shrimps

## Soup

- 15) Wonton soup
- 16) Corn soup
- 17) Sharks fins soup
- 18) Vegetable and meat soup
- 19) Crab meat with asparagus soup
- 20) West lake soup
- 21) Hot and sour soup

## Omelete dishes

- 22) Omelete with shrimps
- 23) Omelete with Zha-Xiao
- 24) Omelete with beef

## Chicken dishes

- 25) Chicken in chili sauce
- 26) Chicken with cashew nuts
- 27) Chicken with mushrooms and bamboo
- 28) Chicken in curry sauce
- 29) Sweet and sour chicken
- 30) Chicken with green peppers
- 31) Chicken with shrimps and bamboo
- 32) Fried chicken

- 33) Chicken in lemon sauce
- 34) Chicken with chop suey

## Duck dishes

- 35) Stewed duck with herbs
- 36) Sweet and sour duck
- 37) Stewed duck
- 38) Duck with mushrooms and bamboo
- 39) Duck with celery
- 40) Cantonese roast duck

## Pork dishes

- 42) Sweet and sour pork
- 44) Fried spare ribs with aromi
- 45) Pork with leeks
- 46) Pork with mushrooms and bamboo
- 47) Pork with chop suey
- 48) Pork with za-zai
- 50) Pork with bean sprouts
- 51) Pork with fish flavor

## Beef dishes

- 52) Beef in oyster sauce
- 53) Beef with mushrooms and bamboo
- 54) Beef with chop suey
- 55) Beef with green peppers
- 56) Veal with bean sprouts
- 57) Beef in curry sauce
- 58) Beef with celery
- 59) Veal with onions
- 60) Veal with spring onions on hot plate

## Fish dishes

- 61) Shrimps in chili sauce
- 62) Sweet and sour sauce shrimps
- 63) Shrimps in curry sauce
- 65) Fried shrimps
- 66) Shrimps with chop suey
- 68) Fried prawns
- 69) Prawns in chili sauce
- 70) Deep fried prawns with spices
- 71) Prawn on hot plate with chop suey
- 73) Cuttlefish in chili sauce

- 74) Cuttlefish with green pepper
- 75) Sweet and sour fish (Sliced)
- 77) Stewed fish with chili sauce (whole)
- 78) Stewed fish with mixed spices (whole)
- 79) Sweet and sour fish (whole)
- 80) Steamed fish (whole)

## Vegetables dishes

- 83) Chop suey (mixed vegetables)
- 84) Fried mushrooms and bamboo
- 85) Seasons vegetables
- 86) Fried bean sprouts
- 87) Chinese cabbage

## Tau – Fu (bean curb)

- 88) Tau –fu in chili sauce
- 89) Tau –fu with shrimps
- 90) Stewed Tau –fu in soya sauce
- 91) Tau –fu in oyster sauce
- 92) Raw Tau –fu

## Rice and noodle

- 93) Cantonese fried rice
- 94) Steamed rice
- 95) Fried rice with shrimps
- 96) Fans with meat
- 97) Fans with mixed vegetables
- 98) Rice spaghetti with vegetables
- 99) Rice spaghetti with curry
- 100) Fried noodles
- 101) Noodle soup with mixed meat

## Special dishes

- 102) Grilled chicken with sauce
- 103) Spicy fried chicken
- 104) Skewered grilled chicken
- 105) Spicy crispy beef
- 106) Three delizie of meat in claypot
- 107) Peking duck (whole)
- 108) Shrimps on hot plate
- 110) Grilled shrimps
- 111) Skewered grilled shrimps
- 114) Mixed seafood on hot plate

- 117) Fried rice with seafood
- 118) Fried mixed vegetables
- 120) Mixed seafood noodles on hot plate
- 122) Rice flour with shrimps
- 123) Steamed Chinese bread (2 pieces)
- 124) Fried Chinese bread (2 pieces)
- 125) Fried rice with ananas and pine nuts
- 126) Fried rice with vegetables
- 127) Fried rice with curry
- 130) Broccoli
- 131) Sweet sour and spicy eggplant
- 151) Sweet sour and spicy beef
- 152) Kung Paol beef (spicy souce)
- 160) Sweet and sour spare ribs
- 161) Kung Pao pork (spicy souce)



# 北京飯店 Pechino

*The First Chinese restaurant  
at Como since 1982.*

## TAKE AWAY

Opening hours:

Morning	12:00 – 14:30
Afternoon	19:00 - 22:30

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\*The products could be fresh or frozen  
\*printed on 17/09/2011