

Cold Appetizers 凉菜

Sweet and Sour Pickled Cucumber (V) (GF)	\$5.95
Fresh cucumber pickled with flavorful Chinese vinegar, ginger and garlic	
Buddha's Delight (V) (GF)	\$5.95
Crisp sliced lotus root and carrot in a light vinegar and ginger dressing	
Vegetarian Spring Rolls (V)	\$5.95
Crispy spring roll with celery, carrots, napa cabbage, and bamboo shoots	
Shredded Potatoes Salad (S) (V)	\$5.95
Crisp potato slivers infused with a bright Sichuan peppercorn chili oil	

Hot Appetizers 小热菜

Five-Spice Crispy Silken Tofu (V)	\$5.95
Crispy silken tofu with salt and pepper, served with chili lime ginger sauce	
Sauteed Green String Bean (V)	\$6.95
Sauteed green string bean with garlic	
Sweet and Spicy Chicken Wings (S)	\$6.95
Marinated with ginger, garlic and house-special sweet-spicy sauce	
Mongolian Cumin Lamb (S) (GF)	\$6.95
Lamb, sauteed with bell pepper, onion, ginger and cumin seeds	
Sautéed Pea Shoots with Garlic (V) (GF)	\$7.95
As described in its name: simple, fresh and goes well with anything	
Crunchy Shrimp Toast	\$9.95
Savory Chinese donut with baby shrimp and creamy sauce: crunchy, flaky, and sumptuous	

(V) Vegetarian (GF) Gluten Free (S) Spicy

☎ (415) 688-6688

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Xiao Long Bao 小笼包

Pork XLB (8)	\$9.95
The gold standard of XLB: pork with spring onion and ginger	
Chicken XLB (8)	\$9.95
Chicken breast with spring onion and ginger	
Jumbo Soup XLB (1)	\$8.95
Super-sized XLB: juicy pork, one to a steamer, comes with a straw	
Shanghai Sheng Jian Bao (6)	\$9.95
Pan-fried pork buns: juicy pork with spring onion, golden crispy base	

Hand Pulled Noodles 拉面

California Beef Noodle Soup (S)	\$9.95
Braised beef stew, bok choy, topped with cilantro and chili oil	
Sichuan Dan Dan Noodles (S)	\$9.95
Spicy hot and world famous: topped with caramelized and crispy ground pork, bok choy	
Seafood Stir-Fried Noodles	\$10.95
Fish fillet, shrimp, fish ball, imitation crab	
Mission Guacamole Mixed Noodles (S) (V)	\$9.95
(Served cold or hot)	
Fresh guacamole, cucumber, carrots, bean sprouts, house special sauce, and chili oil	
Vegetarian Stir-Fried Noodles (V)	\$9.95
Seasonal mixed vegetable stir-fried with noodle	

Rice 米饭

Singapore Curry Chicken Fried Rice	\$9.95
Chicken breast, pineapple, peas and carrots with yellow curry	
Kimchi Fried Rice (S) (V)	\$9.95
House-made kimchi stir-fried with rice and green onion, topped with a fried egg	
Vegetarian Fried Rice (V)	\$9.95
Seasonal fresh mix vegetable, eggs, green onion	
Steamed White Rice	\$2.00

Dumplings 饺子



Spicy Sichuan Wonton in Red Oil (8) (S)	\$7.95
Ground pork, shrimp, water chestnut, green onion, socked in Sichuan hot chili oil	
Grandma's Pork Dumplings (8)	\$7.95
Ground pork and napa cabbage	
Beef Celery Dumplings (8)	\$7.95
Ground beef with fresh celery, spring onion, ginger	
Korean BBQ Beef Dumplings (8)	\$7.95
Korean bulgogi flavored beef dumplings	
Chicken Mushroom Truffle Dumplings (8)	\$8.95
Chicken breast, white mushroom, and truffle oil	
Vegetarian Dumplings (8) (V)	\$7.95
Bean sprouts, carrots and mushroom	
Jumbo Shrimp Turkey Dumplings (8)	\$12.95
Jumbo tiger shrimp, organic ground turkey, green onion and ginger	
Scallop and Chicken Dumplings (8)	\$14.95
Chicken with spring onion, topped with one fresh scallop	

Pot Stickers 锅贴

Grandma's Pork Pot Stickers (5)	\$6.95
Ground pork with napa cabbage	
Beef Pot Stickers (5)	\$6.95
Ground beef with carrots	
Mission Chicken Pot Stickers (5)	\$6.95
Chicken, sweet corn, mozzarella cheese	
Fish Pot Stickers (5)	\$7.95
Cod with fresh cilantro	
Vegetarian Pot Stickers (5) (V)	\$6.95
Zucchini, eggs and crunchy bites	

Dessert 甜品

Fried Sweet Dumplings (4)	\$4.95
Choose your flavors: Black Sesame, Red Bean or Chocolate	



Frozen Dumplings 饺子

Call us or order directly on www.uniteddumplings.com, please pickup at 525 Cortland Ave.

Uncooked frozen dumplings.
Each package is 1 pound.

To boil dumplings, fill a large pot two-thirds of the way with water. Cover and bring to a boil over high heat. Add as many dumplings as can fit comfortably in a single layer in the pot and cook them until they float. Let them cook an additional two to three minutes. Fish them out with a strainer; drain them, and ta-dahl! - ready to serve.

Grandma's Pork Dumplings Ground pork and napa cabbage	\$12.95
Beef Celery Dumplings Ground beef with fresh celery, green onion, ginger	\$12.95
Korean BBQ Beef Dumplings Korean bulgogi flavored beef dumplings	\$12.95
Chicken Mushroom Truffle Dumplings Organic chicken breast, white mushroom, truffle oil	\$13.95
Vegetarian Dumplings  Bean sprouts, cilantro, carrots, rice noodles, mushroom	\$12.95

 Vegetarian  Gluten Free  Spicy



Growing up in Northern China, dumplings have always been the most special food for our family reunion. Apart from being tasty, what really makes them special is that their preparation involves all the family and the harmony and joy created among our family members: grandma makes the filling, uncle makes the dough, auntie makes the wrapper, mom makes the perfect dumplings, dad makes the most ugly ones and children simply get messy with flour in laughter. Now having children of our own, we started United Dumplings, hoping to pass along our fond childhood memories of happy family reunions to our children through our interpretation of dumplings. During the process of creating our menu, we kept grandma's handed-down recipes but also incorporated the flavors we brought along with our life adventures. We hope you will enjoy them!

Sincerely,
Sandy and Julia



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