

高先生
MR KAO

Bienvenido a Mr.KAO

欢
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高商家

Grupo Kao was born from the strictest Chinese gastronomic tradition, as a result of the effort, tenacity, love and good work of the Kao family.

Mr.KAO, makes reference to the founder Kao Tze Chien, pioneer chef of the Chinese gastronomy in Barcelona since 1956 with the then novel restaurant Gran Dragón.

In 1964 he was emancipated by opening El Pekín, an establishment located on the famous Diagonal Street with Còrsega st, where he used to gather in an elegant space his good clients, characterized in his time by bohemian artists, great sportsmen of the moment and people who appreciated good oriental gastronomy in those years.

In 1976 he moved to what would be the current Shanghai, located in the upper area of Barcelona, with the incorporation of his two youngest children, Jose Maria and Luis Kao.

The first as a chef where his specialty has been to create and innovate new dishes with products from the market adapted to the culinary techniques of the Asian continent.

The second as sommelier, responsible for the selection of the wine list that summarizes about eight hundred references in its entirety.

Chef Jose Maria Kao has always been accompanied by his wife, Mercedes Santín, who also controls the smooth running of Shanghai.

Now, The Kao saga continues with Meilan and Nayan Kao, daughters of Mercedes and Jose María who have developed new concepts such as Kao Dim Sum and Mr.Kao, providing a vanguardist touch but without losing the essence established by the founder.

Moreover, in Mr.Kao we have as the main house chef, Nathan Minguell (First runner-up 2017 Spanish Master-Chef) whose career in hostelry began 11 years ago in many specializing in Asian cuisine contributing to the group's know-how.

MR.KAO

 Gluten Free

Grupo Kao

 Vegetarian

Mr.KAO Menu

第一
主
菜
单

VARIED DIM SUM

Kataifi Monkfish wrapped with kataifi pastry
Vietnamese roll with fresh mint and french lettuce (G)
Grilled beef dumpling with truffle compote
Siu Mai with shrimp, mushrooms and fish (G)

STARTERS

Stir fried Kenia beans with chicken (G)
Shrimps with curry sauce (G)
Cantonese rice (G)

MAIN COURSE

¼ Peking duck

DESSERTS

Banana rolled in belgian chocolate with honey
and sesame

— 55€ p/p 「VAT INCLUDED」

2 pax min. Drinks not included

Imperial Menu

第二
主
菜
单

APPETIZER

Ancient egg (G) (V)

VARIED DIM SUM

Kataifi Monkfish wrapped with kataifi pastry
Vietnamese roll with fresh mint and french lettuce (G)
Grilled beef dumpling with truffle compote
Grilled shrimp Jiao Zi
Green Siu Mai with prawn, chicken and
truffled caviar (G)

STARTERS

Stir fried Kenia beans with chicken (G)
Cabbage salad with mustard vinaigrette (G) (V)
Sautéed noodles with vegetables, mushroom,
truffle and poached egg

MAIN COURSE

¼ Peking duck

DESSERTS

Candy Apple

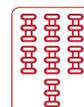
— 75€ p/p 「VAT INCLUDED」

2 pax min. Drinks not included.

@Grupo Kao

10% VAT included

FINEST CHINESE CUISINE



Fried Dim Sum

炸
点
心



Shrimp Wonton 15,20€

Crevettes Wonton
炸馄饨「虾」

Shrimp wonton with sweet and sour sauce.

Minced pork and shrimp Wonton 12,80€

Haché de porc et crevettes Wonton
炸馄饨「虾和肉」

Minced pork and shrimp wonton served with sweet and sour sauce.

Vietnamese roll nem (G) 15,00€

Rouleau Vietnamien
越南春卷

Vietnamese roll nem with fresh mint and french lettuce.

Mini Spring Roll 14,00€

Mini Spring Roll
春卷

Vegetables and pork mini spring roll.

Kataifi monkfish 18,00€

Lotte Kataifi
炸印度面「鱼尾」

Monkfish wrapped with kataifi pastry.

Zucchini monkfish (G) 18,00€

Lotte à la fleur de courgette.
西葫芦花和鱼

Monkfish with zucchini flower.

Steamed Dim Sum

蒸
点
心



Xiao Long Bao 14,80€

Xiao Long Bao
小笼包

Shanghai soup dumpling.

Siu Mai 14,20€

Siu Mai
炸馄饨「虾」

Siu Mai with shrimp, mushroom, fish and trout caviar.

Green Siu Mai (G) 15,50€

Siu Mai vert
烧卖「虾」

Siu Mai with shrimp, chicken and carrot and truffled caviar.

Har gao with shrimp (G) 15,00€

Har gao aux crevettes
虾饺

Har gao with shrimp and water chestnuts.

Har gao with salmon (G) 14,50€

Har gao au saumon
三文鱼饺

Har gao with salmon and water chestnuts.

高商家

MR.KAO

Grupo Kao

(G) Gluten Free

(V) Vegetarian

Boiled Dim Sum

煮的
点心
「锅贴」



Appetizers and salads

沙拉

Boiled Beef Jiao Zi Bœuf Jiao Zi 「煮」煎肉饺子 Beef dumpling with zucchini and ginger.	<u>11,50€</u>
Grilled shrimp Jiao Zi Jiao Zi de crevettes grillées 煎虾饺 Shrimp dumpling.	<u>12,80€</u>
Jiu Cai Jiao Zi (v) Jiu Cai Jiao Zi 韭菜饺子 Chio Chai chinese vegetable, egg and tofu Jiao Zi.	<u>12,80€</u>
Wanton Wanton 煮馄饨「虾和鸡肉」 Shrimp, mushroom and chicken Wanton.	<u>13,60€</u>
Curry Jiao Zi Curry Jiao Zi 咖喱饺子 Chicken, pork and curry Jiao Zi.	<u>14,80€</u>
Grilled Beef Jiao Zi Bœuf grillé Jiao Zi 西葫芦花和鱼 Grilled beef dumpling with truffle compote.	<u>15,80€</u>

Chinese cabbage (G) (v) Chou Chinois 白菜花沙拉 Chinese cabbage with moustard vinaigrette.	<u>12,00€</u>
Cucumber salad (G) Salade de cocombre 黄瓜 沙拉 Cucumber salad with soy noodles.	<u>12,00€</u>
Ancient egg (G) (v) Oeuf millénaire 黄瓜 沙拉 Ancient egg.	<u>7,50€</u>



Soups	<p>Pepper and sour soup (G) (V) <u>12,00€</u> Soupe poivre et aigre 酸辣汤 Pepper and sour soup.</p> <p>Duck soup (G) <u>12,00€</u> Soupe de canard 馄饨汤 Duck soup.</p> <p>Wanton Soup <u>12,00€</u> Wanton Soupe 馄饨汤 Beef ravioli soup.</p>
汤	
Wok vegetables	<p>Beans with chicken (G) <u>12,00€</u> Haricots au poulet 鸡丝炒绿豆 Stir fried Kenya beans with chicken.</p> <p>Stir fried spinach (G) (V) <u>12,00€</u> Épinards frits 炒菠菜 Stir fried spinach with garlic.</p> <p>Chinese eggplant (G) (V) <u>12,00€</u> Aubergine chinoise 炒茄子 Chinese eggplant with sweet and sour sauce.</p> <p>Pak Choi (G) (V) <u>12,00€</u> Pak Choi 炒白菜 Stir fried Pak Choi with garlic.</p>
炒青菜	
Rice and Noodles	<p>Chao Mian (V) <u>15,00€</u> Chao Mian 炒面 Noodles with vegetables and egg.</p> <p>Noodles with mushroom and truffle (V) <u>***</u> Nouilles aux champignons et à la truffe 炒面加鸡蛋加松露 Noodles with vegetables, mushroom, poached egg and fresh truffle.</p> <p>Cantonese rice (G) <u>12,00€</u> Riz cantonais 炒饭「虾」 Fried rice with shrimp and vegetables.</p> <p>White rice (V) <u>5,00€</u> Riz blanc 白饭 Steamed rice.</p>
面条大米	
	

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(V) Vegetarian

Fish

**鱼
海
鲜**

Calamari tempura Tempura de calmar 炸鱿鱼	<u>17,00€</u>
Calamati tempura with moustard vinagrette.	
Shrimps with curry (G) Crevettes au curry 咖喱虾	<u>21,50€</u>
Shrimps with curry sauce.	
Hunsao sea bass (G) Loup de mer Hunsao 咖喱虾	<u>***</u>
Sea bass fish with hunsao sauce.	

Meat

**鱼
海
鲜**

Chicken breast Blanc de poulet 香酥鸡	<u>12,00€</u>
Chicken breast slices with sweet and sour sauce.	
Gong Bao chicken Poulet Gong Bao 宫保鸡丁	<u>15,00€</u>
Chicken with spicy and peanuts.	
Roasted pork ribs Côtes de porc rôties 炸排骨	<u>14,00€</u>
Pork ribs roasted with Jack Daniels sauce.	
Crispy duck (G) Canard croustillant 炸鸭子	<u>14,50€</u>
Crispy duck with hoisin sauce.	
Peking Duck [½] Canard Pékin 炸鸭子	<u>72,00€</u>
KAO family recipe Peking duck.	
Onion beef (G) Veau à l'oignon tendre 铁板牛肉	<u>18,50€</u>
Beef with tender onion, ginger and soy sauce.	
Sangtúng beef Sangtúng veau 小牛肉	<u>18,50€</u>
Santúng beef with chinese mushroom and bamboo.	



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10% VAT included

FINEST CHINESE CUISINE

Mr.KAO 菜单 Carta. Menú, *Menu* 年 1962 饭馆 GRUPO「高商家」KAO