

# The History of Gu's Dumplings

Gu's Dumplings at Krog Street Market is a smaller version of Gu's Bistro, our full service authentic Szechuan restaurant previously located on Buford Highway. Established in December 2010, Gu's Bistro quickly became one of Atlanta's favorite Chinese restaurants. Many of our customers complained about the long drive to Buford Highway from downtown Atlanta, so we decided to accommodate these customers. Since our Zhong Style Dumplings and Chengdu Cold Noodle dishes have received overwhelming recognition, we decided to open a smaller version of Gu's Bistro that focuses on dumplings and noodles. We offer more dumpling filling choices, a few noodle dishes, and some of your favorites from Gu's Bistro. Natives of the birthplace of Szechuan cuisine, Chengdu, Szechuan province in southwestern China, Chef Gu and his wife bring a combined 70 years of culinary experience to the kitchen. Neither chef uses MSG in the preparation of any of the dishes, as the flavors come from the use of high quality ingredients and masterful cooking skills.

Email: [gusdumplings@gmail.com](mailto:gusdumplings@gmail.com)  
<http://www.gusdumplings.com>



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[fb.com/gusdumplingsatl](https://www.facebook.com/gusdumplingsatl)  
[gus.dumplings](https://www.instagram.com/gus.dumplings)

# Szechuan Fun Facts

- Szechuan is located in the southwest part of China and is the second largest province based on land area.
- Szechuan means "Four Rivers".
- The population of Szechuan is over 80 million.
- Szechuan can also be spelled as Sichuan and Szechwan.
- The capital of Szechuan is Chengdu, China's fifth largest city, is home to the Chengdu Panda Base.
- Szechuan is China's leading rice producer.
- Szechuan is surrounded by mountains.
- One of the most destructive earthquakes hit Szechuan in May 2008.
- The largest stone Buddha statue in the world stands in Szechuan at 233 feet tall.
- The most prominent traits of Szechuan cuisine are described by four words: spicy, hot, fresh and fragrant.
- Szechuan cuisine has bold flavors, particularly the pungency and spiciness resulting from liberal use of garlic and chili peppers, as well as the unique flavor of the Szechuan peppercorn.
- Szechuan peppercorns have an intensely fragrant, citrus-like flavor and produces a "tingly-numbing" sensation in the mouth.
- Common preparation techniques in Szechuan cuisine include stir frying, steaming and braising, but a complete list would include more than 20 distinct techniques.



## Gu's Dumplings Menu Authentic Szechuan Food

99 Krog Street, Suite M  
Atlanta, GA 30307  
Phone: (404) 527-6007  
Open Daily 11:00am-9:00pm

Email: [gusdumplings@gmail.com](mailto:gusdumplings@gmail.com)  
<http://www.gusdumplings.com>



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**Contact us so we can cater your next event!**

Be sure to check out our Gu's merchandise and bottled homemade sauces!

## Dumplings

 **Zhong Style Dumplings** - Our famous and award-winning water boiled dumplings in our secret homemade sweet and spicy Zhong sauce with robust minced garlic; sprinkled with toasted sesame seeds and fresh green onions.

Pick ONE Filling and Size:

Pork /  Vegetable

Half Order (6 pieces) 6 Full Order (12 pieces) 10

## Noodles

  **Chengdu Cold Noodles** (Served cold) - Cold egg noodles tossed in a homemade sweet and spicy sauce with robust minced garlic and bean sprouts; sprinkled with toasted sesame seeds and fresh green onions. 9

 **Dan Dan Noodles** - Warm egg noodles served in a spicy sauce topped with fresh green onions, fresh spinach, and seasoned ground beef. 9

  **Spicy Dried Beef Noodles** - Warm egg noodles tossed with hot chili peppers, chopped peanuts, spicy ground beef, robust minced garlic, fresh spinach, and fresh cilantro. 9

## Soups

  **Hot & Sour Soup** - Vinegar, soy sauce, eggs, and pepper based vegetarian soup with crunchy bamboo shoots, silky tofu, and black mushrooms. *Small (16 oz) 5 / Large (32 oz) 10*

  **Mushrooms & Snow Pea Soup** - Clear vegetarian soup with mushrooms and snow peas. *Small (16 oz) 5 / Large (32 oz) 10*

## Lunch Combos (11am-5pm Daily)

**Meat, Veggie & Rice Combo** - Chef's choice of meat, rice, and choice of one vegetable dish from the cooler. 9

  **Veggie & Rice Combo** - Chef's choice of vegetable, rice, and choice of one vegetable dish from the cooler. 8

## Meat Entrees

### (Large enough for most to share)

   **Chongqing Spicy Chicken** - Flash fried spicy chicken nuggets sautéed with sliced garlic, ginger, dried red chili peppers, numbing Szechuan peppercorns, and fresh green onions. 15

  **Kung Pao Chicken** - Juicy cubes of chicken, sliced garlic, ginger, fresh green onions, dried red chili peppers, numbing Szechuan peppercorns and roasted peanuts sautéed in Chef Gu's homemade slightly sweet Kung Pao sauce. 15

    **Sautéed Chicken with Chili Peppers** - Juicy cubes of chicken, sliced garlic, aromatic ginger, fresh green onions, roasted peanuts, and assorted chili peppers. Warning: fire extinguisher might be needed, no returns!! 15

 **Chicken with Broccoli and Cilantro** - Delicious lightly breaded fried chicken stir-fried with dried red chili peppers, numbing Szechuan peppercorn powder, crunchy broccoli, and fresh cilantro. 15

 **Spicy Crispy Beef** - Crispy fried beef stir-fried with sliced robust garlic, aromatic ginger, fresh cilantro, numbing Szechuan peppercorn, and dried red chili peppers. 16

  **Ma Po Tofu** - Silky tofu, ground beef, and Chinese leeks sautéed in a homemade spicy black bean paste sauce; sprinkled with numbing Szechuan peppercorn powder. 11

**Chicken Fried Rice** - White rice sautéed with juicy cubes of chicken, peas, carrots, and scrambled eggs. 10

## Veggie Entrees

### (Large enough for most to share)

   **Spicy Dried Eggplant** - Battered sticks of crispy eggplant stir-fried with sliced garlic, dried red chili peppers, numbing Szechuan peppercorns, and fresh cilantro. 13

  **Stir-fried String Beans** - String beans stir-fried with little bits of marinated pickled Chinese cabbage, minced garlic, and green onions. 12

  **Veggie Plate** (Served cold) - Choose up to 4 items from the cooler. 9

## Po'Boy Sandwiches

 **Szechuan Chicken Po'Boy** - Delicious lightly breaded fried chicken stir-fried with numbing Szechuan peppercorn powder, chili powder, and fresh cilantro, placed in an 8 inch hoagie roll. Topped with our homemade spicy coleslaw. 9

  **Szechuan Tofu Po'Boy** - Delicious lightly breaded fried tofu stir-fried with numbing Szechuan peppercorn powder, chili powder, and fresh cilantro, placed in an 8 inch hoagie roll. Topped with our homemade spicy coleslaw. 8

## Sides

 **Szechuan Spicy Chicken Fingers** - Lightly breaded and deep fried chicken dusted with Chef Gu's special spice rub. Served with a choice of spicy mayo, honey mustard, or ketchup. 6

  **Spring Rolls** - Two vegetable spring rolls fried then cut in half, drizzled with our famous Zhong Style Dumplings sauce! 3

  **White Rice** 1

## Sauces

   **Amazing Dumpling Sauce** *Side 1 / Bottle 10*

   **Homemade Chili Oil** *Side 1 / Bottle 10*

## Drinks

**Soda/Bottled Water/Chinese Drinks** 2.5

**Organic Hot/Ice Tea** - Assorted Flavors 3

 Hot -    Extremely Hot & Spicy

 Vegetarian

 Vegan Friendly

 Contains Peanuts