# The History of Gu's Dumplings

Gu's Dumplings at Halcyon and 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 http://www.gusdumplings.com @gusdumplings fb.com/gusdumplingsatl 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.

Please visit all our locations: Krog Street Market @ Atlanta Halcyon @ Alpharetta Buford Highway @ Chamblee



# Gu's Dumplings Menu Authentic Szechuan Food

99 Krog Street, Suite M Atlanta, GA 30307 Phone: (404) 527-6007 Open Sunday-Thursday 11:00am-9:00pm Open Friday-Saturday 11:00am-10:00pm

6330 Halcyon Way, Suite 750 Alpharetta, GA 30005 Phone: (678) 691-4844 Open Sunday-Thursday 11:00am-9:00pm Open Friday-Saturday 11:00am-10:00pm

Email: gusdumplings@gmail.com http://www.gusdumplings.com

- @gusdumplingsfb.com/gusdumplingsatl
  - gus.dumplings

# Contact us so we can cater your next event!

Order pickup and delivery from www.gusdumplings.com!

## **Dumplings**

Zhong Style Dumplings - Our famous and awardwinning water boiled dumplings in our amazing 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 / Chicken / 🔊 Vegetable Half Order (6 pieces) 10 Full Order (12 pieces) 15

# Noodles

#### Mandmade Sweet and Spicy Thick Noodles -

Handmade thick chewy noodles with homemade sweet sauce and chili oil; sprinkled with toasted sesame seeds. One of the most famous street foods in Chengdu! 15

**Chengdu Cold Noodles** (Served cold) - Cold 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. 14

Dan Dan Noodles - Warm noodles served in a spicy and savory sauce topped with green onions, seasonal vegetable, and seasoned ground beef. 14

**Spicy Dried Beef Noodles** - Warm noodles with VERY spicy chili peppers, robust minced garlic and seasonal vegetable; tossed with chopped peanuts, spicy ground beef, and fresh cilantro. 14

## Soups

**Hot & Sour Soup** - Vinegar, soy sauce, eggs, and pepper based vegetarian soup with crunchy bamboo shoots, silky tofu, and black mushrooms. *16 oz 7* 

S Egg Drop Soup - Egg drop soup flavored with salt and pepper. *16 oz 7* 

#### Sauces

Maing Dumpling Sauce Side 2 / Bottle 11
Momemade Chili Oil Side 2 / Bottle 11

**Stir-Fried Meats** (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. *18* 

**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 and spicy Kung Pao sauce. *18* 

**General Tso's Chicken** - Breaded chicken, fresh garlic, green onions, dried chili peppers and fresh broccoli stir-fried in a sweet and spicy sauce. **18** 

Sesame Chicken - Breaded chicken, fresh garlic, green onions and steamed broccoli stir-fried in a sweet and savory sauce; sprinkled with toasted sesame seeds. 18

**Spicy Crispy Beef** - Crispy fried beef stir-fried with sliced robust garlic, aromatic ginger, fresh cilantro, numbing Szechuan peppercorn, and dried red chili peppers. 19

#### Crispy Chicken with Broccoli and Cilantro –

Delicious lightly breaded fried chicken stir-fried with dried red chili peppers, numbing Szechuan peppercorn powder, broccoli, and fresh cilantro. 18

Mongolian Beef – Stir-fried beef with onions and green onions in a slightly sweet sauce. 19

**Chicken Fried Rice** - Jasmine rice stir-fried with juicy chicken cubes, peas, carrots, and scrambled eggs. *15* 

Shrimp Fried Rice - Jasmine rice stir-fried with Jumbo Shrimp, peas, carrots, corn and scrambled eggs. 17

### Lunch Combos (11am-4pm non-holiday Weekdays Only)

Meat, Veggie & Rice Combo - Chef's choice of meat, rice, and vegetable of the day. 14

**Veggie & Rice Combo** - Chef's choice of vegetable, rice, and vegetable of the day. 14

\*No Items Include Side of White Rice\*

#### **Stir-Fried Vegetables** (Large enough for most to share)

**Context** Sector Sector

Stir-fried String Beans - String beans stir-fried with little bits of marinated pickled Chinese cabbage, minced garlic, and green onions. 15

♥ Vegetable Fried Rice - Jasmine rice stir-fried with edamame, peas, carrots, corn, fresh broccoli, marinated pickled Chinese cabbage and scrambled eggs. 15

Stir-fried Broccoli - Stir-fried broccoli with fresh garlic and green onions. *Large 13 Small 9* 

## Sides

**Szechuan French Fries** - Fried crispy potato stir-fried with minced garlic, dried red chili peppers, ground cumin, and fresh cilantro. 10

 Szechuan Spicy Popcorn Chicken - 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. 10
Homemade Crab Rangoon - Six pieces of homemade wontons stuffed with cream cheese, egg, imitation crab, green onions and spices. Served with a sweet sauce. 10

String Rolls - Two fried vegetable spring rolls filled with cabbage, black mushrooms, carrots, and glass noodles, served with a side of homemade sweet sauce! 4

Steamed Jasmine Rice 2

#### Kid's Menu (Includes fountain drink)

Kid's Size (Non-spicy) Popcorn Chicken12Kid's Size (Non-spicy) Chicken Fried Rice12Kid's Size (Non-spicy) Veggie Dan Dan Noodles12

\*No Items Include Side of White Rice\*

\*No Items Include Side of White Rice\*

*9*Hot - *999* Extremely Hot & Spicy

S Vegetarian (V) Vegan Friendly