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.

Follow us on Twitter (@gusbistro), like us on Facebook (fb.com/gusbistroatl), and visit our website (www.gusbistro.com) for any updates as we plan to reopen Gu's Bistro at a new location!

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.
**Dumplings**

**Zhong Style Dumplings** - Our famous dumplings in our secret homemade sweet and spicy Zhong sauce with robust minced garlic; sprinkled with toasted sesame seeds and fresh green onions. Dumplings from heaven!  
*Pick One Filling:*  
- Pork  
- Vegetables  
*Pick One Size:*  
- Half Order (6 pieces) 6  
- Full Order (12 pieces) 10

**Vegetarian Favorites**

- **Spicy Dried Eggplant** - Battered sticks of crispy eggplant stir-fried with sliced garlic, dried red chili peppers, numbing Szechuan peppercorns, and fresh cilantro. You will never think of eggplant in the same way! 13  
- **Luo Jiang Dried Tofu** (Served cold) - Chewy slices of tofu in a sweet chili oil sauce, sprinkled with toasted sesame seeds. Beef Jerky? No, it is TOFU! 9

**Meat Favorites**

- **Chongqing Spicy Chicken** - Flash fried spicy chicken nuggets sautéed with sliced garlic, aromatic ginger, dried red chili peppers, numbing Szechuan peppercorns, and fresh green onions. Very SPICY but you won’t be able to stop putting it in your mouth! 15  
- **Kung Pao Chicken** - Juicy cubes of chicken, sliced garlic, aromatic 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. A traditional favorite! 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  
- **Kung Pao Lotus Root** - Sliced crunchy lotus root, sliced garlic, aromatic ginger, fresh onions, dried red chili peppers, numbing Szechuan peppercorns and roasted peanuts sautéed in Chef Gu’s homemade slightly sweet Kung Pao sauce. A unique vegetable, cooked with the sauce you know! 13  
- **Spicy Crispy Beef** - Crispy beef stir-fried with sliced robust garlic, aromatic ginger, fresh cilantro, numbing Szechuan peppercorn, and dried red chili peppers. A must try! 16

**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. You will dream of these noodles at night! 9  
- **Dan Dan Noodles** - Warm egg noodles served in a spicy broth topped with fresh green onions and seasoned ground beef. Traditional and oh so flavorful! 9

**Soups**

- **Hot & Sour Soup** - Vinegar, soy sauce, and pepper based vegetarian soup with crunchy bamboo shoots, silky tofu, and black mushrooms. A great combination of textures and flavors!  
  *Small 5 / Large 10*  
- **Mushrooms & Snow Pea Soup** - Clear vegetarian soup with mushrooms and snow peas. Clean and refreshing taste!  
  *Small 5 / Large 10*

**Sides**

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

**Drinks**

- **Soda** 2.5  
- **Wong Lo Kat** - Chinese Herbal Sweet Tea 2.5  
- **Organic Hot Tea** - Assorted Flavors 3

**Vegetarian Dish**

- **Stir-fried String Beans** - String beans stir-fried with little bits of marinated pickled Chinese cabbage, minced garlic, and green onions. A simple but addictive vegetable dish! 12  
- **Stir-fried Spicy Chinese Cabbage** (Served cold) - Chinese cabbage stir-fried with dried red chili peppers and numbing Szechuan peppercorns. If you like Szechuan food, you will fall in love with this complex exotic dish! 9