

为全面贯彻《食品安全法》，落实餐饮服务提供者是食品安全第一责任人的责任，保障消费者的用餐安全，在Xibo用餐时，请勿食用自带食品或饮用自带酒水。同时Xibo积极倡导“适量点餐、杜绝浪费”的用餐理念，传承和弘扬勤俭节约的中华传统美德。

According to China food safety laws,
food service providers are liable
for food safety issues. To ensure
our customers' food safety,
please DO NOT bring your own food
and drinks when dining at
Xibo Xinjiang restaurant.



Xibo长期支持中国各项社会公益事业及弘扬少数民族文化传承。
Xibo supports charities active in China.



锡伯族是我国北方民族一个重要分支，原居中国东北地区，康熙三十一年（1692年），锡伯族编入清廷八旗的上三旗。清朝乾隆年间一部分锡伯族士兵被征调到新疆伊犁地区驻守西北边陲，自此形成了锡伯族东北、新疆相隔两地的社群生态。在新疆的锡伯族人受到新疆地区多民族文化的影响，锡伯族本身的东北亚饮食文化增加了诸多中亚元素。锡伯族的独特历史、文化形成了锡伯族特有的兼容并蓄的饮食特色，锡伯大饼、全羊席、沙士肯、布尔哈雪克炖鱼、莫尔雪克等佳肴美味无不透露出锡伯族所特有的东北亚饮食与中亚饮食相融合的特点。

The Xibo (Sibe) people historically was an important branch of nomads in northern China. They originally lived in northeastern China. In 1692, the Xibo was incorporated into the Eight Banners of the Qing Dynasty. During the Qianlong period of the Qing Dynasty, a significant number of Xibo soldiers were stationed in the northwestern frontier in the Yili area of Xinjiang. The two separated Xibo communities in the northeast of China and Xinjiang has been formed since then. The Xibo in Xinjiang is influenced by the local multi-ethnic Islamic culture in Xinjiang. The Xibo's own Northeast Asian cuisine has absorbed numerous central Asian elements. The unique history and culture of the Xibo people have given the shape of their unique and inclusive cuisine. Xibo flatbread, whole lamb banquet, Susskind, Burhashek fish stew, Morshek and other delicacies all reveal the unique combination of Northeast Asian diet and Central Asian diet of Xibo's cuisine.



Xibo成立于2009年，主营锡伯族及新疆地区多民族特色菜肴，简约精致的环境、中西融合的创意、民族与潮流的碰撞，Xibo以一种打破传统的形式，将新时代民族饮食文化用感官体验传递给每一位朋友。

每一间Xibo餐厅都如同是锡伯族文化馆，传统艺术装饰品在现代摩登的设计中变幻出独特的魅力。在Xibo，人们感受到的不仅仅是一餐饭一杯酒，更是多元的文化、有趣的体验以及执着的初心。

每一份食材都是大自然的馈赠，Xibo坚持捍卫“食材的原味”，从新疆各原产地直采食材，佐以精湛的烹饪手法，唤醒味蕾，浸润心灵。

Established in 2009, the Xibo brand has brought a new level of freshness and style to Shanghai's Xinjiang food. Using only the freshest ingredients available matched with rich and fragrant spices as well as courteous and fast service, Xibo is committed to bringing the hospitality and culture of the Tungusic ethnic Xibo – or Sibe – minority group to Shanghai.

Far more reaching than an ordinary culinary brand, Xibo is equally committed to being a socially responsible business as we continue to invite guests into our world where delicious food meets a vibrant culture.

The Xibo brand has successfully opened three unique, modern and elegantly designed locations – Changshu Lu, Jiangwancheng Lu, Fengsheng Li. Each venue has its own personal touch with our core values intact.

主要食材原产地

Origin of main ingredients

- A 察布查尔锡伯自治县：手工奶皮子、手工日晒豇豆干、野生藜蒿
Qapqal Xibo Autonomous County: Handmade urum, sun-dried cowpeas and wild artemisia
- B 木垒哈萨克自治县、奇台县、吉木萨尔县：以天然中草药为饲草料，四季饮用天山雪水的草原牛羊肉
Natural ranch of Mulei (Changji), Qitai County, Jimasir County. Lamb, beef
- C 巴楚县：年产量仅10吨的野生巴楚菇（无法人工培育）
Bachu town (Kastgar) Growing only Under the Populus euphratica in Bachu County, the Bachu mushroom cannot be cultivated artificially
- D 伊犁哈萨克自治州：野生羊肚菌、薰衣草
Yili: Wild common morel mushroom and lavender
- E 喀什地区：无花果干、杏脯、杏干
Kashgar: Dried figs, dried apricots
- F 吐鲁番：葡萄干、黑加仑干、孜然
Turpan: Raisins, dried blackcurrants, cumin
- G 安集海镇：辣皮子、线椒
Anjihai town: Dried peppers
- H 昌吉回族自治州：黄萝卜、鹰嘴豆
Changji: Yellow carrot, chickpea
- I 库尔勒市：新疆天山面粉
Kuerle: Xinjiang Tianshan flour
- J 阿克苏地区：巴达木
Aksu: Badamu
- K 哈萨克斯坦：额尔齐斯河野生冷水鲈鱼
Kazakhstan: River bass from Irtysh River





锡伯族手工奶皮子 现煮奶茶 (可选甜味或咸味)

Xibonese homemade urum
with freshly brewed milk tea
(Choice of sweet or salty)

—
Medium(中壺)

Suitable for 2-4 people (适合2-4人)

RMB 58

—
Large(大壺)

Suitable for 4-6 people (适合4-6人)

RMB 72

伊犁锡伯族手工奶皮子 Yili homemade urum

—
RMB 28

在伊犁察县，锡伯族人宁可一日无食，不可一日无茶。他们的一天，是从清晨那碗散发着浓郁茶香的奶皮子奶茶开始的。





“茶猪猪”英式单杯茶 (英国进口茶包, 多款口味可选)

Tea pigs (English tea, flavor upon request)

RMB 20



海里曼

Helime

RMB 58

红番格林玫瑰金酒, 石榴汁, 柠檬汁
Crimson pangolin rose peach, pomegranate juice, lime juice

相传莎车有个维吾尔族姑娘名叫海里曼。她从小无依无靠，以织锦为生。快到古尔邦节的时候，她打算为自己织一块锦缎做裙子。她采来石榴花、沙枣花、海娜花，用花液染出五彩的丝线，又从水中倒影获得灵感，设计出赋有维吾尔族民族特色的艾特莱丝细，从那时起，艾特莱丝绸的纺织工艺一直流传至今。



姑娘追

Basilico

RMB 58

红番格林金酒, 新疆奶啤, 罗勒叶, 柠檬汁
Crimson pangolin gin, Xinjiang milk beer, basil, lime juice, simple syrup

相传有一位机智勇敢的哈萨克族首领，在身负重伤时被化身为美丽温柔少女的白天鹅所救，在姑娘的悉心照顾下，彼此产生了爱慕之情。结婚那天，他们骑着白色骏马在碧绿的草原上相互追逐着，尽情表达着心中的爱意，追着，追着，就追出了草原上一种浪漫的马背上的非遗文化—姑娘追。



魔鬼城的日落

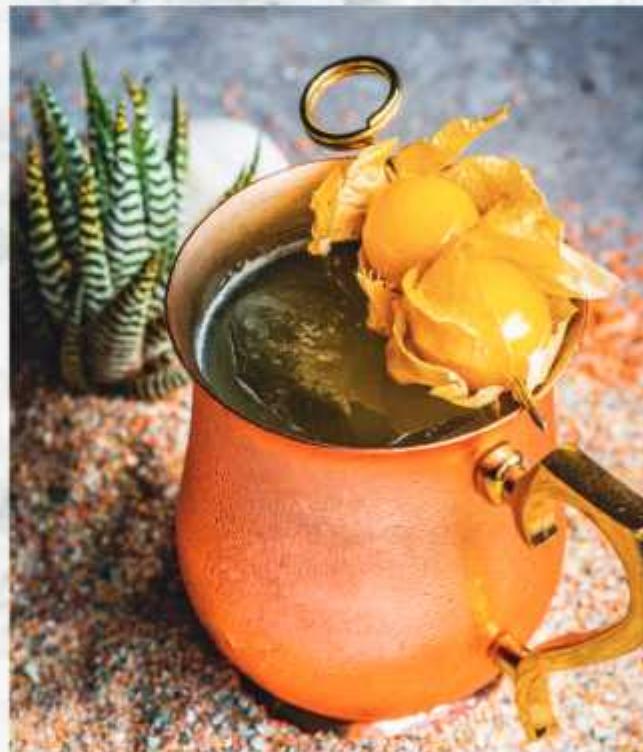
Flaming Dusk

RMB 52

九尾辣椒酒，百香果酱，柠檬汁

Chili liquor, passion fruit syrup, lime juice

魔鬼城日落时，晚霞染红了半边天，血红、湛蓝、洁白、橙黄的各色石子布满起伏的山坡，宛如座座明珠，增添了了几许神秘色彩。有人说在乌尔禾魔鬼城看日落，像是到另一个异世星球的感觉。



阿尔金山

A-erh-chin Mountains

RMB 48

红番格林金酒，菠萝汁，柠檬汁，孜然糖浆

Crimson pangolin gin, pineapple juice, lime juice & cumin syrup

在阿尔金山国家级自然保护区里，坐落着世界上海拔最高的沙漠—库木库里沙漠，除了可以看到庞大的野牦牛群外，还有沙子泉奇景。绿色的草、金黄的沙漠、湛蓝的天空，形成高原上独特的风景。



那拉提微醺的风

Nalati Breeze

RMB 48

红番格林金酒，养乐多，罗勒叶，柠檬汁

Crimson pangolin gin, yakult, lime juice, mint, basil & simple syrup

位于伊犁河谷东端的那拉提草原，被誉为“塞外江南”，也是世界四大草原之一。草原匍匐在天山雪山群的映衬下，阳光穿透云层，洒过哈萨克人的毡包羊群，有种摄人心魄的美。在那拉提，风是长着翅膀的精灵，TA说：放下包裹，歇一会儿吧，流浪的旅人。



伊犁那片紫

Lavender land (Lavender jelly, lavender mascarpone cheese, blue berry, vanilla ice cream, mix nuts)

RMB 42



巧克力三重奏

Triple flavored chocolate with caramel almond crisp

RMB 52



和田无花果酸奶凉糕

Hotan sticky rice topped with homemade Xinjiang yogurt & fig jam

RMB 42



Xibo冰激凌

Homemade ice cream

RMB 45

锡伯族特色 Xibonese specialties



锡伯族手工奶皮子蔬菜色拉 配沙棘芥末酱汁

Vegetable salad with Xibonese homemade
yurum, sea buckthorn & Wasbi sauce

RMB 38

奶皮子虽是锡伯族的家常之物，但制作过程需耐心和讲究的技术，当天现挤牛奶文火慢熬6小时，3kg牛奶才得到一张200g左右的奶皮子，因此每一张奶皮子都极为珍贵。

额尼家的发尔额芬

Freshly made Xibonese roasted
bread (served with grilled
bell peppers, Xinjiang jam &
homemade chili sauce.)

RMB 38

又称“锡伯大饼”，是锡伯族人不可缺少的主食。
手工揉面自然发酵，面饼经“三翻九转”后出锅，
麦香扑鼻，配上锡伯族自制的家常烧辣子、韭菜
辣椒酱、时令果酱，这便是锡伯族人完美的一餐。



锡伯族香煎南瓜牛肉锅贴 (可选素馅)

Pan-fried dumpling stuffed with pumpkin,
beef & spring onion (Vegetarian option available upon request)

RMB 28

锡伯族与南瓜素有历史渊源，文字记载中便有烤南瓜、南瓜饺子、南瓜包子等。
手工擀制的面皮包裹特制的南瓜馅料，一定要趁热吃，咬一口，那浓浓的南瓜馅
留于唇齿之间，爽滑清甜而不腻。



锡伯族特色 Xibonese specialties

锡伯族沙士肯

Xibonese Susskind stew
(Beef, Xinjiang homemade sun-dried cow-peas, Xinjiang homemade sun-dried peppers, carrot, Chinese cabbage & potatoes)

RMB 88

拥有百年历史的沙士肯是锡伯族在冬季款待客人的传统菜肴，伊犁自制日晒豇豆肉厚籽少，与日晒辣椒、土豆、白菜、胡萝卜及上等牛肉一起慢慢炖煮，一上桌就有扑面而来的温暖感。



锡伯族茭蒿炖黄鱼

Braised yellow croaker with Xibonese wild tarragon herb

RMB 98

炖鱼所用的茭蒿是锡伯族人十分喜爱的野生香草，形似柳叶，香味浓郁且奇特。因只有嫩芽部分可食用，每年5月锡伯族人都会上山采摘这时令野味。



锡伯族香辣爆炒羊杂

Wok-fried lamb haggis with peppers & onions

RMB 68

伊犁锡伯族的名菜，羊杂经层层处理后，干净透亮，与臻皮子、洋葱、蒜片等一同爆炒，香味浓郁，爽口下饭。



Xibo烤全羊（须提前3天预订）

Roasted whole lamb(need to order 3 days in advance)

RMB 2288 (Miduim 中羊)

RMB 2588 (Large 大羊)

选用10月龄以内的新疆草原羔羊，烤制表皮金黄油亮，其肉质外脆里嫩，
鲜香细腻，搭配皮芽子及自制风味酱料，风味别具一格。

慢烤草原羔羊腿

Slow-roasted lamb leg

RMB 328



选用肉质紧实的新疆草原羔羊腿，腌制后再慢烤而成，
羊腿形整，焦脆适口，色美肉嫩，佐酒下饭老少皆宜。
乃草原美肴之一。

Xibo炭烤 From the charcoal grill

明档炭火，现点现烤，只有经过烟火的洗礼，
沾染了炭火的味道，才是心中所念所想的烧烤。



红柳羊肉串

Tamarisk lamb skewer

RMB 18

羊腰

Lamb kidney

RMB 35

牛肉串

Beef skewer

RMB 15

牛心管

Scalded aorta

RMB 10

鸡肉串

Chicken skewer

RMB 10





炭扒羊排配自制风味香料盐 (4块)

Charcoal-grilled lamb chop with traditional Xinjiang spices (4 pieces)

RMB 138

(另加羊排 RMB 35/块 Additional lamb chop RMB 35 /piece)



孜然碳烤维馕

Uygur roasted bread from grill
with traditional Xinjiang spices

RMB 18



石河子凉皮

Homemade cold flour noodles
with chili and vinegar dressing

RMB 30



手撕椒麻鸡

Xinjiang Hui styled chicken salad
(shredded chicken with bell pepper,
onion & Sichuan peppercorn)

RMB 45



皮辣红

Traditional Xinjiang salad of
shredded tomato, pepper &
onion with salt & vinegar

RMB 26



羊肚香拌面肺子

Lamb tripe with homemade Mianfeizi
served in a spicy sesame sauce

RMB 42



凉拌沙葱

Marinated allium mongolicum
with spicy & sour dressing

RMB 28



沙葱生长于海拔较高的戈壁和
沙漠边缘地带，是大西北的特色。
凉拌爽口，酸辣开胃，可佐餐下酒。



Xibo自制酸奶

Homemade yoghurt

RMB 22

木垒草原手抓羊排

Boiled grass-fed lamb ribs with
homemade sour & spicy sauce

RMB 108

新疆木垒羊主要生长在高寒山区，
冬暖夏凉，凭借着独特的地理位置，悠久的养殖历史，造就了
肉质紧实鲜嫩的特色。

铁板小肥羊

Dry hot pot style lamb with coriander

RMB 78



和田原始肚包肉

Hotan style braised lamb
tripe stuffed with lamb

RMB 98

新疆和田地区的特色美食，使用羊肚包裹
羊肉进行烹制，羊肚爽滑弹牙，富有嚼劲，
包裹在内的羊肉则鲜嫩多汁。



孜然辣椒香煸羊肉

Wok fried lamb with
chili & cumin

RMB 68



醋烹脆嫩羊肚丝

Braised lamb tripe
with garlic, chili & vinegar sauce

RMB 78



馕炒肉

Fried Uygur bread with
lamb, onion, cumin & chili

RMB 56



波什馕

Deep fried bread stuffing
with lamb, onion, mushroom
& mozzarella cheese

RMB 72

浓郁芝士仿佛与谁都百搭，即使包裹上羊肉
也丝毫不掩盖它的清香，厚厚一层芝士在
夹起瞬间拔丝，而外层饼皮又能香的正好。



馕包肉

Xinjiang style braised lamb
with Naan bread

RMB 88



孜然羊排

Wok fried lamb ribs with
chili & cumin powder

RMB 108



草原酸辣面肺子羊杂煲

Hot & sour lamb haggis stew

RMB 42 (单人份)

RMB 138 (大份)



巴依老爷的缸子肉
(单人份)

Master Bayi's lamb stew soup
(single-serving)

RMB 58



香辣酱卤羊蝎子

Hot and savory
braised lamb spine

RMB 168



新疆沙湾大盘鸡配皮带面

Xinjiang Shawan "Big plate chicken" with hand pulled noodles & potato

Traditional 传统

RMB 138 (Large 大份)

RMB 98 (Medium 中份)

De-boned 去骨

RMB 158 (Large 大份)

RMB 108 (Medium 中份)

加皮带面

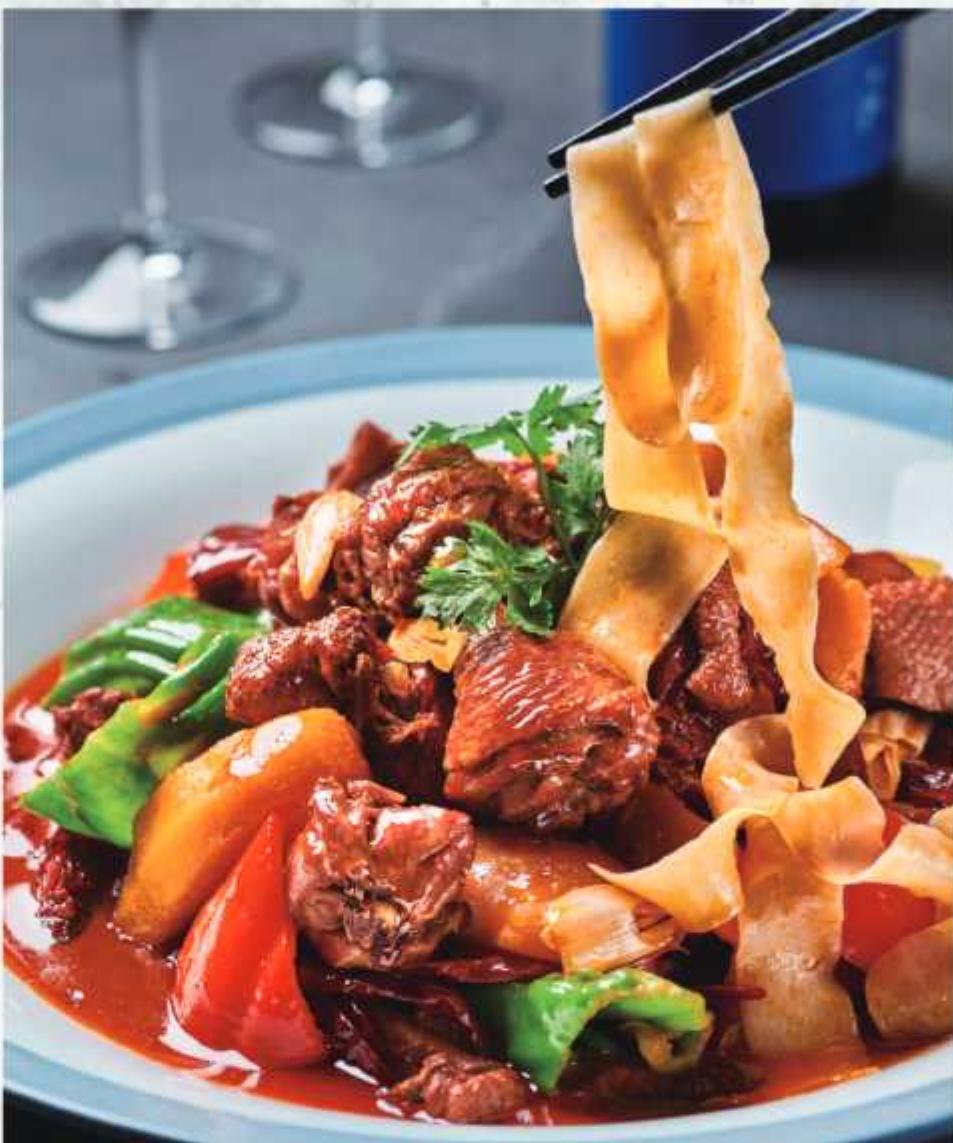
RMB 10

Add homemade hand-pulled noodles

加土豆

RMB 10

Add potato



干煎龙利鱼

Pan fried sole fillet

RMB 68



鸡丝蛋卷

Crispy shredded chicken & egg roll with Sichuan peppercorn

RMB 68

辣子鸡炒年糕

Wok fried spring chicken
with chili & Chinese rice cake

RMB 62



烤鸭胸配库尔勒香梨

Roasted duck breast
with Xinjiang Kuerl pear

RMB 68



招牌鸽捞面

Deep fried pigeon
with hot peppers &
hand pulled noodles

RMB 138



鸽子肉鲜香酥嫩，香辣的汤汁
裹满Q弹耐嚼的面条，这绝对是
令重口味的新疆食客不能
错过的美味，赞赞的很！



红椒娇小黄鱼

Fried small yellow croaker
with hot peppers

RMB 78



小炒塔城风干牛肉

Wok fried dried beef with mushroom & homemade sundried peppers

RMB 88



薄饼包肉 (可选羊肉或牛肉)

Meat wrappers (choice of lamb or beef)

RMB 58

荷叶饼夹牛肉

Wok fried beef with chili & mushroom, served with homemade steamed bread

RMB 68





泡椒牛柳土豆丝

Wok fried sliced potato
with beef and pickled chili

RMB 42



干锅牛肉花菜

Wok-fried sliced beef
& organic cauliflower

RMB 56



番茄炖牛腩

Braised beef with tomato

RMB 78

白水洋豆腐炖巴楚菇

Bachu mushroom tofu stew

RMB 68



巴楚菇，主要生长在新疆叶尔羌河流域巴楚县特有的天然胡杨林区，无法人工培育，年产量仅10吨左右。其口感如丝绢般滑润却又有嚼劲，特殊干香柔绵唇齿间久久不散。



干煸四季豆

Wok fried green bean with chili

RMB 45



时令炒蔬

Sautéed seasonal vegetable

RMB 38



椒盐炸蘑菇

Deep fried mushroom with salt & pepper

RMB 48



美味煎饼橄榄菜

Homemade pancake with kale borecole
(thin pancake, olive vegetable & chili, green bean)

RMB 48



什锦蔬菜

Braised assorted vegetables
(broccoli, mushroom, vermicelli)

RMB 52



孜然土豆饼

Baked Xinjiang hash brown with cumin

RMB 48



虎皮辣子烧茄子

Wok fried green pepper & eggplant

RMB 42



清炒芦笋 (季节性菜品)

Sautéed asparagus spears (subjected to availability)

RMB 48



新疆香辣炒米粉

Wok fried spicy Xinjiang rice noodles
with chicken, celery & green veggies

RMB 42



塔吉克族黑抓饭

Tajiks brown pilaf (lamb,
Xinjiang yellow carrot, carrot, onion,
blackcurrant, cumin, chickpea)

RMB 68 (盘 / per portion)



新疆过油肉拌面

Hand-pulled noodles with
beef & vegetables

RMB 45



传统抓饭

Traditional lamb pilaf
(lamb, Xinjiang yellow carrot,
carrot, onion, blackcurrant)

RMB 62 (盘 / per portion)



干煸拉条子

Wok fried homemade noodles with
beef & vegetables

RMB 42



新疆烤包子 (羊肉/牛肉)

Baked Xinjiang dumpling

RMB 12 / each



丁丁炒面

Xinjiang chopped pasta with
beef, vegetables & tomato sauce

RMB 40



伊犁河酱香面肺子

Stir-fried homemade Mianfeizi with
chili, chicken and vegetables

RMB 48

儿童套餐 KIDS SET

RMB 48

每份套餐含1杯苹果汁、1份水果和1份小点心。

All kids set meal include apple juice, fruit and snack.



清炖鸡汤面

Chicken noodle soup



炸鸡柳配薯条

Fried chicken with fries

素抓饭
Pilaf (without meat)

