

BRUNCH MENU

SERVED SATURDAY & SUNDAY

- CHILAQUILES** Home made tortilla chips tossed in chile-guajillo red sauce two fried eggs, cream, . . \$16
seda beans, queso fresco
+ add pulled pork adobo \$8 or grilled chicken \$7
- PUPUSAS** Traditional Salvadorean dish, house made corn flour tortilla stuffed with beans and \$17
cheese, served with pickled cabbage, fresh tomato sauce
- LOMO OMELET** Three egg omelet, sautéed tenderloin strips, onions, tomato, monterey cheese, \$24*
soy-balsamic glaze, house potatoes
- HUEVOS RANCHEROS** Two fried eggs, seda beans, tortillas, cream, avocado, ranchera sauce, \$17*
pico de gallo, house potatoes
- FRANCO'S SPECIAL** Scrambled eggs, ground beef, mushrooms, spinach, onions, jalapeño, \$19*
cheese and house potatoes
- GALLINA HASH** Pulled rotisserie chicken, onions, bell peppers, potatoes, poached egg, aji-panca . . \$17
cream sauce
- PAISANO** Scrambled eggs with chorizo, tomatoes, onions, peppers, tortillas, seda beans, queso . . . \$18*
frito
- PICARONES CON POLLO** Sweet potato fritters, crispy fried chicken, spiced syrup \$17
- GALLO PINTO** Rice and beans sautéed with bell peppers & onions, sunny side egg, plantains, \$17
salsa criolla, queso frito
- AMERICANO** Two eggs any style, apple wood smoked bacon, house potatoes, toast \$18*
- AVOCADO TOAST** Two slices whole wheat toast, avocado, poached eggs, salsa criolla, quinoa . . . \$15
- VEGETARIANO** Three egg omelet, quinoa, sautéed vegetables in aji amarillo cream sauce, house \$17*
potatoes
- MARISCO OMELET** Three egg omelet, seafood and shellfish medley, aji panca cream sauce, . . . \$24*
house potatoes
- BENEDICTOS** Two poached eggs, english muffins, rocoto hollandaise sauce, house potatoes
+ spinach & mushroom \$16/ pulled pork adobo \$17/ crabmeat \$22

Sides

- | | | |
|--|---|---|
| TWO EGGS Any style . . \$4 | APPLEWOOD \$6 | HOUSE POTATOES \$7
<i>Aji polleria</i> |
| CAMOTE FRITO \$7
<i>Sweet potato</i> | SMOKED BACON | YUCA FRITA aji verde \$7 |
| PLATANO FRITO \$7
<i>Sweet plantains, sour cream</i> | GRILLED \$6 | GREEN SALAD \$7
<i>Creamy cilantro dressing</i> |
| | CHORIZO Spanish
<i>chorizo</i> | |
| | TOAST whole wheat, . . . \$3
<i>sourdough or English muffin</i> | |

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24 WEST PORTAL AVE, SAN FRANCISCO.

Consuming raw or undercooked dairy, meat, fish or shellfish may increase your risk of Foodborne Illness -
*Can be made gluten free, ask your server - 18% gratuity will be added to parties of 6 or more - Corkage
fee \$18 per 750ml - A 4% surcharge will be added to your bill