

DINNER

CEVICHEs & TIRADITOS

CEVICHE CLASICO *Halibut, rocoto, . . . \$17**
lime juice, onion, cancha, yam, choclo

CHINO *Ahi tuna, ponzu jalapeno citrus, . . . \$17*
onion, micro cilantro, scallions, sesame seeds,
wonton chip

MIXTO *Shellfish, halibut, calamari, lime . . \$17**
juice, onion, cilantro, rocoto, yam, cancha,
choclo

TIRADITO SALMON *Salmon sashimi . . . \$17**
ceviche, passion fruit citrus, micro cilantro,
purple corn, onion, aji amarillo

TIRADITO PESCADO *Halibut sashimi \$17**
ceviche, tamarindo, onions, micro cilantro,
purple corn, rocoto citrus

SAMPLER *Tasting of all ceviches & \$46*
tiraditos

SALADS

ARUGULA CON. \$11*
QUINOA *Organic arugula,
crispy quinoa, tomato, olives,
cheese, cilantro, onion, lime
dressing*

KALE SALAD \$11*
*Organic baby kale, dried
cranberries, walnuts, cheese,
tomato, onions, creamy
cilantro*

CESAR SALAD \$10*
*Heart of Romaine, creamy
huacatay caesar dressing,
parmesan cheese, garlic
croutons*

STARTERS

EMPANADA DE POLLO (2) *Pulled \$11*
*chicken stew in aji amarillo cream sauce salsa
criolla, aji verde aioli*

BIRRIA TACO'S *Slow stewed beef with . . . \$18*
*dried chillies and spices served with a side of
consommé*

ADOBO SLIDERS (3) *pulled pork adobo, \$17*
coleslaw, tomato, aji amarillo-mango mustard

CALAMARI FRITO *Lightly fried \$15*
calamari, salsa criolla, huacatay tartare sauce

TOSTADA DE TINGA (2) *Corn tortilla, . . . \$11*
*chipotle stewed chicken, seda beans, cabbage,
sour cream, queso fresco*

CHICHARON DE POLLO *Crispy fried . . . \$11*
*chicken, aji amarillo, salsa criolla, five-spice
mayo*

ALBONDIGAS *Lamb Meatballs, green . . . \$16*
*peas, chillies, shallot & truffle oil, sherry cream
sauce, shaved parmesan*

TEQUEÑOS *Wonton fritters filled with . . . \$17*
*crab, shrimp & cream cheese, aji amarillo
honey-chile dip*

MEJILLONES *Pan roasted mussels, \$16**
*Spanish chorizo, creamy aji panca broth, garlic
bread*

AGUADITO DE POLLO *Peruvian style. . . \$8*
chicken cilantro soup

CAUSAS

Mashed yellow andean potatoes infused with Peruvian chillies & lime. Traditional Peruvian dish.

CAUSA ATUN *Ahi tuna, avocado, \$18**
*olives, tomato, egg, onion, cilantro, scallions,
rocoto aioli*

CAUSA SANTA ROSA *Beet salad, \$15**
*carrot, apples, avocado, olives, tomato, egg,
salsa criolla, micro greens*

CAUSA POLLO *Chicken Salad, avocado, \$15**
olives, tomato, egg, salsa criolla, micro greens

CAUSA SAMPLER *Tasting of all three. . . \$24**
causas

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 -

FISH & SEAFOOD

- PESCADO & PAPAS "Fish n chips" - hand dipped in "cuzquena" beer batter with coleslaw & hand cut french fries, huacatay tartare sauce . . \$24
- MARISCADA (SALVADOREAN SEAFOOD STEW) Prawns, scallops, mussels, clams, calamari, fish & crab, reduce wine, coconut milk, peppers, onions, peas, white rice \$34*
- PESCADO A LA MACHO Whole Fried Branzino, seafood stew, onions, peppers, aji amarillo \$36
cream sauce, white rice
- FISH TACOS 2 Cajun fish tacos, cabbage, pico de gallo, sour cream, avocado, rocoto aioli, rice & seda beans \$22*
- ARROZ CON MARISCOS Clams, mussels, shrimp, calamari, scallops & fish with aji panca rice, cilantro, green peas, peppers, salsa criolla \$30*
- TRUCHA ENCEBOLLADA Skillet roasted Idaho trout, caramelized onions, shrimp, tomato, cilantro, soy sauce, white rice \$30*
- SALMON RISOTTO Pan seared salmon, crispy risotto cake, citrus aji panca cream sauce, sautéed spinach, salsa criolla \$31
- BLACKENED HALIBUT Rocoto cajun halibut, mashed potatoes, sautéed spinach, citrus aji panca cream sauce, salsa criolla \$33*
- TALLARINES AL PISCO Fettuccine, mussels, clams, onions, peppers, Peruvian chile sofrito, pisco flambé, creamy aji panca sauce \$21

MEAT, POULTRY & VEGETABLES

- LOMO SALTADO Sautéed tenderloin steak strips, onion, tomato, cilantro, french fries, soy balsamic glaze, white rice \$27
- BISTEK Grilled New York, caramelized onions, mushrooms, cilantro, soy balsamic glaze, mashed potatoes, chimichurri \$34*
- ADOBO DE CHANCHO Slow braised pork, aji panca sofrito, seda beans, salsa criolla, white rice \$24*
- CHULETA DE CHANCHO Tamarind glazed Pork Chop, hand cut french fries, organic kale salad \$30*
- COSTILLOS DE CORDERO Australian Lamb Chops, mashed potato, sautéed spinach, tempranillo demi glaze \$36
- POLLO A LA BRASA Mary's free range rotisserie chicken, hand cut french fries, green salad, creamy cilantro dressing \$21*
- CHICKEN FAJITAS Chicken breast, red & green bell peppers, onions, tomatoes, cilantro, seda beans, flour tortillas \$20*
- AJI DE GALLINA Pulled chicken stew, aji amarillo cream sauce, hardboiled egg, potato, walnuts, Kalamata olive, white rice \$21
- VEGETALES SALTADO Stir fried vegetables, soy balsamic glaze, white rice \$17*
- PICANTE DE VERDURAS Sautéed carrots, zuchini, green peas, bell peppers, broccoli, celery, quinoa, aji amarillo cream sauce, white rice \$17*

SIDES

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| <p>GREEN SALAD \$7
Creamy cilantro dressing</p> <p>PAPAS FRITAS Hand cut french fries, rocoto aioli \$7</p> <p>GARLIC BREAD \$3</p> | <p>YUCA FRITA aji verde \$7</p> <p>PLATANO FRITO Sweet plantains, sour cream \$7</p> <p>EXTRA SAUCE \$2.00
+ Rocoto / Aji Amarillo</p> | <p>CAMOTE FRITO Sweet potato \$7</p> <p>SAUTÉED SPINACH & MUSHROOMS \$7</p> <p>PLANTAIN CHIPS \$7</p> |
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24 West Portal Ave, San Francisco. (415) 759-8087

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