

# Dinner Menu

## Ceviches & Tiraditos

<b>Ceviche Classico</b> ..... \$15 Seasonal fish, rocoto, lime juice, onion, cancha, yam, choclo	<b>Tiradito Salmon</b> ..... \$15 Salmon sashimi ceviche, passion fruit citrus, micro cilantro, purple corn, onion, aji amarillo
<b>Chino</b> ..... \$15 Ahi tuna, ponzu jalapeno citrus, onion, micro cilantro, scallions, wonton chip, sesame seeds, avocado	<b>Tiradito Pescado</b> ..... \$15 Seasonal fish sashimi ceviche, tamarindo, onions, micro cilantro, rocoto, aji amarillo citrus
<b>Mixto</b> ..... \$15 Shellfish, seasonal fish, calamari, onion, cilantro, yam, cancha, corn	<b>Sampler</b> ..... \$38 Tasting of all ceviches & tiraditos

## Salads

<b>Arugula con Quinoa</b> ..... \$10* Organic arugula, crispy quinoa, tomato, olives, cheese, cilantro, onion, lime dressing	<b>Kale Salad</b> ..... \$10* Organic baby kale, dried cranberries, walnuts, cheese, tomato, spiced mango vinaigrette	<b>Cesar Salad</b> ..... \$10 Heart of Romaine, creamy huacatay caesar dressing, parmesan cheese, garlic croutons
---	--	--

## Starters

<b>Mejillones</b> ..... \$15 Pan roasted mussels, spanish chorizo, creamy ahi panca broth, garlic bread	<b>Gambas Al Pisco</b> ..... \$14 Skillet roasted prawns, aji miso & Peruvian chile sofrito, pisco flambé, garlic bread
<b>Tequenos</b> ..... \$12 Wonton fritters filled with crab, shrimp & cream cheese, aji amarillo chile dip	<b>Empanada de Pollo</b> ..... \$10 Pulled chicken stew in aji amarillo cream sauce, aji verde aioli
<b>Jalea</b> ..... \$16 Fried calamari, shrimp, scallops & fish, yuca, cancha, huacatay tartare sauce	<b>Chicharron de Pollo</b> ..... \$10 Crispy fried chicken, aji amarillo, salsa criolla, five-spice mayo
<b>Tostada de Tinga</b> ..... \$10 (2) Corn tortilla, chipotle stewed chicken, seda beans, cabbage, sour cream	<b>Albondigas</b> ..... \$16 Lamb Meatballs, green peas, chillies, shallot sherry cream sauce, shaved parmesan

## Causas

MASHED YELLOW ANDEAN POTATOES INFUSED WITH PERUVIAN CHILLIES & LIME. TRADITIONAL PERUVIAN DISH.

<b>Causa Atun</b> ..... \$15* Ahi tuna, avocado, olives, tomato, egg, sesame seeds, rocoto aioli	<b>Causa Pollo</b> ..... \$13 Chicken Salad, avocado, olives, tomato, egg, aji amarillo aioli
<b>Causa Santa Rosa</b> ..... \$12* Beet salad, carrot, green peas, avocado, olives, tomato, egg, aji amarillo aioli	<b>Causa Sampler</b> ..... \$22 Tasting of all three causas

## Fish & Seafood

<b>Pescado a la Macho</b> .....	\$33
Whole Fried Branzino, seafood stew, onions, peppers, aji amarillo cream sauce, white rice	
<b>Pescado &amp; Papas</b> .....	\$19
"Fish n chips" - hand dipped in "cuzquena" beer batter with coleslaw & hand cut french fries, huacatay tartare sauce	
<b>Salmon Risotto</b> .....	\$25
Pan seared salmon, crispy risotto cake, aji panca cream sauce, sautéed spinach, mango salsa criolla	
<b>Arroz Con Mariscos</b> .....	\$29*
Clams, mussels, shrimp, calamari & fish with aji panca cilantro rice, green peas, salsa criolla	
<b>Mariscada (Salvadorean Seafood Stew)</b> .....	\$29*
Prawns, scallops, mussels, clams, calamari, fish & crab, reduce wine, coconut milk, peppers, onions, peas, white rice	
<b>Trucha Encebollada</b> .....	\$26*
Skillet roasted Idaho trout, caramelized onions, shrimp, tomato, cilantro, soy sauce, white rice	
<b>Blackened Snapper</b> .....	\$25
Rocoto cajun snapper, mashed potatoes, sautéed spinach, salsa criolla, huancaína sauce	
<b>Tallarines Verdes con Almejas</b> .....	\$20
Fettuccine, mussels & clams, onions, spicy creamy pesto sauce, aji amarillo	

## Meat, Poultry & Vegetables

<b>Lomo Saltado</b> .....	\$24*
Sautéed tenderloin steak strips, onion, tomato, cilantro, french fries, soy balsamic glaze, white rice + <i>a lo pobre</i> \$4	
<b>Bistek</b> .....	\$30*
Grilled New York, caramelized onions, mushrooms, gallo pinto, plantains, chimichurri	
<b>Adobo de Chancho</b> .....	\$22
Slow braised pork, aji panca sofrito, seda beans, salsa criolla, white rice	
<b>Chuleta de Chancho</b> .....	\$25*
Tamarind glazed Pork Chop, hand cut french fries, kale salad, chimichurri	
<b>Costillos de Cordero</b> .....	\$33
Australian Lamb Chops, mashed potato, sautéed spinach, demi glaze, huancaína sauce	
<b>Pollo a la Brasa</b> .....	\$19*
Mary's free range rotisserie chicken, hand cut french fries, green salad, cilantro dressing	
<b>Chicken Fajitas</b> .....	\$18
Chicken breast, red & green bell peppers, onions, cilantro, seda beans, flour tortillas	
<b>Vegetales Saltado</b> .....	\$16*
Stir fried vegetables, yuca, soy balsamic glaze, white rice	
<b>Picante de Verduras</b> .....	\$17
Stewed vegetables, quinoa, aji amarillo cream sauce, white rice	

## Sides

Mashed Potatoes ..... \$5	Yuca Fries ..... \$6	Sweet Potato Fries .... \$6
Garlic Bread ..... \$3	Plantain Chips ..... \$5	Sautéed Spinach ..... \$6
Platano Frito ..... \$5	Gallo Pinto ..... \$5	Papas Fritas ..... \$5

**Follow us on Instagram @francoslatintable - Review us on google - francosf.com**  
**24 West Portal Ave, San Francisco. (415) 759-8087**

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