

Lunch Menu

Ceviches & Tiraditos

Ceviche Classico \$15

Seasonal fish, rocoto, lime juice, onion, cancha, yam, choclo

Chino \$15

Ahi tuna, ponzu jalapeno citrus, onion, micro cilantro, scallions, wonton chip, sesame seeds, avocado

Mixto \$15

Shellfish, seasonal fish, calamari, onion, cilantro, yam, cancha, corn

Tiradito Salmon \$15

Salmon sashimi ceviche, passion fruit citrus, micro cilantro, purple corn, onion, aji amarillo

Tiradito Pescado \$15

Seasonal fish sashimi ceviche, tamarindo, onions, micro cilantro, rocoto, aji amarillo citrus

Sampler \$38

Tasting of all ceviches & tiraditos

Salads

Arugula con \$10*

Quinoa

Organic arugula, crispy quinoa, tomato, olives, cheese, cilantro, onion, lime dressing

Kale Salad \$10*

Organic baby kale, dried cranberries, walnuts, cheese, tomato, spiced mango vinaigrette

Cesar Salad \$10

Heart of Romaine, creamy huacatay caesar dressing, parmesan cheese, garlic croutons

Starters

Mejillones \$15

Pan roasted mussels, spanish chorizo, creamy ahi panca broth, garlic bread

Tequenos \$12

Wonton fritters filled with crab, shrimp, and cream cheese, aji amarillo chile dip

Jalea \$15

Fried calamari, shrimp, scallops & fish, yuca, cancha, huacatay tartare sauce

Tostada de Tinga \$10

(2) Corn tortilla, chipotle stewed chicken, seda beans, cabbage, sour cream

Empanada de Pollo \$10

Pulled chicken stew in aji amarillo cream sauce, aji verde aioli

Chicharron de Pollo \$10

Crispy fried chicken, aji amarillo, salsa criolla, five-spice mayo

Albondigas \$16

Lamb Meatballs, green peas, chillies, shallot sherry cream sauce, shaved parmesan

Soup of the Day \$6

Bowl \$10

Causas

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

Causa Atun \$15*

Ahi tuna, avocado, olives, tomato, egg, sesame seeds, rocoto aioli

Causa Pollo \$13

Chicken Salad, avocado, olives, tomato, egg, aji amarillo aioli

Causa Santa Rosa \$12*

Beet salad, carrot, green peas, avocado, olives, tomato, egg, aji amarillo aioli

Causa Sampler \$22

Tasting of all three causas

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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

Sandwiches

served with French Fries or Salad

+ Sub sweet potatoes \$1.50 +

- Pan con lomito** \$17
Sautéed steak strips, onion, tomato, cilantro, soy sauce, cheese, cilantro aioli, toasted dutch crunch
- Lechon Asado** \$14
Pulled pork, coleslaw, tomato, yellow-chili mango mustard, toasted dutch crunch
- Franco's Burger** \$14
½lb all natural steak burger, lettuce, tomato, cheddar cheese, rocoto aioli, brioche bun
- Avocado Crabwich** \$19
Dungeness crab salad, avocado, mango salsa relish, lettuce, tomato, rocoto aioli, white roll
- Torta de Tinga** \$14
Chipotle stewed chicken, cabbage, salsa criolla, avocado, sour cream, white roll

Main Entrées

- Pescado & Papas** \$16
"Fish n chips" - hand dipped in "cuzquena" beer batter with coleslaw & hand cut french fries, huacatay tartare sauce
- Fish Tacos** \$15*
2 Cajun fish tacos, cabbage, pico de gallo, sour cream, mixed green salad
- Aji de Gallina** \$15
Pulled chicken stew, aji amarillo cream sauce, hardboiled egg, potato, walnuts, white rice
- Pollo a la Brasa** \$17*
Mary's free range rotisserie chicken, hand cut french fries, green salad, cilantro dressing
- Chicken Fajitas** \$15
Chicken breast, red & green bell peppers, onions, cilantro, seda beans, flour tortillas
- Adobo de Chanco** \$17
Slow braised pork, aji panca sofrito, seda beans, salsa criolla, white rice
- Toro Steak Salad** \$17*
Sautéed tenderloin steak strips, spring mix, onions, tomato, avocado, creamy cilantro dressing
- Lomo Saltado** \$18*
Sautéed tenderloin steak strips, onion, tomato, cilantro, french fries, soy balsamic glaze, white rice
+ a lo pobre \$4
- Tallarines Verdes con Almejas** \$17
Fettucine, onions, spicy creamy pesto sauce, aji amarillo, mussels & clams
- Trucha Encebollada** \$21*
Skillet roasted Idaho trout, caramelized onions, shrimp, tomato, cilantro, soy sauce, white rice
- Arroz Con Mariscos** \$22*
Clams, mussels, shrimp, calamari & fish with aji panca cilantro rice, green peas, salsa criolla
- Mariscada (Salvadorean Seafood Stew)** \$22*
Prawns, scallops, mussels, clams, calamari, fish & crab, reduce wine, coconut milk, white rice
- Vegetales Saltado** \$14*
Stir fried vegetables, yuca, soy balsamic glaze, white rice
- Picante de Verduras** \$15
Stewed vegetables, quinoa, aji amarillo cream sauce, white rice

Sides

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| Garlic Bread | \$3 | Yuca Fries | \$6 | Sweet Potato Fries | ... \$6 |
| Platano Frito | \$5 | Plantain Chips | \$5 | Papas Fritas | \$5 |

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