

LUNCH MENU

STARTERS TO SHARE

- CEVICHE CLASSICO** seasonal fish, lime juice, rocoto, yam, cancha, choclo, sea salt 15
- ARUGULA SALAD** organic arugula, crispy quinoa, tomato, olives, feta cheese, onion, cilantro, lime dressing 10
- KALE SALAD** organic baby kale, dried cranberries, walnuts, tomato, feta cheese, spiced mango vinaigrette 10*
- CESAR SALAD** romaine lettuce, queso fresco, croutons, aji Amarillo anchovy dressing 10 + chicken 5/ beef 7/ salmon 8
- CHICHARRON DE POLLO** crispy fried chicken, aji Amarillo, salsa criolla, five-spice mayo 10
- GAMBAS AL PISCO** roasted prawns, aji miso & Peruvian chile sofrito, pisco flambé, garlic bread 14
- TEQUEÑOS** wonton fritter filled with crab, shrimp & cream cheese, yellow chile dip 10
- EMPANADAS** steak picadillo, olives, onion, eggs, cilantro, raisin, soy, aji verde aioli 12; Empanada chicken stew 10
- SOUP OF THE DAY** ask server - cup 6/ bowl 10

SANDWICHES

Served with choice of French fries or green salad

- PAN CON LOMITO** sautéed steak strips, onion, tomato, cilantro, soy sauce, cheese, cilantro aioli, toasted dutch crunch 14
- LECHON ASADO** pulled pork sandwich, coleslaw, tomato, yellow chili – mango mustard, toasted dutch crunch 14
- FRANCO'S BURGER** ½ lb all natural steak burger, lettuce, tomato, plantain, cheddar cheese, rocoto aioli, brioche bun 13
- AVOCADO CRABWICH** Dungeness crab salad, avocado, mango salsa relish, lettuce, tomato, rocoto aioli, white roll 19
- TORTA DE TINGA** chipotle stewed chicken, cabbage salsa criolla, avocado, sour cream, white roll 13

MAIN ENTREES

- AJI DE GALLINA** pulled chicken stew, aji amarilla cream sauce, hardboiled egg, potato, walnuts, white rice 15
- POLLO A LA BRASA** herb encrusted rotisserie chicken, house salad, French fries 17*
- CHICKEN FAJITAS** chicken breast, red and green bell peppers, onions, cilantro, seda beans, flour tortillas 15*
- ADOBO DE CHANCO** slow braised pork shoulder, aji panca sofrito, roasted yams, seda beans, rice, salsa criolla 17
- TORO STEAK SALAD** sautéed sirloin steak strips, spring mix, onions, tomato, avocado, creamy cilantro dressing 16*
- LOMO SALTADO** sautéed sirloin steak strips, onions, tomato, French fries, cilantro, soy sauce, white rice 18*
- TRUCHA ENCEBOLLADA** skillet roasted rainbow trout, prawns, onions, tomato, cilantro, soy sauce, white rice 19*
- TALLARINES VERDES CON ALMEJAS** fettuccine, mussels, clams, onions, spicy creamy pesto sauce 17
- ARROZ CON MARISCOS** prawns, scallops, fish, clams, mussels, calamari, aji panca spiced rice, cilantro, salsa criolla 22*
- MARISCADA** Salvadorean seafood stew, fish, shellfish medley, crabmeat, reduce wine, coconut milk, garlic bread 22*
- PICANTE DE VERDURAS** sautéed vegetables, quinoa, aji Amarillo cream sauce, rice 15*
- VEGATALES SALTADO** sautéed vegetables, onions, tomato, spinach, red bell peppers, carrots, yucca, rice 14*

SIDES

RICE.....3	YUCA FRITA.....6	PLAINTAIN CHIPS.....5
GARLIC BREAD.....3	GALLO PINTO.....5	SWEET PLANTAINS...5
PAPAS FRITAS.....5	CAMOTE FRITO...6	SAUTÉED SPINACH...6

NOTICE: CONSUMING RAW OR UNDER COOKED DAIRY, MEAT, FISH OR SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

*ALL STARRED ITEMS CAN BE MADE GLUTEN FREE, PLEASE INFORM YOUR SERVER

---AN 18% GRATUITY WILL BE ADDED TO PARTIES OF SIX OR MORE ----- CORKAGE FEE \$18 PER 750ML -----

A 4% SURCHARGE WILL BE ADDED TO YOUR BILL TO HELP COVER COSTS OF SF EMPLOYEE MANDATES.