

BRUNCH MENU

Saturday - Sunday 10am – 3pm



STARTERS

- CEVICHE MIXTO** wild cod, tiger prawns, scallop, octopus, calamari, onion, cilantro, yams, corn cancha, rocoto 15 *
- CAMARONES AL PISCO** skillet roasted prawns, aji miso and peruvian chile sofrito, pisco flambé, grilled garlic bread 14
- CHORITOS** pan roasted p.e.i mussels, spanish chorizo, creamy aji panca broth, grilled garlic bread 14 *
- TEQUEÑOS** wonton fritters filled with crab, shrimp and cream cheese, aji amarillo chile dipping sauce 10
- EMPANADAS** sirloin beef picadillo, olives, egg, raisins, cilantro, aji verde aioli 12
- CHICHARRÓN DE POLLO** crispy fried chicken, aji amarillo, salsa criolla, five spice mayo 10
- JALEA** lima style fried seafood with calamari, shrimp, scallop and fish, yuca, cancha, huacatay tartare sauce 14
- CAUSA SANTA ROSA** creamy diced beet salad with carrot, green peas, avocado, chilled yellow potato cake, olives, cherry tomato, quail egg, aji verde aioli 10 * v

BRUNCH

- PICARONES** warm peruvian donuts made with sweet potato, drizzled with canela spiced syrup and powdered sugar 8
- SWEET POTATO PANCAKES** with fried plantains, berries, lucuma whipped cream, raisin rum syrup 12
- FRESCA BENEDICTS** two poached eggs, house made english muffins, peruvian chili - lemon hollandaise and roasted potatoes
- DUNGENESS CRAB** 17 / **“CHANCHITO” PULLED ADOBO PORK** 15 / **SMOKED SALMON GRAVLOX** 16
- LOMO STEAK N EGGS** sautéed steak strips, onion, tomato, cilantro, soy balsamic glaze, french fries, sunny fried eggs over white rice 18 *
- ADOBO RANCHEROS** two fried eggs over slow braised pork, canario beans, white rice, avocado, corn tortillas and yellow chili salpicón 16
- CHORIZO OMELET** three egg omelet, chorizo, onions, peppers, avocado and sour cream with roasted potatoes 13 *
- SALIO DEL MAR OMELET** three egg omelet with mixed seafood and shellfish medley, jack cheese, sofrito and roasted potatoes 16*
- CHICKEN HASH** pulled rotisserie chicken, onion, peppers, potatoes, peas, corn, two poached eggs, peruvian chili lemon hollandaise 13 *
- HUERTA SCRAMBLE** three egg scramble with eggplant, peppers, mushrooms, spinach and quinoa with jack cheese and roasted potatoes 13 * v

SANDWICHES & ENTRESS

Sandwiches served with choice of french fries or house salad

- FRIED EGG SALMON B.L.T** fried egg, bacon, lettuce, tomato and cold smoked salmon, cheddar, rocoto aioli, toasted ciabatta bun 15
- PAN CON LOMITO** sautéed steak strips, jack cheese, onion, tomato, cilantro, soy sauce and cilantro aioli on toasted dutch crunch 14
- LECHON ASADO** pulled pork sandwich, coleslaw, tomatoes and yellow chili-mango mustard on toasted dutch crunch 14
- AVOCADO “CRABWICH”** dungeness crab sandwich, avocado, mango salsa relish, lettuce, tomato and rocoto aioli on toasted brioche bun 17
- GRILLED CHICKEN PESTO** garlic pesto spread, lettuce, tomatoes, avocado, jack cheese and salsa criolla on toasted ciabatta roll 13
- FRESCA BURGER** half pound all natural steak burger, lettuce, tomato, plantain, cheddar cheese, rocoto aioli, toasted brioche bun 13
- WITH FRIED FARM EGG ADD 2 WITH BACON ADD 3**
- ADOBO DE CHANCHO** slow braised pork shoulder, aji panca sofrito, roasted yam, canario beans, jasmine rice, salsa criolla 18
- WITH FRIED FARM EGG ADD 2**
- TRUCHA ENCEBOLLADA** skillet roasted Idaho trout, caramelized shrimp, onion, tomato, cilantro, white rice 18 *
- PERUVIAN NIÇOISE SALAD** seared rare ahi tuna, mixed greens, olives, potatoes, tomato, green beans, boiled eggs, lemon dressing 16 * v
- TORO STEAK SALAD** sautéed sirloin steak strips over mixed greens, onions, tomato, avocado, creamy cilantro dressing 16 *
- SALMON CESARÍN SALAD** grilled salmon filet, romaine lettuce, huacatay dressing, feta, tomato, walnuts, croutons, anchovies 17 *

SIDES

- TWO EGGS** any style 4
- BACON** applewood smoked 4
- GARLIC TOAST** grilled (2) 2
- ROASTED POTATOES** with herbs and spices 5
- SINGLE PANCAKE** 4 *
- YUCA FRITA** yuca fries, aji verde aioli 5
- PAPAS FRITAS** hand cut french fries, rocoto aioli 5
- PLANTAIN CHIPS** a perfect compliment to any of our ceviches 5
- CAMOTE FRITO** sweet potato fries, aji verde aioli 5

EXECUTIVE CHEF / OWNER : JOSE CALVO-PEREZ

A 4% charge is being applied to each check for San Francisco Employer Mandates

Notice: Consuming raw or undercooked dairy, meat, fish or shellfish, although quite tasty, may increase your risk of food borne illness

**All Starred Items can be made Gluten Free, ask your server V - vegetarian*

MIMOSAS

MIMOSA SINGLE \$8 / BOTTOMLESS \$14 "2 HOUR LIMIT"

Orange juice, sparkling wine

BEERS ON DRAFT \$6

SCRIMSHAW, pilsner, mendocino

RACER 5, american IPA, healdsburg

BOTTLED BEER \$5

CUSQUEÑA, pale malted lager, peru

CRISTAL, pale lager, peru

ANCHOR STEAM, steam beer, san francisco, california

CLAUSTHALER, non alcoholic beer, Germany

WINES

bubbles

cava, **miquel pons reserva NV**, penedes, spain 10 / 38

whites

sauvignon blanc, **chocalan 2015**, valle del maipo, chile 10 / 38

chardonnay, **aviary 2013**, napa valley, california 12 / 46

albariño, **laxas 2014**, rias baixas, spain 12 / 46

hondarribi zuri, **uriondo 2014**, bizkaiko txakolina, spain 11 / 42

pinot gris, **balletto 2013**, russian river valley, california 10 / 38

verdejo, **casamaro 2014**, rueda, spain 8 / 30

reds

tempranillo, **viña sastre 2014**, ribera del duero, spain 13 / 50

cab. sauv., **catalpa 2013**, maipo valley, chile 11 / 42

cab. sauv., **santa carolina reserve 2012**, maipo valley, chile 56

carmenere, **car-men-air 2012**, maule valley, chile 10 / 38

zinfandel, **bucklin "bambino" 2012**, sonoma, ca 11 / 40

malbec, **serbal 2014**, tupungato, uco valley, mendoza, arg. 10 / 36

pinot noir, **baileyana firepeak 2013**, edna valley, ca 12 / 46

rosés

rosé of cabernet, **playwright 2013**, sonoma county, california 9 / 34

SOFT DRINKS \$4

COCA COLA mexican, bottled

INKA COLA imported peruvian golden soda, bottled

CHICHA MORADA peruvian purple corn cider

SAN PELLEGRINO, SPARKLING WATER, (500ml)

24 West Portal Ave, San Francisco, Ca 94127 t 415.759.8087 www.frescasf.com

Fresca is proud to comply with Monterey Bay Aquarium's
Seafood Watch program and support local farms, organically grown

*not all ingredients are listed, please let us know of any allergies or dietary restrictions

dessert handling fee \$2 per slice
wine corkage fee \$18 per bottle