

# LUNCH MENU

Monday - Friday 11am - 3pm



## FRESCA LUNCH SPECIAL \$15

*Entrée includes choice of soup or salad and a soft fountain drink.  
(dine in only)*

- AJI DE GALLINA** pulled chicken stew, aji amarillo cream sauce, egg, purple potato, walnuts, white rice
- ADOBO DE CHANCHO** slow braised pork shoulder, aji panca sofrito, roasted yams, canario beans, salsa criolla
- POLLO A LA BRASA** marys farm free range rotisserie chicken, french fries, aji verde \*
- LOCRO DE QUINOA** kabocha squash stew, potato, green beans, quinoa, queso fresco, fried egg, salsa criolla \*
- ANTICUCHO CAMARON Y CHORIZO** white shrimp and spanish chorizo skewers, chimichurri \*

## 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 dip 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 CANGREJO** dungeness crab salad over a chilled yellow potato cake with avocado, olives, cherry tomato, quail egg, rocoto aioli 15 \*
- 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
- ANTICUCHO CORAZON** traditional flame grilled beef heart skewers, fried yuca, grilled corn on the cob, aji criollo mayo 12

## Soups & Salads

- PERUVIAN NIÇOISE** seared rare ahi tuna, mixed greens, olives, potatoes, tomato, green beans, hardboiled eggs, lemon vinaigrette 16 \* v
- TORO STEAK SALAD** sautéed sirloin steak strips, onions, tomato, avocado, creamy cilantro dressing 16
- SALMON CESARÍN** grilled salmon filet, romaine lettuce, spiced huacatay dressing, feta, candied walnuts, garlic croutons, anchovies 17
- CHUPE DE MARISCOS** peruvian mixed seafood chowder with andean corn, potatoes, green, peas rice, creamy broth, poached egg 19
- SOUP OF THE DAY** one of our daily soup specials, inquire with your server 8

## Sandwiches & Mains

*Sandwiches served with choice of french fries or house salad*

- 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**
- PESCADO AL VAPOR** steamed wild cod and clams with herbs, tomato, sautéed spinach, aji panca, crispy yuca 18 \*
- PAELLA** saffron rice, chicken, chorizo, clams, mussels, shrimp, scallops and fish with green peas, pimentón sofrito 20 \*
- LOMO SALTADO** sautéed tenderloin steak strips, onion, tomato, cilantro, french fries, soy sauce, jasmine rice 17 \*
- TRUCHA ENCEBOLLADA** skillet roasted Idaho trout, caramelized shrimp, onion, tomato, cilantro, white rice 18 \*

## SIDES

- YUCA FRITA** yuca fries, aji verde aioli 6
- 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 6
- GREEN SALAD** with creamy cilantro dressing 5 \*

*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*

## Beers on Draft \$6

- PEAK ORANGE FRESH CUT**, pilsner, maine
- NEGRA MODELO**, amber lager, mexico
- GREAT WHITE**, belgian style wheat, healdsburg, ca
- STONE RUINATION**, double ipa, escondido, ca \$7

## Bottled Beer / Cider \$5

- CUSQUEÑA**, pale malted lager, peru
- CRISTAL**, pale lager, peru
- ANCHOR STEAM**, steam beer, san francisco, california
- OLD NO. 38**, dry stout, mendocino, california
- DESCHUTES FRESH SQUEEZED**, ipa, bend, oregon
- CRISPIN BRUT**, dry apple cider, colfax, ca
- CLAUSTHALER**, non alcoholic beer, germany

## Wines

### Whites

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

### Reds

Pinot Noir, **chocalan 2013**, valle del maipo, chile 10 / 38

Pinot Noir, **aviary 2012**, napa valley, california 12 / 46

Pinot Noir, **thomas fogarty 2012**, santa cruz mountains 54

Pinot Noir, **laxas 2013**, rias baixas, spain 12 / 46

Pinot Noir, **pedralonga 2007**, barrica, rias baixas, spain 69

Pinot Noir, **uriondo 2013**, bizkaiko txakolina, spain 11 / 42

Pinot Noir, **balletto 2012**, russian river valley, california 10 / 38

Pinot Noir, **santa celina 2014**, mendoza, argentina 10 / 38

Pinot Noir, **tukma 2013 reserva**, salta, argentina 10 / 38

Pinot Noir, **casamaro 2013**, rueda, spain 8 / 30

### Blends

Pinot Noir, **viña sastre 2013**, ribera del duero, spain 12 / 44

Pinot Noir, **espino 2012**, maipo valley, chile 11 / 40

Pinot Noir, **lafken 2009**, morros del maipo, chile 62

Pinot Noir, **car-men-air 2011**, maule valley, chile 10 / 36

Pinot Noir, **bucklin "bambino" 2012**, sonoma, ca 11 / 40

Pinot Noir, **mosso 2012**, lunlunta, maipu, mendoza, argentina 12 / 44

Pinot Noir, **serbal 2013**, tupungato, uco valley, mendoza, arg. 10 / 36

Pinot Noir, **altaroses 2012**, montsant, spain 12 / 46

Pinot Noir, **valdivieso 2012**, valle de leyda, chile 12 / 44

Pinot Noir, **balverne 2012**, russian river valley, ca 50

### Sparkling

Prosecco, **playwright 2013**, sonoma county, california 9 / 34

### Blends

Pinot Noir, malbec, **vin des temps 2011**, monterey co., ca 12 / 46

Pinot Noir, cab sauv, **noster inicial 2011**, priorat, spain 11 / 42

## Soft Drinks \$4

- KA COLA** mexican, bottled
- A COLA** imported peruvian golden soda, bottled
- CHA MORADA** peruvian purple corn cider
- HER TREE TONIC WATER**, england, bottled
- ICE COST'S FRESH GINGER ALE** unfiltered, bottled
- ICE COST'S FRESH PASSIONFRUIT GINGER ALE** unfiltered, bottled

ood watch program and support local farms, organically grown

all ingredients are listed, please let us know of any allergies or dietary restrictions

rt handling fee \$2 per slice

corkage fee \$18 per bottle