

ZUNI

Sample dinner menu

House-cured anchovies with celery, Parmigiano-Reggiano, and coquillo olives .

Piccolo fritto: deep fried agretti, onions, and lemons with Marash pepper .

Oranges and avocado with Espelette pepper and saffron-pickled shallots .

Watson Ranch lamb and Merguez sausage with sweet and sour onions and cicerchie .

Arugula and endive salad with shaved purple asparagus and roasted kumquat vinaigrette .

King Farm mesclun salad with garlic chapons and Banyuls vinaigrette .

Zuni Caesar salad .

Bowl of polenta with Parmigiano-Reggiano or mascarpone .

Red lentil soup with black pepper, black limes, lemon zest, and spicy cilantro relish .

Bellwether Farms ricotta gnocchi with black trumpet mushrooms and spinach .

Spaghetti with San Pedro Bay squid, onions, garlic, hot pepper, and toasted breadcrumbs .

Grilled white sea bass with an artichoke, Yellow Finn potatoes, spring onions, and aioli .

Bollito misto: Evans Ranch short ribs and beef tongue simmered in rich broth

with asparagus, turnips, white beans, carrots, and green garlic salsa verde .

Grilled Becker Lane pork chop with potato-parsnip purée, caramelized Brussels sprouts, and mustard sauce .

Chicken for two roasted in the brick oven; warm bread salad with scallions, garlic, red mustard greens,

dried currants, and pine nuts . (approximately hour)

Northern halibut braised in the brick oven with white wine, tomato, and saffron;

chickpeas, cardoons, and harissa .

Marinated olives . Shoestring potatoes .

Please note a % surcharge will be added to your bill to support San Francisco employer mandates.

APERITIF	SODA & JUICE	BEER	COFFEE, TEA & COCOA
Campari .	Limonata .	Amstel Light .	Coffee .
Cinzano .	Aranciata .	Trumer Pils .	Coffee with Steamed Milk .
Dubonnet Blanc .	Bitter San Pellegrino .	Sierra Nevada Pale Ale .	Espresso .
Dubonnet Rouge .	Soda Water .	Anchor Steam .	Cappuccino .
Kir .	Coca-Cola .	Red Seal Ale .	Caffe Latte .
Lillet .	Diet Coca-Cola .	Sudwerk Fest Märzen .	Mocha Latte .
Pernod .	Sprite .	Lagunitas IPA .	Iced Bergamot Tea .
Ricard .	Reed's Ginger Brew .	Weihenstephaner Hefeweissbier .	High Mountain Keemun Tea .
Punt e Mes .	Abita Root Beer .	Old Rasputin Imperial Stout .	Jade Oolong Tea .
	Navarro Grape Juice .	Chimay Red .	Genmaicha Tea .
	Organic Apple Juice .	Saison Dupont .	Rooibos Tea .
	Fresh Lemonade .	Duchesse de Bourgogne .	Linden Tea .
	Fresh Orange Juice .	Kaliber Non-Alcoholic .	Lemongrass Tea .
	Fresh Grapefruit Juice .		Peppermint Tea .
			Hot Cocoa .

*We accept Visa, Mastercard, and American Express. We do not accept personal checks. A gratuity of % will be added to groups of six or more.
Corkage: Twenty dollars per bottle (ml) ZUNI Café is not responsible for lost or stolen items.*