

ZUNI

Sample Lunch menu

House-cured anchovies with celery, Parmesan, and niçoise olives 7.50

King Farm garden lettuce salad with garlic chapons and Banyuls vinaigrette 7.50

Frisée salad with sultana raisins in anisette, Manchego, hazelnuts, and shallot vinaigrette 8.25

Zuni Caesar salad 10.00

Crostini with wild nettle-chanterelle mushroom relish, prosciutto, and aged Tuscan pecorino 12.50

Black lentil soup with garlic, cumin, and crème fraîche 8.25

Bowl of polenta with mascarpone or Parmesan 6.00

Marin Sun Farms flat iron steak with a roasted gypsy pepper, onions, and Meyer-lemon salsa verde 14.50

Spaghetti with cauliflower, fennel seed, niçoise olives, capers, and hot pepper 14.00

Risotto with radicchio, crescenza, black pepper, and saba 15.00

FROM THE WOOD-FIRED BRICK OVEN:

Pizza with ricotta salata, tomato sauce, and oregano 10.25

Pizza with mozzarella, fresh Asiago, Parmesan, Gorgonzola, and walnuts 12.25

Roasted chicken for two with warm Tuscan-style bread salad 48.00 (approximately 1 hour)

MESQUITE-GRILLED:

Grouper with roasted potatoes, spicy carrot-fennel slaw, hard-cooked egg, and red wine-cumin vinaigrette 21.00

Becker Lane pork chop with sweet potatoes, escarole, sage-garlic oil, and lemon 21.00

House-ground hamburger on grilled rosemary focaccia with garden lettuces, aioli, and Zuni pickles 15.00

with Roth Kase Private Reserve with Mountain Gorgonzola with grilled onions with portobello mushrooms

add 1.75

add 2.00

add 1.25

add 2.25

Marinated olives 5.75

Shoestring potatoes 6.00

Nearly all of the produce, meat, and fish we serve at Zuni is farmed or harvested in a sustainable manner.

Please note that a "4% Health Surcharge" will be added to your bill to support San Francisco's universal health care program.

APERITIF		SODA & JUICE		BEER		COFFEE, TEA & COCOA	
Campani	7.25	Limonata	2.95	Anchor Steam	5.75	Coffee	2.50
Cinzano	6.00	Aranciata	2.95	Trumer Pils	5.50	Coffee with Steamed Milk	3.00
Dubonnet Blanc	6.00	Bitter San Pellegrino	2.95	Sierra Nevada Pale Ale	5.50	Espresso	2.50
Dubonnet Rouge	6.00	Soda Water	1.25	Amstel Light	5.00	Cappuccino	3.00
Kir	8.75	Coca-Cola	3.25	Peroni Nastro Azzurro	5.75	Caffè Latte	3.75
Lillet	6.75	Diet Coca-Cola	3.25	Chimay Red	8.00	Mocha Latte	4.25
Pernod	7.75	Sprite	3.25	Samuel Smith's Nut Brown Ale	7.00	Iced Bergamot Tea	4.75
Ricard	7.75	Reed's Ginger Brew	4.00	Samuel Smith's Oatmeal Stout	7.00	Assam Tea	5.00
Punt e Mes	7.25	Kemper Root Beer	4.00	Saison Dupont	10.00	Jade Oolong Tea	5.50
		Navarro Grape Juice	5.00	Kaliber	5.50	Genmaicha Tea	5.00
		Organic Apple Juice	3.25			Rooibos Tea	5.00
		Fresh Lemonade	4.25			Linden Tea	5.00
		Fresh Orange Juice	3.00/4.50			Lemongrass Tea	5.00
		Fresh Grapefruit Juice	3.00/4.50			Peppermint Tea	5.00
						Hot Cocoa	3.25

We accept Visa and American Express. We do not accept personal checks. A gratuity of 18% will be added to groups of six or more.

Corkage: Twenty dollars per bottle (750 ml).

ZUNI Café is not responsible for lost or stolen items.