

ZUNI

Sample Lunch Menu

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

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

Wild arugula salad with pomegranate seeds, mint, walnuts, and sheep's milk ricotta .

Zuni Caesar salad .

Pipérade with a fried quail egg and rosemary toast .

Spicy carrot soup with Meyer lemon-cilantro salsa .

Bowl of polenta with mascarpone or *Parmigiano-Reggiano* .

Hill Farm pork pot roast seasoned with sage, lemon zest, garlic, capers, and fennel seed;
carrots, cannellini beans, and watercress .

Little sandwiches with albacore confit, rapini, hard-cooked egg, and marinated beets .

Tagliatelle with chanterelle mushrooms, nettles, and pistachio picada .

FROM THE WOOD-FIRED BRICK OVEN:

Pizza with ricotta salata, tomato sauce, and oregano .

Pizza with Wagon Wheel cheese, sorrel, onions, thyme, and black pepper .

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

MESQUITE-GRILLED:

House-brined Langley Farms pork chop with frisée, fried fennel, and Niloufer's apple chutney .

San Diego white sea bass with green and cranberry bean salad, toasted breadcrumbs,
shallots, and Nyons olive sauce .

House-ground grass-fed beef hamburger on grilled rosemary focaccia with aioli and Zuni pickles .

Beecher's Flagship cheese Bayley Hazen blue grilled onions portobello mushrooms
add . add . add . add .

Marinated olives . Shoestring potatoes .

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
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 Mai Bock .	Mocha Latte .
Pernod .	Sprite .	Lagunitas "A Little Sumpin" Ale .	Iced Bergamot Tea .
Ricard .	Reed's Ginger Brew .	Weihenstephaner Hefeweissbier .	Red Peach Keemun Tea .
Punt e Mes .	Navarro Grape Juice .	Old Rasputin Imperial Stout .	Jade Oolong Tea .
	Organic Apple Juice .	Chimay Red .	Genmaicha Tea .
	Fresh Lemonade .	Saison Dupont .	Rooibos Tea .
	Fresh Orange Juice .	Duchesse de Bourgogne .	Linden Tea .
	Fresh Grapefruit Juice .	Kaliber Non-Alcoholic .	Lemongrass Tea .
			Peppermint Tea .
			Hot Cocoa .

*We accept Visa, Mastercard, 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 (ml). ZUNI Café is not responsible for lost or stolen items.*