ZUNI

Sample Lunch menu

House-cured anchovies with celery, Parmigiano-Reggiano, and očocillo olives 12.00
Warm Black Mission figs with Laychee goat cheese, tender herbs, toasted pine nuts, lemon zest, and mugholi 16.00
Annabelle and Andy’s garden lettuces with garlic chansons and Banyuls vinaigrette 11.00
Wild arugula salad with Riverdog Farm melon, mint, pickled shallots, crème fraîche, and Urfa pepper 12.00
Zuni Caesar salad† 17.00

Pappa al pomodoro with basil and Tenuta di Capezzana extra-virgin olive oil 12.00
Bowl of polenta with mascarpone or Parmigiano-Reggiano 10.00
Buttermilk-fried chicken sandwich with cabbage slaw, paprika aioli®, and onion rings 21.00
Watson Ranch lamb and merguez-style sausages with heirloom tomatoes, cucumbers, za'atar, yogurt, and saffron-shallot vinaigrette 20.00
Fettuccine with sweet corn, Sungold tomatoes, sage, butter, and Parmigiano-Reggiano 19.00

FROM THE WOOD-FIRED BRICK OVEN
Pizza with ricotta salata, tomato sauce, and oregano 18.00
Pizza with Wagon Wheel cheese, charnerelle mushrooms, wild nettles, garlic, and black pepper 21.00
Chicken for two roasted in the brick oven; warm bread salad with scallions, garlic, mustard greens, dried currants, and pine nuts 63.00 (approximately 60 minutes)

MESQUITE-GRILLED
Local King salmon with potatoes, peperonata, grilled lemon, and salmoriglio 34.00
Quang’s spicy chorizo with rana roja beans, Jimmy Nardello and Padrón peppers, cilantro, and charred onion crema 22.00
House-ground grass-fed hamburger on grilled rosemary focaccia with aioli® and Zuni pickles 20.00

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs® may increase your risk of foodborne illness.

APERTIF

JUICE & SODA

WATER

COFFEE, TEA & COCOA

Campari 9.00

Fresh Lemonade 4.25

Mountain Valley Spring Water 7.50

Coffee 3.00

Dolin Blanc 9.00

Fresh Orange Juice 4.00/5.50

Fever-Tree Club Soda 500ml 6.50

Coffee with Steamed Milk 3.75

Punt e Mes 8.00

Fresh Grapefruit Juice 4.00/5.50

Fever-Tree Tonic Water 200ml 4.50

Espresso 3.00

Carpiano Antica 10.00

Nasavaro Grape Juice 8.00


Cappuccino 3.75

Lillet 8.75

Organic Apple Juice 4.25


Caffe Latte 4.25

Lillet Rosé 9.25

Boylan Cane Cola 5.00


Mocha Latte 4.75

Bonal 10.00

Boylan Diet Cola 5.00


Iced Bergamot Tea 5.50

Cacchi Americano 10.00

Boylan Ginger Ale 5.00


Grand Crimson Iced Tea 6.00

Vergano Americano 16.50

Fever-Tree Ginger Beer 7.00


Bao Zheng Oolong Tea 6.50

Suze 9.00

Abiva Root Beer 7.00


Germacita Tea 6.00

Pernod 9.75

Il Nostro Chicchiato 7.00


Superior Black Puer Tea 6.50

Ricard 8.75

Festivo Porrofino


Heirloom White Penny Tea 6.50

St. George Absinthe 15.50

Italian Bitter Tonic 7.00


Nile Valley Chamomile 6.00

Pineau des Charrettes 9.00


Peppermint Infusion 6.00


Hot Cocoa 4.00

Please note a 6% surcharge will be added to your bill to support San Francisco employee benefits.
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: Thirtydollars per bottle (750 ml) 
ZUNI Café is not responsible for lost or stolen items.

ZUNI Café
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