

## DINNER AT E&O TRADING COMPANY, SAN JOSE

### SPICE GRILL SATAY

- PEANUT CHICKEN • indonesian spices, soy & peanut sauce 8
- SESAME STEAK • marinated with soy, garlic & ginger 11
- GARLIC PRAWN • mango thai basil dipping sauce 12
- GINGER PORTOBELLO • glazed with sweet soy 8
- E&O PLATTER • two of each satay with dipping sauces 21

### FLAT BREADS

- WHOLE WHEAT BUTTERMILK NAAN • zucchini mint raita & spicy pear chutney 6
- ROTI PARATHA • griddle fired, spicy singaporean dipping sauce 6
- SPICY SWEET POTATO NAAN • zucchini mint raita and mango chutney 6
- PANIR CHEESE NAAN • mango chutney & tomato sambal 6
- CURRIED LAMB NAAN • zucchini mint raita 6
- TOMATO ONION NAAN • cilantro and cumin 6

### SALADS & SOUP

- BUTTER LETTUCE • miso dressing, panir cheese, cucumbers, tomatoes, toasted pumpkin seeds 8
- ASIAN CAESAR • whole romaine leaves, papadam crisps and tangy dressing 9
- GRILLED STEAK • asian greens, asparagus, tomato, red onion & lime dressing 15
- BURMESE GINGER • green papaya, napa cabbage, peanuts, toasted coconut, dried shrimp & lemon dressing 10
- VIETNAMESE CHICKEN AND MINT • peanuts, cabbage, carrots, crispy shallots and chili lime dressing 12
- SEARED AHI • sesame crusted with soba noodle salad, shiitake mushrooms & yuzu dressing 15
- STREET MARKET SOUP • today's selection from the spice routes 7

### SMALL PLATES

- INDONESIAN CORN FRITTERS • chili soy dipping sauce 8
- EDAMAME • tossed with shiso salt 4
- SALT AND PEPPER CALAMARI • green chili dipping sauce 10
- CRISPY SHRIMP • lime & ginger crust with sweet chili dipping sauce 12
- MANDALAY SPARE RIBS • sweet soy braised, glazed with mango mustard sauce 12
- AHI TARTARE • lemongrass, ginger, chilies and salty sesame wontons 14
- DUCK IMPERIAL ROLLS • thai basil, star anise and spicy plum sauce 12
- STEAMED CHICKEN DUMPLINGS • citrus soy dipping sauce 11
- KOREAN BBQ BEEF • sesame pickled eggplant 11
- SHIITAKE MUSHROOM AND PORK LETTUCE CUPS • crisp lettuce and papaya slaw 12
- SHRIMP AND BBQ PORK FRIED RICE • peas, eggs, carrots, and onions 8

### BIG PLATES

- SAIGON NOODLE BOWL • aromatic broth, chicken, asparagus, bean sprouts, thai basil, cilantro, & chilies 14
- CAMBODIAN BARBEQUE CHICKEN • melon salad & sweet chili dressing 18
- PAD THAI • fresh rice noodles, shrimp, chilies, peanuts & lime 17
- HARDWOOD GRILLED AHI • rare, with brown mushroom rice and baby bok choy 23
- GRILLED SALMON • glazed with sweet hot mustard, smoky eggplant & watercress salad 21
- VIETNAMESE SHAKING BEEF • filet mignon in garlic sauce with cherry tomatoes, red onions & greens 25
- GRILLED NEW YORK STRIP STEAK • hoisin glazed yukon gold potatoes & pepper lime dipping sauce 26
- FIRECRACKER CHICKEN • stir-fried with asparagus, cashews, oyster mushrooms and chilies 17

### SIDES

- STEAMED JASMIN RICE 2
- SOY MUSHROOM RICE 4
- FESTIVE GOLDEN RICE • scented with lime leaf, turmeric, and cardamom 4
- WILD MUSHROOMS AND MARKET GREENS • braised in gingery hoisin sauce 6
- EGGPLANT • braised hakka style with thai basil 6

chef de cuisine: alex jimenez

an 18% service charge will be included on parties of 6 or more