

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

### SPICE GRILL SATAY

- PEANUT CHICKEN • lemongrass, soy and peanut sauce 8
- GINGER PORTOBELLO • glazed with sweet soy 8
- PINEAPPLE SALMON • pineapple soy 9
- SESAME STEAK • marinated with soy, garlic and ginger 10
- GARLIC PRAWN • mango thai basil dipping sauce 11
- E&O PLATTER • two each of chicken, steak, prawn and portobello satays 22

### FLAT BREADS

- THREE-SEEDED • cucumber raita and tomato sambal 4
- ROTI PARATHA • griddle fired, spicy singaporean dipping sauce 5
- SPICY SWEET POTATO • cucumber mint raita and mango chutney 5
- PANIR CHEESE • mango chutney and tomato sambal 6
- CURRIED LAMB • cucumber mint raita 6

### SALADS & SOUP

- BUTTER LETTUCE • miso dressing, panir cheese, cucumbers, tomatoes, toasted pumpkin seeds 7
- ASIAN CAESAR • whole romaine leaves, papadam crisps and tangy dressing 7
- BURMESE GINGER • green papaya, napa cabbage, peanuts, toasted coconut, dried shrimp & lemon dressing 10
- CHICKEN AND ASIAN PEAR • chicken, asian pears, mixed greens, rice noodles, sesame-hoisin dressing 13
- SESAME CRUSTED AHI • local market vegetables, crispy wontons, cilantro-hoisin dressing 13
- STREET MARKET SOUP • today's selection from the spice routes 6

### SMALL PLATES

- EDAMAME • tossed with shiso salt 4
- INDONESIAN CORN FRITTERS • chili soy dipping sauce 8
- THAI CURRY FRIED RICE • sweet corn, green beans, yellow curry and red chili vinegar 8
- STEAMED CHICKEN DUMPLINGS • citrus soy dipping sauce 10
- PORK AND SHIITAKE MUSHROOM LETTUCE CUPS • braised in sweet soy with pickled vegetables & butter lettuce 11
- SALT AND PEPPER CALAMARI • green chili dipping sauce 11
- AHI TARTAR • fresh ahi, lemongrass puree, scallion oil, sesame wontons 11
- CRISPY SHRIMP • lime and ginger crust with sweet chili dipping sauce 12
- BBQ BEEF • kim chee, pickled cucumbers, watercress 11
- MANDALAY SPARE RIBS • rubbed with brown sugar, glazed with mango mustard sauce 12
- DUCK IMPERIAL ROLLS • thai basil, star anise and spicy plum sauce 12
- WILD MUSHROOMS AND MARKET GREENS • braised in ginger hoisin sauce 5
- HAKKA EGGPLANT • braised hakka style with thai basil 5
- GARLIC GINGER GREEN BEANS • blue lake green beans sautéed with garlic and ginger 5

### BIG PLATES

- SPICY SHRIMP AND BBQ PORK FRIED RICE • peas, eggs, carrots, and onions 12
- FIRECRACKER CHICKEN • stir-fried with asparagus, cashews, oyster mushrooms and chilies 14
- CHICKEN PAD THAI • fresh rice noodles, chicken, tofu, chilies, peanuts and lime 14
- LEMONGRASS CHICKEN • roasted chicken breast, scallion rice cake, green beans, ginger dipping sauce 17
- SHRIMP NOODLE • crispy egg noodle, shrimp, baby carrots, shitake mushrooms, red curry 17
- SHISO PEPPER GRILLED SALMON • spring greens and grilled asparagus, with crispy taro ribbons 19
- SHAKING BEEF • filet mignon in garlic sauce with cherry tomatoes, red onions and greens 23
- HARDWOOD GRILLED AHI • rare, with brown mushroom rice, baby bok choy and sweet chili soy 24
- 5 SPICE NEW YORK STRIP • all natural beef, 5 spice rub, hoisin glazed potatoes, baby bok choy 22

Chef de Cuisine: Alex Jimenez

Our menu features all-natural, seasonally fresh and organic ingredients from local farms & ranches that practice ecologically sound agriculture

Seasonal menu subject to change, call 408-938-4100 for more information

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