

LUNCH AT E&O TRADING COMPANY, SAN JOSE

EXPRESS LUNCH • choose one starter and one big plate 17

STARTER • butter lettuce salad, street market soup or asian caesar salad

BIG PLATE • firecracker chicken, chicken pad thai, or shrimp and bbq pork fried rice

SPICE GRILL SATAY

PEANUT CHICKEN • lemongrass, soy and peanut sauce 8

GINGER PORTOBELLO • glazed with sweet soy 8

PINEAPPLE SALMON • pineapple soy sauce 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, crispy 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

SANDWICHES

traditional vietnamese-style "banh mi", featuring all-natural and humanely raised meats served on fresh artisan french roll with pickled vegetables, chili aioli and crispy taro chips

ROASTED NIMAN RANCH ALL-NATURAL PORK • 9

GRILLED NIMAN RANCH ALL-NATURAL STEAK • 10

GRILLED PETALUMA ORGANIC CHICKEN BREAST • 9

GRILLED GINGER PORTOBELLO MUSHROOM • 8

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, sesame wontons, scallion oil, lemongrass puree 11

CRISPY SHRIMP • lime and ginger crust with sweet chili dipping sauce 12

BBQ BEEF • kim chee, pickled cucumbers, watercress and bean sprout salad 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

HARDWOOD GRILLED AHI • rare, with brown mushroom rice, baby bok choy and sweet chili soy 24

SHAKING BEEF • filet mignon in garlic sauce with cherry tomatoes, red onions and greens 23