

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

**EXPRESS LUNCH** • choose one starter and one big plate 15  
**STARTER** • butter lettuce salad, street market soup or asian caesar salad  
**BIG PLATE** • roasted niman ranch pork banh mi, firecracker chicken, or pad thai

### FLAT BREADS

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

### SPICE GRILL SATAY

**PEANUT CHICKEN** • indonesian spices, soy and peanut sauce 7  
**SESAME STEAK** • marinated with soy, garlic and ginger 9  
**GARLIC PRAWN** • mango thai basil dipping sauce 11  
**GINGER PORTOBELLO** • glazed with sweet soy 7  
**SKATE WING** • rice wine and shallot vinegar 8  
**PORK & PORTOBELLO MUSHROOM** • mango and sambal dipping sauce 7  
**E&O PLATTER** • two each of chicken, steak, prawn and portobello satays 16

### 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 and lemon dressing 8  
**VIETNAMESE CHICKEN AND MINT** • peanuts, cabbage, carrots, crispy shallots and chili lime dressing 9  
**RICE NOODLE CRUSTED AHI** • spicy ruby pomegranate noodles and napa cabbage miso slaw 12  
**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 ribbons  
**ROASTED NIMAN RANCH ALL-NATURAL PORK** • 9  
**GRILLED NIMAN RANCH ALL-NATURAL STEAK** • 10  
**GRILLED PETALUMA ORGANIC CHICKEN BREAST** • 9  
**GRILLED PORTOBELLO MUSHROOM** • 8

### SMALL PLATES

**INDONESIAN CORN FRITTERS** • chili soy dipping sauce 7  
**THAI CURRY FRIED RICE** • sweet corn, green beans, yellow curry and red chili vinaigrette 7  
**EDAMAME** • tossed with shiso salt 3  
**SALT AND PEPPER CALAMARI** • green chili dipping sauce 9  
**CRISPY SHRIMP** • lime and ginger crust with sweet chili dipping sauce 12  
**MANDALAY SPARE RIBS** • sweet soy braised, glazed with mango mustard sauce 11  
**AHI MIANG KUM** • diced ahi tuna, coconut, lime, peanuts, miang kum sauce, butter lettuce cups 10  
**DUCK IMPERIAL ROLLS** • thai basil, star anise and spicy plum sauce 10  
**STEAMED CHICKEN DUMPLINGS** • citrus soy dipping sauce 10  
**BBQ BEEF** • sweet and spicy green papaya mint slaw 10  
**SHIITAKE MUSHROOM AND PORK LETTUCE CUPS** • crisp lettuce, pickled carrots and papaya slaw 10

### BIG PLATES

**SHRIMP AND BBQ PORK FRIED RICE** • peas, eggs, carrots, and onions 9  
**VIETNAMESE LEMONGRASS CHICKEN NOODLES** • warm rice noodles, spring peas and coconut 12  
**FIRECRACKER CHICKEN** • stir-fried with asparagus, cashews, oyster mushrooms and chilies 12  
**ASIAN BARBEQUE CHICKEN** • buddha's hand squash slaw, and pomegranate glaze 12  
**PAD THAI** • fresh rice noodles, shrimp, chilies, peanuts and lime 12  
**SHISO PEPPER GRILLED SALMON** • spring greens and grilled asparagus, with crispy taro ribbons 16  
**VIETNAMESE SHAKING BEEF** • filet mignon in garlic sauce with cherry tomatoes, red onions and greens 18

### SIDES

**STEAMED JASMINE RICE** 2  
**SOY MUSHROOM RICE** 4  
**WILD MUSHROOMS AND MARKET GREENS** • braised in gingery hoisin sauce 4  
**EGGPLANT** • braised hakka style with thai basil 4

chef de cuisine: alex jimenez

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