

Welcome to Tamarine, a restaurant created to introduce our guests to the richness of Vietnamese culture by revealing two of its highest art forms: its cuisine & fine art. We offer a menu based on promoting the Vietnamese tradition of the communal meal in which food is shared & enjoyed with those close. Our small plate entrées are enjoyed with the pairing of a variety of aromatic, flavor-infused rice, designed to be mixed & matched to create a truly dazzling flavor experience. Along with our cuisine, our art gallery proudly features the works of seven Vietnamese artists, which includes a collection of paintings on canvas & paper. Works from this exhibit are available for sale. A portion of the proceeds generated from this exhibit will be donated to The Kipp Bayview Academy; is a middle school in the Bayview/Hunter's Point neighborhood of San Francisco that is dedicated to closing the achievement gap and to have every one of its students go to college.

Anne Le Zibblatt, Proprietor

LUNCH MENU

Tammy Huynh, Executive Chef/Proprietor

STARTERS

Shrimp Croquettes	Crisp shrimp meatballs served in a crisp noodle nest with a sweet chili sauce & coarse grain mustard. 10
Salt & Pepper Calamari	Crisp calamari wok tossed with garlic & spring onions; served with a cilantro emulsion. 11
Half Moon Buns*	Steamed buns filled with char siu roast pork, cucumber, pickled daikon & hoisin sauce. 8
Tammy's Banh Bap*	Banana leaf steamed corn cake served with pulled pork & a chili-coconut cream sauce. 8
Imperial Rolls	Crisp rice paper filled with crab, ground pork & Woodear mushrooms; served w/ Vietnamese herbs. 9
Tuna Tartare	Big Eye Tuna, ginger, chili & cucumber; served with crisp wonton chips. 13
Braised Oxtail Bruschetta	Slow braised oxtail, toasted baguette slices & pickled onions; served with an apple & fennel salad. 8
Banh Mi Roti*	Pan fried wheat bread served with a red Panang curry sauce. 5
Shrimp Cupcakes*	Crisp rice flour, coconut milk, green onion & baby prawn cakes served with Vietnamese nuoc cham. 9
Tea Leaf Beef	Ground beef, pork, onion, garlic & soy wrapped in a wild tea leaf; grilled in a chili-fish sauce glaze. 10
Shrimp Spring Rolls*	Fresh rice paper filled with shrimp, pork, bean sprouts & mint; served with a hoisin-chili sauce. 7
Taro Root Rolls*	Crisp roll of taro root, onion, Wood Ear mushrooms & carrots; served with a chili-plum sauce. 7
Tamarine Taste*	Taro Root Rolls, Tea Leaf Beef, Shrimp Spring Rolls & Papaya Salad (serves two). 16

SOUPS, SALADS & NOODLES

Kobe Beef Pho	Sliced Kobe beef blanched with star anise, cinnamon & ginger beef broth; served w/ rice noodles & herbs. 12
Kabocha-Corn Soup*	Creamed kabocha, corn & coconut soup infused with lemongrass. 9
Ha Long Bay Soup	Crab wontons served in a consommé infused with coriander & coconut milk. 13
Pomelo Salad*	Peeled pomelo tossed with poached prawns, pork, celery & Vietnamese mint. 12
Papaya Salad*	Shredded green papaya tossed with basil & served with dried shredded beef. 9
Citrus & Mizuna Salad*	Mizuna, peeled orange segments, frisee, Marcona almonds & goat cheese salad tossed with a garlic vinaigrette. 11
Wok Pho Beef Noodles*	Wok flashed rice noodles tossed w/ Chinese broccoli, flank steak, eggs & soy sauce. 13
Seared Scallops & Glass Noodles*	Pan seared scallops over wok tossed noodles, eggs, wood ear mushrooms & cilantro in a soy-oyster sauce. 19
Wok Fired Garlic Noodles*	Egg noodles wok fired with garlic, butter, Parmesan cheese & black pepper; served with fresh cilantro & lime. 7

ENTRÉES

Steamed Silken Tofu*	Steamed silken tofu served with tofu ham, straw mushrooms, spinach & Goji berries. 15
Nori Wrapped Tofu Filet*	Seared nori wrapped tofu served with sautéed wax beans & sun dried tomatoes in a soy-sherry butter sauce. 16
Tamarine Prawns	Flash-fried jumbo prawns tossed in Tamarine's signature tamarind sauce & served with crisp noodles. 24
Pan Seared Hamachi	Hamachi served with sautéed asparagus & chanterelle mushrooms, carrot reduction & truffle vinaigrette. 23
Clay Pot Cod	Alaskan Black Cod caramelized in onion, garlic, black pepper & molasses. 18
Lemongrass Sea Bass	Lemongrass & garlic Sea Bass served with a cold mango & cilantro noodle salad. 23
Honey-Soy Roti Chicken	Boneless fried chicken drizzled with soy sauce, 5 spice & honey; served with a spicy papaya salad & sticky rice. 20
Olive Oil Poached Duck	Slow poached duck breast served with a sunchoke & edamame puree; finished with a star anise vinaigrette. 23
Madras Goat Curry*	Madras goat curry served with potatoes, taro, lemongrass, onion & coconut milk. 21
Coriander Crusted Pork	Seared coriander pork loin served with stewed eggplant, anchovy, basil & bell pepper. 23
Shaking Beef	Cubed beef tenderloin sautéed with soy, garlic & onions; served with a watercress salad. 24
Hoisin Lamb Chops	Hoisin, garlic & rosemary grilled chops served with baby bok choy & sweet potato fries. 25

VEGETABLES

Wok Fired Garlic Lettuce*	Wok fired romaine lettuce with garlic, soy sauce & rice wine. 8
Sautéed Mushroom Medley*	A medley of Shiitake, King Trumpet & Portobello mushrooms sautéed in a Palm sugar & butter sauce. 11
Twice Cooked Potatoes*	Fried potatoes served with a garlic aioli & spiced tomato sauce. 8
Chili-Lime Aubergine*	Grilled Japanese eggplant finished with onion oil, scallions & a chili-lime fish sauce. 10
Curried Long Beans*	Long beans sautéed in red chili, Kaffir Lime leaves & onions. 9
Basil Tofu*	Crisp tofu wok tossed with garlic & basil in a seasoned soy sauce; finished with crisp basil. 9

RICE

Empress Rice*	Sticky rice, garlic, leeks, ginger & egg; served with a sweetened soy drizzle. 6
Garlic Fried Rice*	Long grain jasmine rice wok fired with butter & garlic. 6
Coconut Rice*	Steamed long grain rice, vanilla & roasted coconut flakes. 2.5
Jasmine Rice*	Steamed long grain jasmine rice. 1.5
Brown Rice*	Steamed brown long grain rice. 2.5

*Indicates item may be prepared vegetarian. 18% gratuity is added to parties of 5 or more.