



## CEVICHE BAR

Peruvian style ceviche made fresh to order, combining the freshest catch with lime, sea salt and aji

<b>CEVICHE LIMENO</b>	<b>13</b>	<b>ATUN CHIFA CEVICHE</b>	<b>15</b>
petrole sole, shrimp, scallop, calamari, red onion, cilantro, choclo, cancha, camote		ahi tuna, ginger soy chifa sauce, cashew, sesame, scallion, avocado, fried won ton strips	
<b>TIRADITO CHALACO</b>	<b>15</b>	<b>CEVICHE CLASICO</b>	<b>12</b>
ahi tuna sashimi, aji amarillo, avocado, crispy quinoa choclo salsa, cancha, micro sprouts		petrole sole, red onion, cilantro, rocoto, choclo, cancha, camote	
<b>CEVICHE PASION</b>	<b>14</b>	<b>CEVICHE FRESCA</b>	<b>14</b>
Shetland Isle salmon, passion fruit, aji amarillo, red onion, cilantro, purple corn, camote		scallops, watermelon radish, watermelon, jicama, chive, fresno, cilantro, crispy plantain	
<b>KUSHHI OYSTER</b> or		<b>CEVICHE QUATRO</b>	<b>29</b>
<b>SHIGOKU OYSTER</b>	<b>3.25/EACH</b>	tasting of four ceviches;	
with chipotle cocktail, mango mignonette		limeno/ atun/ pasion/ classico	

## APPETIZERS

<b>MEJILLONES</b>	<b>13</b>	<b>REMOLACHA</b>	<b>12</b>
pan roasted mussels, spanish chorizo, white wine, aji panca sofrito, grilled garlic bread		baby beet salad, goat cheese, orange segment, aji fresno, micro sprouts, pistachio vinaigrette	
<b>QUINOA TABOULE</b>	<b>11</b>	<b>ALBONDIGAS</b>	<b>13</b>
Andean quinoa, tomato, cucumber, feta, olive, guava vinaigrette, avocado, mango criolla		lamb meatballs, cream sherry truffle sauce, manchego, peas, fresno chile	
<b>SOPA DEL DIA</b>	<b>9</b>	<b>CAESAR SALAD</b>	<b>10</b>
soup of the day, ask your server		little baby gems lettuce, huacatay caesar dressing, tomato, walnuts, olive, croutons, manchego	
<b>EMPANADAS VEGETARIANAS</b>	<b>12</b>	<b>PIQUILLOS RELLENOS</b>	<b>12</b>
maitake, oyster, shitake, truffle, fennel, celery, carrot, red onion, manchego & andean corn, served with rocoto aioli and mango salsa		stuffed piquillo pepper, goat cheese, eggplant, golden raisin, cilantro pistou, guava dressed watercress	
<b>ENSALADA VERANO</b>	<b>13</b>	<b>JALEA MIXTA</b>	<b>14</b>
roasted sweet corn, cherry tomato, mixed greens, frisee, lemon & tomato vinaigrettes, micro sprouts		crispy fried calamari, prawn, scallop, whitefish, salsa criolla, huacatay tartar	



## ENTRÉES

<b>CHURRASCO</b> 12oz	<b>28</b>	<b>CHULETON</b>	<b>24</b>
mesquite grilled ribeye with chickpea tacu tacu, grilled broccoli rabe, sweet pickled onion, mushrooms, fried egg & chimichurri		chile-lime mesquite grilled pork tenderloin with vegetables, plantain succotash, mango salsa & cilantro honey mustard sauce	
<b>PAELLA VALENCIANA</b>	<b>24</b>	<b>POLLO A LA BRASA</b>	<b>18</b>
saffron rice with chicken, chorizo, clams, mussels, shrimp, scallops, calamari, peas, roasted red pepper & pimento sofrito		roisserie roasted free range chicken marinated in fresh herbs & lemon, served with a tomatillo sauce & choice of two sides	
<b>SALMON</b>	<b>24</b>	<b>LOMO SALTADO</b>	<b>22</b>
mesquite grilled Shetland Island salmon, frisee & pickled vegetable criollo, platanos maduros, potato latke & panca chupe sauce		sauteed tenderloin steak strips, caramelized red onion, tomato, cilantro, soy balsamic glaze served with french fries & jasmine rice	
<b>PASTA APASIONADO</b>	<b>22</b>	<b>PESCADO A LO MACHO</b>	<b>30</b>
pappardelle with pulled chicken breast, chorizo, kale, broccoli rabe, fennel, carrot, tomato, cilantro & asiago in an aji misto cream sauce		whole fried bronzino served with a creamy aji amarillo Peruvian seafood stew of clams, mussels, shrimp, scallop, calamari	
<b>AJI DE GALLINA</b>	<b>20</b>	<b>CORDERO</b>	<b>28</b>
pulled chicken stew served with jasmine rice, boiled egg, walnuts, olives and pickled cabbage		marinated and mesquite grilled lamb chops served with wild mushroom, sweet corn & choclo risotto, demi glace	

## SIDES

<b>YUCA FRITA</b>	<b>5</b>	<b>PAPAS FRITAS</b>	<b>4</b>	<b>BROCOLLI RABE</b>	<b>5</b>
huancaína sauce		french fries, rocoto aioli		grilled with garlic butter	
<b>WILD MUSHROOMS</b>	<b>7</b>	<b>VEGETALES MISTO</b>	<b>5</b>	<b>CAMOTES FRITOS</b>	<b>5</b>
sauteed shitake & oyster mushroom		broccoli rabe, kale, red onion, fennel, choclo, carrot, garlic		sweet potato fries, lime salt, tamarind aioli	
<b>SPINACH CATLAN</b>	<b>6</b>	<b>PLATANOS FRITOS</b>	<b>5</b>	<b>CRISPY PLANTAIN CHIPS</b>	<b>4</b>
sauteed with garlic, golden raisin and pumpkin seeds		fried sweet plantain with aji verde aioli		a great compliment to your ceviche	

CHEF, PASTRY CHEF : JOHN HANBURY

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Pasion is proud to comply with Monterey Bay Aquarium seafood watch program and support local farms, organically grown ingredients and sustainability consuming raw or undercooked dairy, meat, fish or shellfish although quite tasty, may increase your risk of food born illness

NOT ALL INGREDIENTS ARE LISTED please let us know of any dietary restrictions. cake cutting fee \$2 per slice, All major credit cards accepted, Gift Cards are available