

TAMARINE

Welcome to Tamarine, a restaurant created to introduce our guests to the richness of Vietnamese culture by revealing two of its highest art forms: 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 family style entrees are best enjoyed with a craft, specialty cocktail or bottle of hand-picked wine from our Sommelier. Our art gallery features the works of Vietnamese artists, which are also available for sale. 10% of the proceeds generated from this exhibit will be donated to the VA of Palo Alto, an organization dedicated to providing health and other services to our nation's veterans living in the Palo Alto area.

Tammy Huynh
Executive Chef/Proprietor

Tanya Huynh Hartley
Proprietor

WINTER

STARTERS

VEGAN AVOCADO ROLLS (vg/n)	Fresh rice paper rolls with grilled tofu, carrot, pickled cucumber, lettuce mix, & avocado; peanut dipping sauce. 14
TARO ROOT ROLLS (v)	Crisp rolls filled with taro root, carrots, mushrooms & glass noodles; plum-chili sauce. 14
BANH MI ROTI (vg)	Pan fried wheat bread served with a Penang curry sauce. 12
CRISPY CHIVE CAKES (vg)	Steamed and pan fried rice batter with chives & garlic; served with a tamari vinaigrette dipping sauce. 16
TUNA TARTARE++	Hawaiian Big Eye Tuna tossed with coconut milk, cucumber, & tobiko; served with crispy wonton chips. 24
SHRIMP & PORK SPRING ROLLS*	Fresh rice paper rolls with shrimp, pork, bean sprouts, lettuce mix, & mint; served with hoisin dipping sauce. 14
COCONUT PRAWNS	Prawns coated with coconut flakes and served with mango & chili sauce. 20
SALT & PEPPER CALAMARI	Crisp calamari wok-tossed with garlic, cilantro, & spring onions; served with a cilantro lime emulsion. 20
BLUE CRAB NORI TACOS	Blue crab meat, seasoned rice, avocado, lemon zest, mayonnaise, & chives in crispy nori shells. 22
BANH KHOT*	Crispy rice flour & coconut milk savory cups filled with shrimp, green onion, dried shrimp; chili-fish sauce. 20
MA’S CHAO TOM	Seasoned ground wild Gulf shrimp wrapped in sugarcane; served with pineapple salsa & honey habanero sauce. 19
BO BIA ROLLS* (n)	Fresh rice paper filled w/jicama, carrot, egg ribbons, Chinese pork sausage, dried shrimp; gf hoisin peanut sauce. 14
TAMARINE TASTE*	Shrimp & Pork Spring Rolls*, Tea Leaf Beef, Taro Root Rolls (v), & Papaya Salad* (serves two). 32

SALADS, SOUPS, & NOODLES

GREEN PAPAYA SALAD*	Dried beef with shredded green papaya, Thai basil, & soy vinaigrette dressing. 18
KALE & BRUSSELS SPROUT SALAD (v/n)	Kale, shaved Brussels sprouts, Asian pear, pomegranate, Parmesan cheese, walnuts; maple cranberry dressing. 21
PERSIMMON & GREENS SALAD* (v/n)	Radicchio, frisee, mizuna, Medjool dates, aged Manchego cheese, almonds; sherry kumquat dressing. 21
COCONUT CURRY NOODLE SOUP (vg)	Red curry coconut broth, rice noodles, quail eggs, bok choy, bean sprouts, tofu puffs, sambal, & Vietnamese mint. 22
BEEF PHO SOUP++ (LUNCH ONLY)	SRF American Wagyu beef, beef, bone & oxtail broth, rice noodles, red onions, & herbs. 23 (Imperial Wagyu beef 34)
HA LONG BAY SOUP	Blue Crab & asparagus wontons served in a consommé infused with coriander & coconut milk. 23
WOK BEEF NOODLES*	Rice noodles, Chinese broccoli, flank steak, eggs, sweet soy, & oyster sauce. 29 (Imperial Wagyu beef 42)
CRAB & GLASS NOODLES*	Dungeness crab meat wok-fired with glass noodles, tossed in a ginger & soy-garlic sauce. 42 (Vegetarian 27)
GARLIC NOODLES*	Egg noodles wok-tossed with garlic, butter, Parmesan cheese, & fresh cilantro. 17

ENTREES

GREEN VEGAN CURRY (vg)	Organic tofu, zucchini, eggplant, bamboo shoots, long beans, basil, & green coconut curry sauce. 28
BUDDHA’S DELIGHT (vg)	Braised cabbage, ginkgo nuts, Shiitake mushrooms, long beans, bamboo, red bell pepper, & mung bean noodles. 29
TAMARINE PRAWNS	Flash-fried jumbo prawns tossed in a tamarind sauce & served with crisp rice noodles. 34
TIGER PRAWNS & GARLIC NOODLES	Grilled prawns, egg noodles, oyster sauce, Parmesan cheese, Fresno chili-garlic, & Vietnamese cilantro. 39
CLAY POT COD	Alaskan black cod caramelized in onion, garlic, black pepper & molasses. 31
LEMONGRASS SEA BASS	Lemongrass & garlic seabass pan roasted & served with a chilled mango-cilantro glass noodle salad. 39
HALIBUT HOT POT	Thinly sliced halibut cooked in claypot, fermented bean paste, Nappa cabbage, celery, & sweet potato noodles. 44
SPICY SEAFOOD FRIED RICE*	Bay scallops, shrimp, mussels, squid, basil, sweet soy sauce, gf oyster sauce, cilantro, & Thai chili. 32 (Vegetarian 24)
TWICE COOKED CHICKEN	Boneless chicken breast & thigh, turmeric, garlic, lime leaves, lemongrass; served with yellow rice & chili sambal. 36
GREEN CHICKEN CURRY	Organic chicken breast, zucchini, eggplant, bamboo shoots, long beans, basil, & green coconut curry sauce. 31
SHAKING BEEF	Cubed Angus Beef filet mignon seared with soy, garlic, & onions, with arugula and mizuna salad. 39
WILD PEPPER PORK CHOP	Berkshire pork chop marinated in Northern Vietnamese spices, roasted vegetables, & Mac Mat sauce. 50
HOISIN LAMB CHOPS	Grilled garlic, hoisin, & rosemary Australian lamb chops with baby bok choy & sweet potato fries. 50

VEGETABLE SIDES & RICE

CHILI GREEN BEANS (v)	Wok toss green beans, preserved mustard greens, dried chilies, ginger, & fermented broad bean paste. 18
PAN FRIED EGGPLANT (vg)	Eggplant, shishito peppers, red pepper flakes, Gochujang tamari sauce, crispy leeks, & sesame seeds. 19
BASIL TOFU (v)	Crisp tofu wok-tossed with garlic & basil in a seasoned soy sauce; finished with crisp basil. 18
GRILLED ENDIVES (v)	Grilled endives, black butter, Bosc pear, aged balsamic, & feta cheese. 20
EMPRESS RICE (v) ++	Sticky rice, garlic, leeks, ginger, & sunny side up egg; served with a sweetened soy drizzle. 16
GARLIC FRIED RICE*	Long-grain jasmine rice wok-fried with fish sauce, butter, & garlic; finished with cilantro. 15 (Crab Garlic Rice 38)
JASMINE RICE (vg)	Steamed long-grain jasmine rice. 3.50
COCONUT RICE (vg)	Steamed long-grain jasmine rice, coconut milk, & topped with toasted coconut flakes. 4
BROWN RICE (vg)	Steamed long-grain brown rice. 4
CHILI TRAY (vg)	House-made sriracha, house-made sambal, and Thai chili. 3

(v) Vegetarian; (vg) Vegan; * Indicates a vegetarian preparation is available. (n) nut allergy
++Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.
4% added to each check to partially offset employer-mandated expenses.
20% gratuity added to parties of 5 or more