

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

SPRING

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
- BANH KHOT CHAY (vg)** Crispy rice flour, coconut milk, turmeric, mung beans, Shiitake mushrooms, & leeks; served with vegan chili sauce. 18
- MARINATED BEETS & DIP (v/n)** Marinated red and yellow beets, red pepper walnut dip, feta cheese, sesame, mixed nuts; served with flat bread. 19
- 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 IT RAM** Steamed mochi with shrimp with crispy rice cakes; served with chili-fish sauce. 16
- CHICKEN WONTONS** Ground chicken wontons, sesame seeds, seasoned soy garlic sauce; served with soy chili oil sauce. 18
- 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. 19
- HARVEST SALAD (v/n)** Kale, arugula, apple, roasted beets, candied pecans, goat cheese, & sweet potatoes; lemon honey vinaigrette. 21
- CHEF SALAD (vg)** Cabbage, mizuna, pickled ginger, sesame, avocado, nori crisps, & pumpkin seeds; carrot ginger sesame dressing. 21
- EDAMAME WONTON SOUP (vg)** Wontons filled with edamame & organic tofu; vegetarian broth, bok choy, Shiitake mushrooms, & crispy shallots. 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. 24
- 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
- SEARED KING MUSHROOMS (vg/n)** Seared King mushrooms, spinach puree & Arborio rice, Parmesan cheese, honey miso tahini sauce, & pinenuts. 30
- 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. 34
- LEMONGRASS SEA BASS** Lemongrass & garlic seabass pan roasted & served with a chilled mango-cilantro glass noodle salad. 39
- MISO SALMON** Oven roasted Ora King salmon, miso, crispy rice, sauteed bok choy, & yuzu butter sauce. 40
- FIVE SPICE CHICKEN** Mary's boneless chicken breast & thigh, 5 spice, tamari, ginger, garlic, kecap manis; served with ginger garlic rice. 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
- COM TAM THIT NUONG** Sliced Black pork, garlic, gf oyster sauce, green onion; broken rice, nori wrapped shrimp, & chili fish sauce. 36
- HOISIN LAMB CHOPS** Grilled garlic, hoisin, & rosemary Australian lamb chops with baby bok choy & sweet potato fries. 54

VEGETABLE SIDES & RICE

- CHILI GREEN BEANS (v)** Wok tossed 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. 19
- ROASTED CAULIFLOWER (v)** Roasted cauliflower, curry leaves, turmeric, ginger, garlic, & brown butter. 19
- 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