



Lunch

Starters

House Made Soup of the Day Cup 8

Cheese & Charcuterie—Cheeses: (Port Wine Derby, Tartufata & Humboldt Fog)

Charcuteries: (Speck, Coppa, San Daniel Prosciutto) Mustard, Olives & Crackers 3 for 21 6 for 38

Grilled Artichoke- Crumble Feta Cheese, Watermelon Radish, Organic Mix Green & Fresh Oregano-Lemon Vinaigrette 14 GF- V

Grilled Prawns- Triangles Puff Pastry, Teriyaki & Sweet-Chili Sauce 16 GF

Heirloom Tomato- Fresh Burrata Cheese, House-Made Pesto, Fresh Basil & Balsamic Reduction 16 GF- V

Tuna Tartar- Avocado, Cucumber, Red Jalapeno Pepper, Green Onion, Sesame Seeds, Soy Dressing & Taro Chips 20 GF

Roasted Lamb Riblet- Home Made Oregano Lemon Pesto & Lemon Oregano Dressing 16 GF

Mediterranean Spiced Meatballs- Fresh Basil, Tomato Concassed, Parmesan Cheese & Marinara Sauce 17

Crab Cakes- Mango, Hash Avocado, Cucumber Salad, Petite Sea Grass & Chili-Lime Aioli 20

Beef Tartar (Raw)- Chopped Filet Mignon, Capers, Red Onion, Dijon Mustard, Drizzle White Truffle Oil & Crostini 21 GF

Red Wine Braised Grilled Octopus- Celery, Carrots, Red Onion & Fresh Oregano, Garlic, Lemon Dressing 21 GF

Butternut Squash Gnocchi- - Gorgonzola Cream Sauce & Toasted Almonds 14 Full 28

Salad

Living Butter Lettuce— Asian Pear, Almonds, Raisins, Gorgonzola Cheese & Champagne Vinaigrette 16 GF- V

Caesar- Petite Hearts of Romaine, Parmigiano-Reggiano Cheese, Croutons & Classic Caesar Dressing 14 GF- V

Roasted Red & Gold Beets- Arugula, Goat Cheese, Toasted Walnuts & Raspberry Vinaigrette 16 GF- V

Baby Kale- Toasted Pecans, Dates, Manchego Cheese, Cherry Tomato & White Balsamic Vinaigrette 15 GF- V

Add Protein to Your Salads

Add Grilled Chicken 10

Add Grilled 2 Lamb Chops 24

Add Grilled Prawns 12

Add Grilled Steak 20

Add Grilled Salmon 18

Add Crab Cakes 18

Sandwiches

All Sandwiches Come with One Side Dish Included. We Can Also Offer Open Face or No Bun

Crab & Salmon Cake- Capers Berry Aioli, Arugula & Tomato 22

Chicken Salad Sandwich- House Roasted Chicken, Celery, Tarragon Tomato, Butter Lettuce, Lemon Mayo & White Toasted Bread 18 GF

Portobello Mushroom- Balsamic Glaze, Provolone Cheese, Baby Green & House-Made Pesto 18 GF- V

Harris Ranch Beef Burger- Lettuce, Tomato, Onion & Cheddar Cheese 22 GF

add Mushroom 3 add bacon 3 add Avocado 3

Sides

Onion Rings- Brussel Sprouts Chips- Cabbage-Apple Slaw- Gremolata French Fries- Baby Green Salad- Soup

Entrees

Grilled Salmon— Organic Baby Green, Red Onion, Caramelized Tomatoes, Roasted Potatoes & Basil Oil 28 GF

Sesame Crusted Seared Ahi Tuna- Arugula, Green Beans, Egg, Avocado, Champagne Vinaigrette & Teriyaki Glaze 32 GF

Grilled Lamb Chops- Thyme-Roasted Potato, Cipolini Onion, Arugula, Feta Cheese & Oregano-Lemon Vinaigrette 2 Chops 30 GF 4 Chops 48 GF

Bistro Steak & Fries- Petite Tenderloin, Paprika French Fries, Arugula, Stilton Butter & Demi-Glace 30 GF

Spaghetti Meatballs- Mediterranean Spiced Meatballs, Fresh Basil, Marinara Sauce & Parmesan Cheese 25

Risotto- Wild Mushrooms, Tartufata, Shaved Asparagus, Peas & Drizzle White Truffle Oil 25 GF- V

Penne Pasta- Sun Dried Tomato, Arugula, Mushroom, Zucchini, Peas & Vodka Cream Sauce 20 Add Chicken 24 GF

Fresh Tagliatelle Pasta- Smoked Short Rib Ragu, Mire Poix, Torched Burrata & Gremolata 28

Crab & Shrimp Ravioli- Vodka Cream Sauce, Chives, Crispy Guanciale & Herb Crusted Tomato Gratin 28

GF: Gluten Free Ideas V: Vegan Ideas. Please Ask for Vegetarian Items Gluten Free Pasta Available

Bread Served by Requests. Please Inform Your Server of any Dietary Restrictions

%20 Gratuity Charge for Parties of 6 or More

Exec. Chef Edgar Fuentes

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Private Dinning Information Please Call or Email Event Coordinator, Gizem Aka (415) 849 6242

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We Support Local Organic Farmers & We Use Peanut Oil for All Fried items.

We Serve Only Natural Fed Meats & Free-Range Organic Chicken.

Menu Items are Subject to Change Due to Seasonal Availability. We Proudly Bake Our Fresh Homemade Bread.