# Honolulu Museum of Art Spalding House Café

#### Starters

**soup du jour** creative preparations made fresh daily cup \$4 bowl \$6

**DEVILED EGGS** with ajvar (red pepper puree), smoked paprika, alaea salt, pickled onion \$7

**FRESH HERB, LEMON + GARLIC SPREAD** with Parmesan baguette toast points \$7

**MEZZE** hummus, cucumber, feta, kalamata, artichoke, tomato, herbed yogurt spread, olive oil and warm pita \$12

#### Salads

**spalding House salad** mixed greens, tomato, cucumber, onion, chickpeas, carrot, herb vinaigrette \$9

**LOMI KALE CAESAR** curly kale massaged with Parmesan Caesar dressing, bubu arare (puffed rice) \$9 with chicken \$13

**CURRIED QUINOA + SEASONAL VEGETABLES**with lemon vinaigrette \$13

**TOFU WATERCRESS** tomato, cucumber, sesame-yuzu dressing \$13

### Panini

On traditional flatbread, with side house salad

**CLASSIC** salami, ham, provolone, sweet peppers, tomato, Italian vinaigrette \$14

**VEGGIE** grilled eggplant, provolone, roasted peppers, caramelized onions, olive tapenade, hummus \$14

**TURKEY REUBEN** sauerkraut, Swiss, Dijon, caraway-Russian dressing \$14

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#### Combinations

**GROWN-UP GRILLED CHEESE** fondue grilled cheese sandwich with Dijon + tomato, with choice of side house salad or cup of soup \$14

**soup + salad** cup of soup with side house salad \$9

**soup**, **salad + sandwich** cup of soup and side house salad with choice of half fondue grilled cheese, classic panini, or veggie panini \$13

## Wraps

Choice of spinach or sundried tomato tortilla. with side house salad

**CHICKEN CAESAR** chicken breast, greens, provolone, tomato, Parmesan Caesar dressing \$13

**MEDITERRANEAN QUINOA** cucumber, eggplant, roasted peppers, greens, herbed yogurt spread \$13 with feta \$14

**HAM+SWISS** lettuce, tomato, housemade herbed aioli \$13

## Beverages

FRESHLY BREWED ICED TEA, COFFEE OR ESPRESSO \$3

CAPPUCCINO, LATTE, OR THAI ICED COFFEE \$4

FRESHLY SQUEEZED LEMONADE \$4

**ASSORTED SOFT DRINKS** \$2

**SPECIALTY BEVERAGE** \$5

Mahalo for visiting Spalding House Café. Museum members receive a 10% discount.

#### Desserts

gâteau \$7

flourless chocolate cake layered with chocolate mousse and fresh whipped cream

ASSORTED GELATO AND SORBETTO

from La Gelateria \$6

**CHEESECAKE** 

with seasonal toppings \$7

18% gratuity added to parties of 8 or more \$10 minimum for credit card purchases, please