

# Honolulu Museum of Art Café

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## Starters + salads

**SOUP OF THE DAY** \$6.50

**SIDE OF FOCACCIA** \$2

**SMALL MIXED-GREENS SALAD**

with walnuts, Asiago cheese  
+ red wine vinaigrette \$6.50

**ANAHEIM PEPPERS** sautéed with  
capers, anchovies + garlic,  
side of focaccia \$15.95

**GRILLED LONG EGGPLANT**

with chili-goat cheese drizzle  
+ basil oil, side of focaccia \$14.95

**NIÇOISE SALAD** seared coriander-  
crusted ahi + roasted shallot  
vinaigrette \$20.95

**MAHI MAHI + SOBA NOODLE SALAD**

with cucumber-mint relish  
+ shoyu-lime vinaigrette \$18.95

**GRILLED SHRIMP SALAD** 'nalo greens,  
strawberries, oranges, avocado  
+ ginger-shallot vinaigrette \$21.95

**WARM GOAT CHEESE SALAD**

'nalo greens, seasonal fruit, walnuts  
+ honey-thyme vinaigrette \$16.95

**SPINACH SALAD** with blue cheese,  
dried cranberries, butternut squash,  
toasted almonds + fresh fruit  
vinaigrette \$16.95

**WHITE BEAN SALAD** on arugula  
with wilted radicchio, shiitake  
mushrooms, Reggiano cheese  
+ red wine vinaigrette \$14.95

**MARKET SALAD** the day's freshest  
produce with 'nalo greens, couscous  
+ grilled chicken breast \$18.95

**ROASTED TURKEY CURRY SALAD**

with mixed greens, seasonal fruit,  
cashew nuts + plum vinaigrette \$16.95

**PAN-SEARED SALMON SALAD**

Fresh salmon atop 'nalo greens  
with balsamic vinaigrette  
+ mango salsa \$19.95

No separate checks, please.

An 18% service charge will be added  
to all parties of six or more.

Corkage fee is \$10 per bottle.

No outside food, please.

Consuming raw or undercooked foods may  
increase your risk of foodborne illness.

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# Sandwiches + pasta

**PIADINA** Arugula, tomato, cucumber, roasted garlic, pesto, fresh mozzarella + prosciutto on grilled Italian flatbread + green salad \$16.95

**FETA, TAPENADE + HAU'ULA TOMATO SANDWICH** on house-baked focaccia + green salad \$14.95

**PORTOBELLO MUSHROOM SANDWICH** Grilled portobello mushroom with roasted red pepper, Fontina cheese + caramelized onions + green salad \$13.95

**CHOPPED SALMON STEAK SANDWICH** on house-baked bun with dilled horse-radish sauce + green salad \$15.95

**GRILLED CHICKEN BREAST SANDWICH** on house-baked bun with maple bacon, fontina cheese + caper aioli \$14.95

**FILET MIGNON SANDWICH** on house-baked bun with red onion-Dijon-caper relish + green salad \$21.95

**MEATLOAF SANDWICH** on house-baked bun with pickled Maui onions + shiitake mushroom ketchup \$15.95

**BARBECUE PORK LOIN SANDWICH** on house-baked bun with grilled pineapple salsa + green salad \$15.95

**1/2 TURKEY SANDWICH** on whole-wheat bread with roasted turkey breast, Emmenthaler cheese + house-made chutney + green salad \$10.50

**WHOLE TURKEY SANDWICH** + house-made chutney + green salad \$14.50

**PASTA OF THE DAY** \$19.95

- *To substitute soup for salad, add \$1*

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# Beverages

**ICED TEA** Paradise Tropical Tea \$3

**POT OF HOT TEA** Harney and Sons Tea  
Choose one: Japanese sencha, organic green citrus, jasmine, Irish breakfast, black currant, organic peppermint \$3

**COFFEE** Fresh-roasted Graffeo coffee from San Francisco. Hot or iced \$3

**HOUSE-MADE GINGER LEMONADE** \$3.50

**ARNOLD PALMER** \$3.50

**PASSION ORANGE GUAVA JUICE** \$3

**PERRIER** \$3

**SOFT DRINKS**

Coke, Diet Coke, Sprite \$3