

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 \$8

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

Panini

On traditional flatbread, with side house salad

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

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

BAKED EGGPLANT roasted peppers, provolone, marinara, kalamata tapenade \$14

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 BGT wrap \$14

Wraps

*Choice of spinach or sundried tomato
tortilla, with side house salad*

CAESAR CHICKEN SALAD lomi kale,
tomato, provolone \$13

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

BGT bacon, greens, tomato,
toasted-onion mayo \$13

Beverages

**FRESHLY BREWED ICED TEA,
COFFEE OR ESPRESSO** \$3

CAPPUCCINO OR LATTE \$4

THAI ICED COFFEE \$5

FRESHLY SQUEEZED LEMONADE \$4

ASSORTED SOFT DRINKS \$2

SPECIALTY BEVERAGE \$5

Desserts

GÂTEAU \$8
flourless chocolate cake layered
with chocolate mousse and fresh
whipped cream

ASSORTED GELATO AND SORBETTO
from La Gelateria \$6

Mahalo for visiting Spalding House Café.
Museum members at Supporting level and
above receive a 10% discount.

18% gratuity added to parties of 8 or more