

# Honolulu Museum of Art Café

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## Starters and Daily Selections

### **DAILY SOUP SELECTION**

\$6.50

### **SMALL MIXED GREENS SALAD**

Walnuts, Asiago cheese and red wine vinaigrette \$6.50

### **GRILLED LONG EGGPLANT**

Chili goat cheese drizzle, basil oil and grilled focaccia \$15

### **FEATURED PASTA SELECTION**

\$20

### **SUN-DRIED TOMATO AND ROSEMARY FOCACCIA**

\$2.50

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## Salads

### **MARKET SALAD**

ʻNalo greens, couscous and selected market vegetables, balsamic vinaigrette. Choice of grilled chicken breast or pan seared salmon \$20

### **WARM GOAT CHEESE SALAD**

ʻNalo greens, fresh berries and walnuts, honey thyme dressing \$17

### **NIÇOISE SALAD**

Coriander crusted local ahi seared rare, roasted shallot vinaigrette \$21

### **GRILLED SHRIMP SALAD**

ʻNalo greens, avocado, strawberries and oranges, ginger shallot vinaigrette \$21

### **SPINACH SALAD**

Crumbled blue cheese, dried cranberries, butternut squash and toasted almonds, red wine vinaigrette \$17

### **SOBA NOODLE SALAD WITH FRESH ISLAND MAHI MAHI**

Heart of romaine, cucumber mint relish and shoyu lime dressing \$20

### **CURRY TURKEY SALAD**

House roasted turkey, mixed greens, seasonal fruit and cashews, plum vinaigrette \$17

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# Sandwiches

*All sandwiches served with Nalo greens, to substitute soup for greens, add \$1.50*

## **PIADINA**

Fresh mozzarella and prosciutto di Parma on grilled Italian flatbread with arugula, tomato and cucumber, roasted garlic and basil pesto \$17

## **GRILLED CHICKEN BREAST SANDWICH**

Crisp bacon, avocado, and fontina cheese on house baked bun, caper aioli \$16

## **FILET MIGNON SANDWICH**

Grilled beef tenderloin on house baked bun, caper and onion Dijon relish \$22

## **MEATLOAF SANDWICH**

Pickled Maui onions and shiitake mushroom ketchup on house baked bun \$16

## **GRILLED PORK LOIN SANDWICH**

Barbecue glaze and grilled pineapple salsa on house baked bun \$16

## **PORTOBELLO MUSHROOM SANDWICH**

Grilled portobello mushroom with roasted red pepper, caramelized onions and fontina cheese on house baked bun \$15

## **TURKEY BREAST SANDWICH**

House roasted turkey and Swiss cheese on whole wheat bread, served with cranberry ginger chutney \$15  
Half turkey sandwich \$11

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# Beverages

## **ICED TEA**

Shangri La tropical tea \$3.50

## **HOUSEMADE GINGER LEMONADE \$3.50**

**ARNOLD PALMER \$3.50**

## **PASSION ORANGE GUAVA JUICE \$3**

## **BUNDABERG**

**AUSTRALIAN GINGER BEER \$4.50**

No separate checks, please.

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

**COKE, DIET COKE, SPRITE \$3**

**PERRIER \$3**

## **RUSTY'S COFFEE**

100% Maui blend, hot or iced \$3.50

## **POT OF HARNEY AND SONS TEA**

English breakfast, organic green citrus, peppermint, or sencha \$3.50

Corkage fee is \$10 per bottle.

No outside food, please.

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