

# Honolulu Museum of Art Spalding House Café

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## Starters

### **SOUP DU JOUR**

Creative preparations  
made fresh daily    cup \$5    bowl \$7

### **DEVILED EGGS**

Kale pesto, pickled pepper confetti,  
alaea salt \$9

### **MEZZE PLATTER**

Hummus, roasted eggplant,  
artichoke hearts, Kalamata olives,  
feta, tomato, labneh with za'atar.  
Served with warm pita \$14

## Salads

### **SPALDING HOUSE SALAD**

Mixed greens, tomato, cucumber,  
onion, chickpeas, herb vinaigrette \$11

### **GREEK LENTIL PANZANELLA**

Tender green lentils, tomato,  
cucumber, red onion, bell pepper,  
feta, Kalamata olives, ciabatta  
croutons, Greek vinaigrette \$14

### **LOMI KALE CAESAR**

Curly kale massaged with extra virgin  
olive oil, Parmesan Caesar dressing\*  
and bubu arare (puffed rice) \$11  
*with grilled chicken \$15*

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## Sandwiches + wraps

*Served with house salad, herb vinaigrette*

### **CLASSIC PANINI**

Salami, ham, provolone, tomato,  
sweet peppers, oil and vinegar  
on flatbread \$16

### **CHICKEN REUBEN PANINI**

Sauerkraut, Swiss, Dijon, caraway-  
Russian dressing on flatbread \$16

### **ROASTED VEGGIE SANDWICH**

Roasted peppers, zucchini, and  
eggplant, provolone, kale pesto  
on ciabatta \$16

### **HOT OVEN GRINDER**

New England-style sub sandwich.  
Ask for today's preparation \$17

*continued on back*

**CAESAR CHICKEN SALAD WRAP**

Spinach tortilla, lomi kale,  
tomato, provolone,  
Parmesan Caesar dressing \* \$15

**BGT WRAP**

Spinach tortilla, bacon, greens, tomato,  
house-made chive mayo \* \$15

**MEDITERRANEAN WRAP**

Spinach tortilla, cucumber, eggplant,  
roasted pepper, curried lentils,  
greens, herbed yogurt spread \$15  
*with feta \$16*

## Other selections

**PASTA WITH TOMATOES, ARUGULA AND PROSCIUTTO**

Fusilli pasta with pan-seared grape  
tomatoes, garlic, capers, fresh herbs,  
Parmesan, arugula and crispy  
prosciutto \$18

**SOUP, SALAD + SANDWICH**

Cup of soup with mixed greens and  
choice of half classic panini, roasted  
veggie sandwich or BGT wrap \* \$17

**SOUP + SALAD** cup of soup with  
mixed greens, herb vinaigrette \$10

## Beverages

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

**CAPPUCCINO OR LATTE** \$4

**THAI ICED COFFEE** \$5

**FRESHLY SQUEEZED LEMONADE** \$4

**SPECIALTY BEVERAGE** \$5

**ASSORTED SOFT DRINKS** \$3  
Coke, Diet Coke, Sprite

## Desserts

**GÂTEAU**

Flourless chocolate cake  
layered with chocolate mousse  
and whipped cream \$8

**ASSORTED GELATO AND SORBETTO**

Locally made by La Gelateria \$7

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

\* Consuming raw or undercooked meats,  
poultry, seafood, shellfish or eggs  
may increase your risk of foodborne illness.