

# Honolulu Museum of Art Café

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## Starters

**HoMA soup selection** \$6.50

**HoMA mixed greens** \$6.50  
Asiago cheese and walnuts  
Red wine vinaigrette

**Caesar salad** \$7.50  
Waipoli romaine and Parmigiano Reggiano

**Burrata cheese and Hau'ula tomatoes** \$12  
Balsamic reduction and fresh herbs

**Grilled rosemary focaccia** \$2.50

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## Salads

**Grilled chicken Caesar** \$20  
Fresh herb-grilled chicken breast  
Waipoli romaine, Parmigiano Reggiano  
and white anchovies

**Chilled soba noodles  
with grilled island mahi** \$22  
Waipoli romaine and ginger-mint relish  
Shoyu-lime dressing

**Grilled shrimp salad** \$21  
Waipoli greens, avocado, orange  
and strawberries  
Ginger-shallot vinaigrette

**Curried turkey salad** \$18  
House-roasted turkey, mixed greens,  
berries and cashews  
Sweet plum vinaigrette

**Greens and grains** \$17  
Waipoli greens, farro, shaved vegetables  
and sourdough toast  
White balsamic vinaigrette

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

Corkage fee is \$10 per bottle.

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

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## Sandwiches

*All sandwiches served with HoMA greens.  
Substitute soup for greens \$1.50*

**Herb-grilled chicken breast** \$17

Crisp maple bacon, avocado, and melted fontina with caper aioli on house-baked bun

**BBQ kalua pulled pork** \$17

Celery seed coleslaw and fresh cilantro on house-baked bun

**Grilled portobello mushroom** \$16

Roasted red peppers, caramelized onions and melted fontina on house-baked bun

**Grilled piadina** \$18

Melted fresh mozzarella, prosciutto di Parma, honey-lemon goat cheese, roasted red peppers and fresh basil. Served warm on grilled Italian flatbread.

**Classic piadina** \$18

Fresh mozzarella, prosciutto di Parma, roasted garlic, basil pesto, Hau'ula tomatoes, baby arugula, and balsamic vinegar. Served cold on grilled Italian flatbread

**House-roasted turkey breast** \$15

Lettuce, tomato, and Swiss on sliced wheat bread, served with cranberry relish

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## Entrées

**North Atlantic salmon filet** \$22

Pan-seared with Mediterranean farro salad, baby arugula and fresh herb chimichurri

**New York minute steak** \$26

Charbroiled Black Angus strip steak with creamy herb polenta and roasted shallot bordelaise.

**Penne pasta with pan-seared shrimp** \$22

Hau'ula tomatoes, garlic, olive oil, white wine and capers with fresh basil

**Grilled long eggplant** \$16

Chili goat cheese, basil oil and focaccia

**Grilled market vegetables** \$18

Selection of herb-grilled vegetables  
With grilled chicken or seared salmon \$24

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## Beverages

**Shangri La tropical iced tea** \$3.50

**Housemade ginger lemonade** \$3.50

**Arnold Palmer** \$3.50

**Passion-orange-guava juice** \$3.50

**Perrier** \$3.50

**Coke, Diet Coke, Sprite** \$3.50

**Bundaberg ginger beer** \$5

**Rusty's Coffee** \$4

100% Maui blend, hot or iced

**Pot of Harney and Sons tea** \$4

Earl Grey, English breakfast, chamomile, peppermint or sencha