

Honolulu Museum of Art Café

Starters

HoMA Soup Selection 6.5

HoMA Mixed Greens 6.5

Asiago cheese and walnuts
Red wine vinaigrette

Caesar Salad 7.5

Waipoli romaine, Parmigiano Reggiano
and herb croutons

Burrata Cheese and Hau'ula Tomatoes 10

Balsamic reduction and fresh herbs

Grilled Rosemary Focaccia 2.5

Salads

Grilled Chicken Caesar 20

Herb-grilled chicken breast, Waipoli romaine,
Parmigiano Reggiano, herb croutons
and white anchovies

Grilled Mahi Soba Salad 22

Locally caught mahi, Waipoli romaine,
buckwheat soba noodles 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.

Sandwiches

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

Herb-Grilled Chicken Breast 17

Crisp maple bacon, avocado, melted fontina and 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 basil pesto on grilled Italian flatbread

Classic Piadina 18

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

House-Roasted Turkey Breast 15

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

Entrées

Pan-Seared Atlantic Salmon 22

Mediterranean farro salad, baby arugula and fresh herb chimichurri

Broiled New York Steak 26

Black Angus New York with herb polenta, seasonal vegetable, 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 sauce, fresh basil and basil oil, served with focaccia

Grilled Market Vegetables 18

Selection of herb-grilled vegetables, served with romesco sauce
With grilled chicken or salmon 24

Beverages

Tropical Iced Tea 3.5

Housemade Ginger Lemonade 3.5

Arnold Palmer 3.5

Passion-Orange-Guava Juice 3.5

Perrier 3.5

Coke, Diet Coke, Sprite 3.5

Bundaberg Ginger Beer 5

Kona Coffee Purveyors 4
HoMA Signature Blend, hot or iced

Pot of Harney and Sons Tea 4
Earl Grey, English breakfast, chamomile, peppermint or sencha