

Honolulu Museum of Art Café

Starters

HoMA Soup of the Day 6.5

HoMA Mixed Greens 6.5

Waipoli greens, Asiago cheese, roasted walnuts with a red wine vinaigrette

Caesar Salad 7.5

Romaine, Parmigiano Reggiano, cherry tomatoes, herb croutons with a Caesar dressing

Burrata Cheese 10

Fresh burrata cheese, heirloom Hau'ula tomatoes, balsamic vinegar reduction and fresh herbs

Grilled Rosemary Focaccia 2.5

House made focaccia with rosemary and sun-dried tomato

Grilled Market Vegetables 12

Salads

Grilled Chicken Caesar 20

Herb-grilled chicken breast, romaine, Parmigiano Reggiano, cherry tomatoes, cucumbers, herb croutons, white anchovies with a Caesar dressing

Pepper-Crusted Seared Ahi Salad 22

Seared ahi, Waipoli greens, baby arugula, diced avocado, diced papaya, Hau'ula tomato with a papaya seed dressing

Grilled Shrimp Salad 21

Grilled shrimp, Waipoli greens, diced avocado, orange segments, sliced strawberries with a ginger shallot vinaigrette

Curried Turkey Salad 18

Curried house-roasted turkey, Waipoli greens, cabbage slaw, fresh berries, cashews with a sweet plum vinaigrette

Greens and Grains 17

Waipoli greens, Italian farro, shaved local vegetables, grilled rosemary focaccia with a Hawaiian honey 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 are served with HoMA Mixed Greens
Substitute soup for \$1.50*

Herb-Grilled Chicken Breast 17

Marinated and grilled chicken breast, maple bacon, sliced avocado, Fontina cheese with a caper aioli on a house-made bun

BBQ Kalua Pulled Pork 17

Kalua pulled pork tossed in our house BBQ sauce with celery seed coleslaw on a house-made bun

Grilled Portobello Mushroom 16

Balsamic and herb marinated grilled portobello mushroom, roasted red pepper, caramelized onion and fontina cheese on a house-made bun

Classic Piadina 18

Basil pesto, roasted garlic puree, fresh mozzarella, prosciutto di Parma, Hau'ula tomato and baby arugula on house-made italian flatbread

Grilled Piadina 18

Basil pesto, honey-lemon goat cheese, fresh mozzarella, prosciutto di Parma and roasted red pepper on house-made Italian flatbread

House-Roasted Turkey Breast 15

Sliced house-roasted turkey breast, green leaf lettuce, Hau'ula tomato, Swiss cheese on sliced whole wheat bread. Served with cranberry chutney

Entrées

Pan-Seared Atlantic Salmon 22

Seared Atlantic salmon, Italian farro salad, baby arugula and fresh herb chimichurri

Grilled New York Steak 26

Grilled New York strip loin, herb polenta, seasonal vegetable with a roasted shallot bordelaise sauce

Grilled Long Eggplant 16

Grilled long eggplant, chili goat cheese sauce, basil oil and fresh basil. Served with grilled rosemary focaccia

Pasta of the Day

Vegetarian option available

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