

Honolulu Museum of Art Spalding House Café

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

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.