

café **MED**



## MEDITERRANEAN DIPS • 1,050

### BABA GHANOUSH

tomatoes, red onions, spearmint, extra virgin olive oil,  
freshly baked flatbread



### LENTIL HUMMUS

served with freshly baked flatbread



## SALADS

### CHARGRILLED SHRIMP CAESAR SALAD • 1,750

garlic croutons, bacon, shaved grana padano



### LENTIL AND ROASTED FALL VEGETABLE SALAD • 1,500

kale, locally harvested mushrooms, cranberries, goat cheese,  
walnuts, lemon-tahini dressing



### SALAD BOOSTERS

- + falafel 350 A green circle with a white wheat stalk for gluten-free and a green circle with a white fork and knife for vegetarian.
- + chargrilled chicken breast 350 A green circle with a white wheat stalk for gluten-free.
- + chargrilled shrimp 600 A green circle with a white wheat stalk for gluten-free and a green circle with a white fish for fish or shellfish.

Ingredient Guide: dairy nuts egg soy gluten-free vegetarian fish or shellfish

All listed prices include 10% consumption tax (8% consumption tax is applied for takeout items)

## SMALL PLATES

### CRISPY CALAMARI • 1,300

green olives, oregano, citrus



### CRAB CAKES • 1,450

creamy avocado coulis, citrus, baby leaf lettuce



### BACON-WRAPPED HOKKAIDO SCALLOPS • 1,600

romesco sauce



## SANDWICHES & BURGERS

*choice of mixed greens with balsamic honey dressing or side of choice  
(onions rings + 100)*

### CORNED BEEF PANINI • 1,950

roasted piquillo peppers, mushrooms, taleggio cheese



### HALOUMI CHEESE AND VEGETABLE PANINI • 1,700

semi-dried tomatoes, basil pesto



### FALAFEL WRAPS • 1,450

lettuce, piquillo peppers, avocado, tomatoes, cucumber,  
garlic-yogurt dipping sauce



### **CHEESEBURGER** • 1,450

dijonnaise, b&b pickles, lettuce, tomato, thyme-roasted onions



### **SMOKED BRISKET BURGER** • 1,650

dijonnaise, b&b pickles, lettuce, thyme-roasted onions



### **BURGER BOOSTERS**

+ red cheddar 100

+ provolone 100

+ bacon 100

+ avocado 100

## **PASTA**

*choice of spaghetti, whole wheat penne, rigatoni or gluten-free pasta*

### **TRADITIONAL BOLOGNESE** • 1,650

butter, grana padano



### **SMOKED FENNEL PORK SAUSAGE ARRABBIATA** • 1,500

spicy garlic marinara sauce

### **MOREL-CREAM GNOCCHI** • 1,750

grana padano, crispy sage



### **CARBONARA** • 1,500

smoked bacon, egg, pecorino romano, grana padano, black pepper



### **MARINARA** • 1,180

savory garlic tomato sauce, basil



## PIZZA

### FOUR CHEESE & FIG • 1,650

maple-smoked bacon, mozzarella, grana padano, camembert, blue cheese



### DIAVOLA • 1,650

tomatoes, spicy salami, sausage, hot pepper flakes, pickled jalapeños, mozzarella, grana padano, chili oil



### BLT • 1,650

guanciale, roasted tomatoes, arugula, grana padano



### SPANISH IBÉRICO • 1,650

chorizo, mozzarella, basil, grana padano, san marzano marinara sauce



### MARINARA • 1,080

garlic, oregano, basil, san marzano marinara sauce



### CLASSIC MARGHERITA • 1,450

mozzarella, basil, grana padano, san marzano marinara sauce



## SIGNATURES & SPECIALS

*served with creamy mashed potatoes, sautéed mushrooms and asparagus*

### PAN-ROASTED SALMON • 2,300

yuzu-cream sauce



### 10OZ (280G) CHARGRILLED STRIP STEAK • 3,975

r3 steak sauce



### SPICE-RUBBED DOUBLE CUT LAMB CHOP • 2,150

r3 steak sauce



**5OZ (140G) CHARGRILLED NEW ZEALAND BEEF TENDERLOIN** • 4,900

r3 steak sauce



**ROASTED HALF CHICKEN “CACCIATORE”** • 2,200

lemon



**SIDES**

**FRENCH FRIES** • 290



**CAJUN FRIES** • 360



**ONION RINGS** • 550



**CREAMY MASHED POTATOES**

• 330  

**STEAMED BROCCOLI** • 460



**BUTTER-SAUTÉED BROCCOLI** • 520



**STEAMED WHITE OR BROWN RICE**

• 280



**DESSERT**

**GREEK CUSTARD PHYLLO PIE** • 650

spiced fruits and crème anglaise



**ITALIAN RICOTTA CHEESE TART** • 680

ginger-pear compote



# SEASONAL SIPPERS • 500

## CLASSIC COCKTAILS

### VODKA TONIC

### GIN & TONIC

### TEQUILA TONIC

### TOM COLLINS

gin, soda, simple syrup & lemon juice

### CAPE COD

vodka & cranberry

### CUBA LIBRE

rum & coke

### HIGHBALL

scotch whiskey & soda

### TEQUILA SUNRISE

grenadine & orange juice

## HOUSE WINE

### LES 5 VALLÉES BLANC

### LES 5 VALLÉES ROUGE

## BEER

### SUNTORY THE PREMIUM MALT'S

### HEINEKEN

## DRINK BAR

*unlimited refills*

### AGES 7 & ABOVE • 620

### AGES 3-6 • 350

soda · apple juice · orange juice · chocolate milk (hot · iced) · whole and low-fat milk  
· streamer coffee · art of tea (hot · iced)



## BEER

**SUNTORY THE PREMIUM MALT'S (DRAFT)** • 800 (pint)

**HEINEKEN (DRAFT)** • 800 (pint)

**TRADERS' SESSION IPA (BOTTLE)** • 1,080

abv 5.5% | ibu: 45

**ASAHI SUPER DRY (BOTTLE)** • 800

abv: 5% | ibu: 16

**SUNTORY ALL-FREE (BOTTLE)** • 570

alcohol-free

**BIÈRE DES AMIS 0.0 (BOTTLE)** • 1,000

alcohol-free

## WINE

### BUBBLES

**NV CHANDON** • 1,020 | 5,390

Australia

**NV MOËT & CHANDON BRUT IMPÉRIAL** • 1,820 | 10,330

Champagne, France

### WHITE

**2021 LES 5 VALLÉES BLANC** • 500 | 2,500

Pays d'Oc, France

**2023 ALLY BAY SAUVIGNON BLANC** • 910 | 4,280

seasonal selection

Spain

**2022 SHANNON RIDGE SAUVIGNON BLANC** • 1,200 | 5,500

Lake County, California

**2022 CHARLES SMITH EVE CHARDONNAY** • 1,200 | 5,500

Washington

## RED

**2020 LES 5 VALLÉES ROUGE** • 500 | 2,500

Pays d'Oc, France

**2021 CIGNOMORO PEPE NERO PRIMITIVO** • 910 | 4,280 seasonal selection

Salento, Puglia, Italy

**2011 SHANNON RIDGE CABERNET SAUVIGNON** • 1,200 | 5,500

Lake County, California

**2022 SOKOL BLOSSER EVOLUTION PINOT NOIR** • 1,500 | 7,700

Willamette Valley, Oregon

## SMOOTHIES

**HANDCRAFTED BANANA COCONUT** • 750

banana, shaved coconut, yogurt, maple syrup, valrhona chocolate, coconut water

373 kcal

**HANDCRAFTED BERRY CITRUS OAT** • 750

strawberry, blackberry, raspberry, orange juice, oats, honey

277 kcal

**MANGO TANGO** • 280 | 550

128 kcal | 256 kcal

**MIXED BERRY** • 280 | 550

116 kcal | 231 kcal

**ADD ANY HEALTH BOOSTER +150**

flaxseed oil, chia seeds, ginger, collagen gelatin, whey protein powder

## WATER

**SAN PELLEGRINO** • 710 (500ml) | 1,290 (1l)

sparkling

**ACQUA PANNA** • 710 (500ml) | 1,290 (1l)

still

## COFFEE & TEA

### STREAMER COFFEE COMPANY

TAC original premium drip · espresso · americano · decaf 550  
*complimentary refills*

macchiato · cappuccino · café latte 580  
*substitute milk: soy · oat · almond*

### HOT TEA · 350

earl grey · english breakfast · masala chai · jasmine reserve · mint green  
· apricot escape\* · french lemon ginger\* · egyptian chamomile\* · italian blood orange\*

### BOTTOMLESS ICED TEA · 350

black · tropical black · hibiscus berry\*  
*\*caffeine-free*

## SOFT DRINKS

**HOMEMADE GINGER ALE · 690**

**CRANBERRY AND LEMONGRASS LEMONADE · 690**

**HOMEMADE VANILLA COKE · 570**

**FRESH-SQUEEZED ORANGE JUICE · 510 | 1020**

**HOMEMADE LEMON SQUASH · 570**

**BOTTOMLESS ARNOLD PALMER · 460**

**BOTTOMLESS HIBISCUS LEMONADE · 460**

**BOTTOMLESS SODA · 460**

**CANNED SODA · 410**

**JUICE · 290 | 570**

apple · cranberry · orange · grapefruit · tomato

**MILK & DAIRY-FREE · 220 | 430**

whole · low-fat · nonfat · soy · almond

**CHOCOLATE MILK · 240 | 460**

hot · chilled