

Café Med

LUNCH

Snacks

Mezze platter, baba ganoush, hummus, feta, basil pesto, naan bread, olives	25
Crudit� of market vegetables, white bean dip	24
Artichoke, black truffle aioli, basil vinaigrette, butter	23
Black truffle parmesan fries, truffle aioli	15
Whipped ricotta, confit hydroponic tomato, basil	20
Oven roasted cauliflower, feta, greek yogurt, smoked paprika spread	21

Toast

Spanish tuna confit, haricots verts, radish	23
Marinated spanish sardinillas, shallots, lemon	22
Hydroponic peppers, goat cheese, arugula	22

Finger Foods

Short rib burger, lettuce, tomato, caramelized onion, b&b pickles, fries	23
Organic chicken sandwich, arugula, bacon, tomato, pickled jalape�o aioli	24
Truffle dog, truffle aioli, caramelized onions	20
Falafel, naan, tzatziki, sprouts, cherry tomato, shaved red onion	21
Spiny lobster roll, lemon espelette aioli, tomato cucumber salad	28
Grilled cheese caprese, fresh mozzarella, hydroponic tomato, basil & fries	21
Pulled pork sandwich, jardini�re, garlic aioli, ciabatta, fries	23

Executive Chef Jasper Schneider & the CuisinArt Culinary Team

All prices are in U.S. dollars and subject to a 15% service charge.
Note: Menu and prices subject to change and menu items
subject to freshness and availability.

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Today Picked Hydroponic Farm Selections

Tomato gazpacho, baby tomato, cucumber, avocado, basil oil	19
Watermelon, feta arugula salad, white balsamic dressing	21
Caesar salad, hearts of romaine, parmigiano-reggiano, white anchovies, croutons	22
Butter lettuce salad, shaved red onion, pecorino, red wine vinaigrette	19
Little gem greek salad, cherry tomato, cucumber, feta, kalamata olives, shaved red onion	22
Chopped salad, kale, garbanzo beans, tomato, cucumber, radish, peppers, shaved red onion, goat cheese, currants, basil balsamic vinaigrette	22
Spiny lobster salad, arugula, shaved radishes, cherry tomatoes, shallot vinaigrette	26
Today’s hydroponic picked salad greens, tomato, cucumber, peppers, shallot tarragon dressing	22

Healthy Corner

Seared tuna, shaved fennel, radish, haricots verts, little gem salad, Nicoise olive-lemon vinaigrette	28
Grilled skirt steak, chimichurri, oven-roasted tomato, charred asparagus	29
Local snapper, quinoa salad, burnt lemon, extra virgin olive oil	28
Portabella mushroom sandwich, arugula, goat cheese	22

Wood Oven

Margherita pizza, mozzarella, tomato sauce, basil, extra virgin olive oil	21
Salumi pizza, pepperoni, salami, tomato sauce, mozzarella	23
White pizza, mozzarella, fresh ricotta, basil	22

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