



GOURMONDO

the art of food

www.gourmondoco.com | 206.587.0190

## Box Lunch Menu

\*GFA = Gluten-free available for additional \$1

### SALAD BOXES

**Gourmet entrée salad, roll with butter, mini chocolate bundt cake, utensils, napkin & mint**

**MEDITERRANEAN CHICKEN SALAD \*GFA** \$14.95  
Cubed Roasted Chicken Breast, Green Beans, Roma Tomatoes, Yellow Peppers, Kalamata Olives, Feta, Capers, and Housemade Red Wine Vinaigrette

**CAESAR SALAD WITH BLACKENED CHICKEN \*GFA** \$14.95  
Crisp Romaine Hearts, Blackened Chicken, Housemade Herbed Croutons, Parmesan, and Housemade Caesar Dressing

**STEAK & SPINACH SALAD \*GFA** \$14.95  
Grilled and Marinated Steak, Spinach, Red Onion, Bleu Cheese, Grape Tomato, and Housemade Balsamic Vinaigrette

**GOURMONDO SALAD (V) \*GFA** \$14.95  
Mixed Greens, Roquefort, Candied Walnuts, Pears, and Housemade Sherry Vinaigrette

**SALMON SALAD \*GFA** \$18.50  
Pepita Crusted Salmon, Mixed Greens, Tomatoes, Cucumbers, and Housemade Cilantro Lime Vinaigrette

**SIGNATURE COBB SALAD \*GFA** \$14.95  
Romaine, Bacon, Chicken, Bleu Cheese, Grape Tomato, and Housemade Creamy Sherry Vinaigrette

**BARCELONA SALAD** \$14.95  
Romaine, Grilled Carne Asada, Jicama, Black Beans, Roasted Corn, Red Onion, Cilantro, Tomatoes, and Housemade Chipotle Ranch Dressing

**ANTIPASTO CHOP SALAD \*GFA** \$14.95  
Romaine, Salami, Black Forest Ham, Chick Peas, Red Peppers, Provolone, Grilled Mushrooms, Artichoke Hearts, Pepperoncini, and Housemade Tuscan Herb Vinaigrette

**AEGEAN GREEK SALAD (V) \*GFA** \$14.95  
Romaine, Feta, Cucumber, Kalamata Olives, Cherry Tomatoes, Shaved Fennel, Onion, Toasted Pita Chips, and Housemade Red Wine Vinaigrette

**TUNA NICOISE \*GFA** \$15.95  
Spanish oil-cured tuna, Kalamata Olives, Fresh Mozzarella, Cherry Tomatoes, Green Beans, and New Potatoes tossed in Basil Oil on a bed of Mixed Greens with Housemade Tuscan Herb Vinaigrette

**ASIAN CHICKEN SALAD** \$14.95  
Mixed Greens with Grilled Chicken Breast, Marinated Orange Sections, Bell Peppers, Fresh Pears, Sugar Snap Peas, Cucumbers, Crispy Wontons, and Housemade Soy Sesame Vinaigrette

### ENTRÉE BOXES

**Gourmet entrée, roll with butter, mixed green salad with cherries & housemade balsamic vinaigrette, mini chocolate bundt cake, utensils, napkin & mint**

**CHICKEN SOUVLAKI ENTRÉE** \$16.95  
Skewered Chicken Spiced with Curry and Garam Masala. Served over Hummus with Pita Points, Cherry Tomatoes, and Cucumber & Feta Salad

**GRILLED STEAK ENTRÉE \*GFA** \$16.95  
Svaneti Salt Crusted Grilled Steak served with Red Onion, Feta and Tomato Salad

**SHANGHAI SALMON ENTRÉE** \$18.50  
Soy-Sesame & Sake Marinated Salmon with Spicy Sautéed Green Beans & Toasted Cashews

**TAMARIND CHICKEN ENTRÉE** \$16.95  
Tamarind Chicken Breast on Shiso-Thai Basil Vermicelli Salad with Cucumber, Cilantro, Mint and Shredded Carrot

**MESQUITE SALMON ENTRÉE \*GFA** \$18.50  
Mesquite Wood Fired Roasted Salmon with Corn, Mozzarella, Tomato and Basil Salad

### PANINI BOXES

**Gourmet sandwich on Le Panier baguette, Purple Potato Chips, mixed green salad with cherries & housemade balsamic vinaigrette, mini chocolate bundt cake, utensils, napkin & mint**

**CAPRESE PANINI (V)** \$14.95  
Roma Tomatoes, Whole Milk Mozzarella, Fresh Basil Leaves, and Basil Aioli. Drizzled with a Balsamic Glaze.

**PARISIAN PANINI (V)** \$14.95  
Double Crème Brie Cheese and Crisp Green Apple

**ROAST CHICKEN PANINI** \$14.95  
Fresh Roasted Chicken Breast, Jarlsberg Cheese, Sundried Tomato Aioli, and Lettuce

**SEATTLE SPECIAL PANINI** \$14.95  
Gerard and Dominique European Style Smoked Salmon, Cucumber, Red Onion, and Whipped Cream Cheese

**MILANO PANINI** \$14.95  
Parma Prosciutto, Fresh Whole Milk Mozzarella, Olive Oil, and Basil

**SICILIAN PANINI** \$14.95  
Italian Dry Salami, Swiss Cheese, Dijonnaise, Lettuce, and Roma Tomato

**ROAST TURKEY PANINI** \$14.95  
Roast Turkey Breast, Havarti, Dijonnaise, Lettuce, and Roma Tomato

**ROAST BEEF PANINI** \$14.95  
Prime Roast Beef, Sharp Cheddar, Horseradish Crème, Lettuce, and Roma Tomato

**BLACK FOREST HAM PANINI** \$14.95  
Black Forest Ham, Gruyere, Dijonnaise, and Lettuce

**CUBAN PANINI** \$14.95  
Braised Pulled Pork, Caramelized Onions, Cilantro, and Garlic-Jalapeno Aioli

**CHARDONNAY CHICKEN SALAD PANINI** \$14.95  
Chardonnay Thyme Marinated Chicken mixed with Crisp Celery, Sweet Grapes, Red Onion and Housemade Creamy Sherry Dressing

**GRILLED CHICKEN BANH MI** \$14.95  
Grilled Chicken Breast, Daikon, Cilantro, Carrot, Bell Pepper, Jalapeno, Lettuce (Spicy)

**VEGETABLE BANH MI (V)** \$14.95  
Grilled Tofu, Daikon, Cilantro, Carrot, Bell Pepper, Jalapeno, Lettuce (Spicy)

### WRAP BOXES

**Gourmet wrap, Purple Potato Chips, mixed green salad with cherries & housemade balsamic vinaigrette, mini chocolate bundt cake, utensils, napkin & mint**

**MANZANILLO WRAP** \$14.95  
Lime and Cilantro Marinated Chicken Breast, Manchego Cheese, Romaine, Pico de Gallo and Chipotle Sour Cream, wrapped in a Flour Tortilla

**MOROCCAN WRAP (V)** \$14.95  
Housemade Vegetarian Falafel, with Tzatziki, Feta, Cucumber, Onion, Romaine and Tomato, wrapped in Fresh Pita Bread

**BLACKENED CHICKEN CAESAR WRAP** \$14.95  
Blackened Chicken with Romaine, Grana, and Housemade Caesar Dressing, wrapped in a Flour Tortilla

**GRILLED FLANK STEAK WRAP** \$14.95  
Flank Steak, Ginger Coleslaw, and Aioli, wrapped in a Flour Tortilla

**CHICKEN SOUVLAKI WRAP** \$14.95  
Curry-Melange Spiced Chicken with Tomato, Cucumber, Feta, Red Onion, Olive Tapenade, Jalapeno, and Lemon-Dill Aioli, wrapped in a Flour Tortilla

**SRIRACHA TOFU WRAP (V)** \$14.95  
Baked Tofu, Nappa Cabbage, Carrots and Ginger dressed with a Soy-Sesame and Sriracha Dressing, wrapped in a Flour Tortilla

### VEGAN BOXES

**Gourmet vegan entrée, mixed green salad with cherries, Purple Potato Chips, whole fruit, utensils, napkin & mint**

**GRILLED VEGETABLE PANINI** \$14.95  
Marinated Eggplant, Caramelized Onion, Roasted Peppers, Zucchini, Tomatoes and Housemade Balsamic Vinaigrette

**SOBA NOODLE SALAD** \$14.95  
Soy-Ginger Soba Noodles, Zucchini, Carrots, Broccolini, Red Onion and Pickled Ginger

**BEEF & FARRO SALAD** \$14.95  
Chioggia Beets, Farro, Toasted Almond, Kale, Garbanzo and Soy Beans, dressed with Lemon and Garlic