



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 Cheese, 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

TUNA NICOISE SALAD *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

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

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

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

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, Pop 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, Pop 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 \$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, Pop 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, Broccoli, Red Onion and Pickled Ginger

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