



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

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

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 \$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