Delivery Menu

CORPORATE ACCOUNTS WELCOME

250 West 39th Street
New York, NY 10018
Tel: (646) 351-0988
Fax: (646) 366-8008

STORE HOURS
MONDAY THROUGH FRIDAY:
7:00 am TO 5:00 pm

FREE DELIVERY AREA:
SOUTH 34TH STREET TO NORTH 44TH STREET
EAST 5TH AVENUE TO WEST 10TH AVENUE

Delivery to all parts of the city can be specially arranged. Corporate accounts welcome.

Minimum Delivery Charges: Breakfast $6.00 / Lunch $10.00

VISA, MASTERCARD, DISCOVER, AMERICAN EXPRESS AND COMPANY CHECKS
PRICES DO NOT INCLUDE SALES TAX AND ARE SUBJECT TO CHANGE WITHOUT NOTICE
### COFFEE & TEA

<table>
<thead>
<tr>
<th>Drink</th>
<th>*SM</th>
<th>*MD</th>
<th>*LG</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>COFFEE OF THE DAY</strong></td>
<td>$1.50</td>
<td>$1.75</td>
<td>$2.00</td>
</tr>
<tr>
<td>A daily selection of 100% Arabica Beans freshly roasted and brewed</td>
<td></td>
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<tr>
<td><strong>ESPRESSO</strong></td>
<td>$1.00</td>
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<tr>
<td>A special dark roasted blend</td>
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</tr>
<tr>
<td><strong>CAPPUCINO</strong></td>
<td>$3.00</td>
<td>$3.50</td>
<td>$4.00</td>
</tr>
<tr>
<td>Equal parts of espresso, steamed and foamed milk</td>
<td></td>
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</tr>
<tr>
<td><strong>CAFE LATTÉ</strong></td>
<td>$3.00</td>
<td>$3.50</td>
<td>$4.00</td>
</tr>
<tr>
<td>Espresso, steamed milk and a hint of foam</td>
<td></td>
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</tr>
<tr>
<td><strong>KABILA HOUSE LATTE</strong></td>
<td>$3.50</td>
<td>$4.00</td>
<td>$4.50</td>
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<tr>
<td>Espresso, steamed milk, caramel syrup and a hint of foam</td>
<td></td>
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<tr>
<td><strong>CAFÉ AU LAIT</strong></td>
<td>$2.00</td>
<td>$2.25</td>
<td>$2.50</td>
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<tr>
<td>Freshly brewed coffee with steam-foamed milk</td>
<td></td>
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<tr>
<td><strong>MOCHACCINO</strong></td>
<td>$3.50</td>
<td>$4.00</td>
<td>$4.50</td>
</tr>
<tr>
<td>Chocolate, espresso and steam-foamed milk</td>
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<tr>
<td><strong>HOT CHOCOLATE</strong></td>
<td>$2.00</td>
<td>$3.00</td>
<td>$3.50</td>
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<tr>
<td>Chocolate steamed milk with foam or whipped cream</td>
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<tr>
<td><strong>STEAMED MILK</strong></td>
<td>$2.25</td>
<td>$2.50</td>
<td>$2.75</td>
</tr>
<tr>
<td><strong>BLACK AND HERBAL TEAS</strong></td>
<td>$1.50</td>
<td>$1.75</td>
<td>$2.00</td>
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<tr>
<td>Earl Grey, English Breakfast, Chamomile, Red Zinger, Lemon Zinger, Green Tea and many more.</td>
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<tr>
<td><strong>KABILA SPICED CHAI LATTE</strong></td>
<td>$2.75</td>
<td>$3.25</td>
<td>$3.75</td>
</tr>
<tr>
<td>Our very own spiced chai tea steamed with milk</td>
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<tr>
<td><strong>FROZEN CAPPUCINO</strong></td>
<td>$3.50</td>
<td>$4.00</td>
<td>$4.50</td>
</tr>
<tr>
<td>Freshly brewed espresso blended with crushed ice, low fat vanilla yogurt and a shot of vanilla syrup</td>
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</tr>
<tr>
<td><strong>FROZEN MOCHACCINO</strong></td>
<td>$3.50</td>
<td>$4.00</td>
<td>$4.50</td>
</tr>
<tr>
<td>Freshly brewed espresso blended with crushed ice, low fat vanilla yogurt and chocolate syrup</td>
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<td></td>
<td></td>
</tr>
<tr>
<td><strong>FROZEN CHAI LATTE</strong></td>
<td>$3.50</td>
<td>$4.00</td>
<td>$4.50</td>
</tr>
<tr>
<td>Kabila Spiced Chai Tea blended with crushed ice, low fat vanilla yogurt</td>
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<tr>
<td>Iced drinks, extra shot of espresso, whipped cream or flavored monin syrup: add $0.65</td>
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</tbody>
</table>

### KABILA OMELET PLATTERS

Served Monday through Friday till 11:30 am with home fries and your choice of bread.

#### 1. FRESH HERB OMELET
- Scallions, parsley and cilantro

#### 2. GARDEN OMELET
- Plum tomatoes, red onions, red peppers and mushrooms

#### 3. SANTA FE OMELET
- Fresh spicy Mexican salsa, sliced haas avocados and Monterey jack cheese

#### 4. SOUTHWESTERN OMELET
- Fresh tomato basil, scallions and cheddar cheese

#### 5. NORWEGIAN SMOKED SALMON OMELET
- Mascarpone and scallions

#### 6. GOAT CHEESE OMELET
- Imported goat cheese, sun dried tomatoes and turkey bacon

#### 7. WESTERN OMELET
- Cured ham, red peppers and Gouda cheese

#### 8. SPANISH OMELET
- New potatoes, sautéed onions, roasted tomatoes and smoked mozzarella

#### 9. FETA CHEESE OMELET
- Greek feta, fresh spinach and plum tomatoes

#### 10. BROCCOLI AND MUSHROOM OMELET
- Broccoli florets, fresh sliced mushrooms and gruyere

### MAKE YOUR OWN OMELET

**START WITH THREE EGGS OR FIVE EGG WHITES**

**ADD ANY VEGETABLE/HERB**
- mushrooms • spinach • basil • red peppers • sautéed onions • roasted tomatoes • broccoli florets

**ADD SAUCE**
- tomato basil salsa • spicy Mexican salsa • avocados

**ADD CHEESE**
- yellow or white cheddar • feta • Monterey Jack cheese • goat cheese

**ADD PROTEIN**
- smoked ham • brown sugar bacon • turkey bacon • sausage

### BAGELS & SPREADS

<table>
<thead>
<tr>
<th>Bagel Type</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted bagels</td>
<td>$0.95</td>
</tr>
<tr>
<td>Buttered Bagel</td>
<td>$1.50</td>
</tr>
<tr>
<td>Bagel with tomato and fresh herb cream cheese</td>
<td>$2.75</td>
</tr>
<tr>
<td>Bagel with Smoked Norwegian salmon, cucumbers and fresh herb cream cheese</td>
<td>$2.95</td>
</tr>
<tr>
<td>Bagel with one of our cream cheese spreads</td>
<td>$2.25</td>
</tr>
</tbody>
</table>

* • calamata olive • fresh herb • pineapple strawberry • toasted walnut and raisin
KABILA BUFFET STYLE MARKET TABLES
Visit our hot and cold market tables served Monday through Friday. Enjoy our ever changing selection of freshly prepared hot and cold dishes.

Breakfast table
Served daily from 7:30 am till 11:30 am.

Lunch table
Served daily from 12 pm till 5:00 pm.

FRUIT, YOGURT & GRANOLA
Pecan, almond and cranberry granola cup .................................$2.25
Low fat yogurt parfait with fresh berries and granola ..................$3.50
Low fat banana honey yogurt cup ..........................................$2.75
Low fat honey yogurt cup ...................................................$2.25
Low fat blackcurrant honey yogurt cup ....................................$2.75
Layered greek yogurt with strawberry vanilla sauce ....................$3.25
Layered greek yogurt with papaya and mango pineapple sauce ......$3.25
Tropical fruit salad ...........................................................$3.50
Seedless watermelon cup (Seasonal) .......................................$2.25
Asian fruit salad with mango, papaya, lychee and golden pineapples ..$3.50

HOT OATMEAL .......................................................... Small: $3.50 Medium: $4.00 Large: $4.50
With a choice of:
• sauteed caramel pears • golden raisins • honey cranberries • homemade blueberry sauce • maple syrup

BAKED GOODS & SNACKS
CROISSANTS .......................................................... $1.75 - $1.95
• butter croissant • pain au chocolat • almond croissant

dANISHES ............................................................................ $2.25
• cheese crumb • raisin cherry • blueberry • apricot • apple almond • prune • sticky bun

dOUGHNUTS ....................................................................... $2.25
• cinnamon sugar • raspberry jelly

REGULAR MUFFINS .................................................. $1.95
• apple crumb • banana walnuts • blueberry crumb • carrot walnut w/cream cheese frosting
• chocolate chip coffee cake • cranberry • corn • lemon iced • sour-cream streusel • chocolate babka
• zucchini raisin crumb • cheese cake • caramel apple • babka raisin nut • carrot cream cheese

YOGURT MUFFINS ..................................................... $1.95
• banana chocolate chip • blueberry crumb • cranberry orange • cinnamon cream cheese
• apple yogurt granola • apple raisin bran • banana bran • cranberry bran • cappuccino hazelnut
• chocolate • raisin bran • multigrain

LOW FAT MUFFINS ................................................... $1.95
• double berry yogurt • multigrain three berry • blueberry angel • banana oatmeal
• banana double berry • cranberry angel • cranberry orange • carrot pineapple cake
• carrot apple multi-grain • lemon poppy • pumpkin apple

VEGAN/WHEAT-FREE MUFFINS .................. $1.95
• banana blueberry • harvest • pear granola • strawberry peach

SUGAR FREE MUFFINS ........................................ $1.95
• banana pecan • 2-berry yogurt • chocolate • corn

SCONES .............................................................................. $1.95
• apple-raisin • apricot walnut • blueberry • cranberry • chocolate chip • cheddar-dill • lemon-poppy
• peach • wild berry • low fat raspberry filled multigrain • sugar free multigrain apricot cranberry

BROWNIES ..................................................................... $2.50
• chocolate • raspberry-chocolate • cheese marble

LOAF CAKES .................................................................... $2.50
• chocolate marble • iced lemon • orange poppy seeds • banana walnut

COOKIES AND RICE CRISPY TREATS ................ $1.25 - $2.50
• chocolate chip • oatmeal raisin • peanut butter • ginger snaps • raspberry almond lindzer
• rice crispy treats • chocolate coconut macaroon • raspberry filled rugelach

BISCOotti ..................................................................... $1.25 - $1.50
• almond biscotti • dark chocolate hazelnut biscotti • white chocolate pistachio biscotti

DESERTS ......................................................................... $2.50
• Rice pudding • Mexican flan • Strawberry lemon jello • chocolate pudding

CAPE COD: regular, low fat and barbeque potato chips .................. $1.50
TERRA: Exotic vegetables, yukon gold, red bliss and blues chips . $1.75
FOOD SHOULD TASTE GOOD (Tortilla Chips) .................. $1.95
RICEWORKS (Gourmet Brown Rice Crisps) .......................... $1.95

DESIGNER SANDWICHES
1. ALBACORE TUNA ................................................. $7.95
Red peppers, celery, carrots, scallions, red onions, cilantro, dill, lettuce, tomato and mayo on 7 grain
2. SMOKED SALMON ............................................... $8.95
Mascarpone, scallions, cucumbers and arugula on black bread
3. FRESH MOZZARELLA ......................................... $8.50
Pesto aioli, tomato, basil and balsamic vinaigrette on focaccia
4. HAM AND BRIE .................................................. $8.50
Cured ham, French brie cheese, honey Dijon mustard and arugula on a French baguette
5. SMOKED TURKEY AND BRIE .................. $8.50
Sliced pear on a raisin nut loaf
### DESIGNER SANDWICHES & WRAPS...

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>6. SMOKED TURKEY AND CHEDDAR</td>
<td>$8.50</td>
<td>Smoked turkey, haas avocadoes, bacon, lettuce, tomatoes, Dijon mustard and chives on sourdough</td>
</tr>
<tr>
<td>7. ROAST TURKEY AND CHEDDAR</td>
<td>$8.95</td>
<td>Roast turkey, haas avocadoes, bacon, lettuce, tomatoes, Dijon mustard and chives on a baguette</td>
</tr>
<tr>
<td>8. POACHED CHICKEN PESTO</td>
<td>$8.50</td>
<td>Poached chicken, tomatoes, scallions, dill, mayo and arugula on sourdough</td>
</tr>
<tr>
<td>9. ITALIAN HERO</td>
<td>$8.50</td>
<td>Genoa salami, mortadella, ham, fontina, pesto aioli, tomatoes and arugula on ciabatta</td>
</tr>
<tr>
<td>10. TARRAGON CHICKEN SALAD</td>
<td>$8.50</td>
<td>Roasted garlic aioli, roasted red peppers and arugula on focaccia</td>
</tr>
<tr>
<td>11. TURKEY CRANBERRY</td>
<td>$8.50</td>
<td>Roast turkey, cranberry pineapple chutney, grilled onions, Honey Dijon and arugula on a brioche</td>
</tr>
<tr>
<td>12. SMOKED TURKEY AND GOAT CHEESE</td>
<td>$8.95</td>
<td>Smoked turkey, brie cheese, garlic aioli and shaved red onions on a San Francisco sourdough</td>
</tr>
<tr>
<td>13. SESAME SALMON SALAD</td>
<td>$9.50</td>
<td>Japanese baked salmon salad, haas avocado, toasted sesame, wasabi aioli and arugula on black bread</td>
</tr>
<tr>
<td>14. HISON WRAP</td>
<td>$8.50</td>
<td>Grilled chicken, avocado, bacon, Maytag blue cheese, house vinaigrette and romaine hearts</td>
</tr>
<tr>
<td>15. ASIAN GRILLED CHICKEN WRAP</td>
<td>$8.50</td>
<td>Hoisin sauce, scallions, cilantro, cucumbers and romaine hearts</td>
</tr>
<tr>
<td>16. CAESAR WRAP</td>
<td>$7.50</td>
<td>Shaved Parmesan, spicy croutons, romaine hearts, and smoky chipotle Caesar dressing</td>
</tr>
<tr>
<td>17. EL MISTICO</td>
<td>$8.50</td>
<td>Grilled chicken, roasted red peppers, fresh mozzarella, fresh basil, balsamic vinegar and extra virgin olive oil on a baguette</td>
</tr>
<tr>
<td>18. GRAHAM CRACKER WRAP</td>
<td>$8.95</td>
<td>Red onions, dill, scallions, mayo, and organic baby arugula</td>
</tr>
<tr>
<td>19. CAESAR WRAP</td>
<td>$8.50</td>
<td>Poached chicken, raisins, toasted walnuts, apples, mayo, dijon mustard, honey and organic baby arugula</td>
</tr>
</tbody>
</table>

### HOT GRILLED PRESSSED SANDWICHES

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>20. GRILLED CHEDDAR CHEESE</td>
<td>$7.50</td>
<td>Grilled zucchini and spicy harissa sauce on sourdough</td>
</tr>
<tr>
<td>21. ALBACORE TUNA AND CHEDDAR</td>
<td>$8.50</td>
<td>Grilled albacore tuna, red onions, calamata olives, crumbled feta, Persian cucumbers with extra virgin olive oil, plum tomatoes and romaine hearts</td>
</tr>
<tr>
<td>22. EGG AND SHRIMP SALAD WRAP</td>
<td>$8.95</td>
<td>Red onions, dill, scallions, mayo, and organic baby arugula</td>
</tr>
<tr>
<td>23. CURRIED CHICKEN SALAD WRAP</td>
<td>$8.50</td>
<td>Roast turkey, haas avocadoes, bacon, lettuce, tomatoes, Dijon and mayo on a 7 grain</td>
</tr>
<tr>
<td>24. ROAST TURKEY AND BRIE</td>
<td>$8.95</td>
<td>Roast turkey, brie cheese, garlic aioli and shaved red onions on a San Francisco sourdough</td>
</tr>
<tr>
<td>25. ROASTED TURKEY AND ARTICHOKE</td>
<td>$8.95</td>
<td>Roast turkey, brie cheese, garlic aioli and shaved red onions on a Cuban roll</td>
</tr>
<tr>
<td>26. ROASTED TURKEY AND BRIE</td>
<td>$8.95</td>
<td>Roast turkey, brie cheese, garlic aioli and shaved red onions on a Cuban roll</td>
</tr>
<tr>
<td>27. ROASTED TURKEY AND BRIE</td>
<td>$8.95</td>
<td>Roast turkey, brie cheese, garlic aioli and shaved red onions on a Cuban roll</td>
</tr>
<tr>
<td>28. ROASTED TURKEY AND BRIE</td>
<td>$8.95</td>
<td>Roast turkey, brie cheese, garlic aioli and shaved red onions on a Cuban roll</td>
</tr>
<tr>
<td>29. ROASTED TURKEY AND BRIE</td>
<td>$8.95</td>
<td>Roast turkey, brie cheese, garlic aioli and shaved red onions on a Cuban roll</td>
</tr>
<tr>
<td>30. ROASTED TURKEY AND BRIE</td>
<td>$8.95</td>
<td>Roast turkey, brie cheese, garlic aioli and shaved red onions on a Cuban roll</td>
</tr>
<tr>
<td>31. ROASTED TURKEY AND BRIE</td>
<td>$8.95</td>
<td>Roast turkey, brie cheese, garlic aioli and shaved red onions on a Cuban roll</td>
</tr>
<tr>
<td>32. ROASTED TURKEY AND BRIE</td>
<td>$8.95</td>
<td>Roast turkey, brie cheese, garlic aioli and shaved red onions on a Cuban roll</td>
</tr>
<tr>
<td>33. ROASTED TURKEY AND BRIE</td>
<td>$8.95</td>
<td>Roast turkey, brie cheese, garlic aioli and shaved red onions on a Cuban roll</td>
</tr>
<tr>
<td>34. ROASTED TURKEY AND BRIE</td>
<td>$8.95</td>
<td>Roast turkey, brie cheese, garlic aioli and shaved red onions on a Cuban roll</td>
</tr>
<tr>
<td>35. ROASTED TURKEY AND BRIE</td>
<td>$8.95</td>
<td>Roast turkey, brie cheese, garlic aioli and shaved red onions on a Cuban roll</td>
</tr>
<tr>
<td>36. ROASTED TURKEY AND BRIE</td>
<td>$8.95</td>
<td>Roast turkey, brie cheese, garlic aioli and shaved red onions on a Cuban roll</td>
</tr>
<tr>
<td>37. ROASTED TURKEY AND BRIE</td>
<td>$8.95</td>
<td>Roast turkey, brie cheese, garlic aioli and shaved red onions on a Cuban roll</td>
</tr>
<tr>
<td>38. ROASTED TURKEY AND BRIE</td>
<td>$8.95</td>
<td>Roast turkey, brie cheese, garlic aioli and shaved red onions on a Cuban roll</td>
</tr>
<tr>
<td>39. ROASTED TURKEY AND BRIE</td>
<td>$8.95</td>
<td>Roast turkey, brie cheese, garlic aioli and shaved red onions on a Cuban roll</td>
</tr>
<tr>
<td>40. ROASTED TURKEY AND BRIE</td>
<td>$8.95</td>
<td>Roast turkey, brie cheese, garlic aioli and shaved red onions on a Cuban roll</td>
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</tbody>
</table>
KABILA TOSSED SALADS  

**no substitutions except for dressings and greens**

1. **GARDEN SALAD**
   - Cherry tomatoes, fresh red peppers, Persian cucumbers, shredded carrots, bean sprouts and Japanese miso dressing over romaine hearts
   - $7.95

2. **ALBACORE TUNA SALAD**
   - The above garden salad topped with a scoop of albacore tuna
   - $8.95

3. **GOAT CHEESE SALAD**
   - Goat cheese, plum tomatoes, grilled new potatoes, toasted walnuts and green goddess vinaigrette over mesclun
   - $8.95

4. **FRESH MOZZARELLA SALAD**
   - Fresh mozzarella, cherry tomatoes, spicy croutons, basil and balsamic herb dressing over romaine
   - $8.95

5. **GREEK SALAD**
   - Imported greek feta cheese, plum tomatoes, red peppers, Persian cucumbers, black calamata olives, red onions, oregano and balsamic herb dressing over romaine hearts
   - $8.95

6. **MEDITERRANEAN SALAD**
   - Crumbled feta cheese, plum tomatoes, Persian cucumbers, red onions, roasted red peppers, spicy croutons, toasted pine nuts and balsamic herb dressing over romaine hearts
   - $8.95

7. **GRILLED CHICKEN SALAD**
   - Grilled chicken, crumbled Maytag blue cheese, dried cranberries, toasted walnuts, pure honey and balsamic ginger dressing over mesclun
   - $8.95

8. **CLASSIC CAESAR SALAD**
   - Shaved parmesan, spicy croutons and chipotle Caesar dressing over romaine hearts
   - $7.95

9. **COBB SALAD**
   - Grilled chicken, haas avocados, crispy bacon, Maytag blue cheese, sliced egg and blue cheese dressing over romaine hearts
   - $8.95

10. **TUNA NICOISE SALAD**
    - Chunk white tuna, green beans, sliced egg, plum tomatoes, grilled new potato, Calamata olives and house dressing over romaine hearts
    - $8.95

11. **TUNISIAN SALAD**
    - Chunk white tuna, plum tomatoes, black Calamata olives, sliced egg, fresh red peppers and creamy harissa dressing over Kabila mix greens
    - $8.95

12. **TOKYO TURKEY SALAD**
    - Smoked turkey, bean sprouts, fresh celery, shredded carrots, fresh red peppers, toasted almonds and sesame soy dressing over baby spinach
    - $8.95

13. **CHINESE CHICKEN SALAD**
    - Ginger roasted chicken breast, crispy rice noodles, scallions, toasted almonds and mandarin orange segments, toasted sesame seeds and Chinese plum dressing over romaine hearts
    - $9.95

14. **GRILLED RARE TUNA**
    - Sushi grade tuna, Persian cucumbers, bean sprouts and sesame soy dressing over organic mesclun
    - $11.50

15. **ROAST SALMON SALAD**
    - Ancho roasted salmon, gravy smith apples, haas avocados, plum tomatoes, sliced egg, and sesame soy dressing over Kabila mix greens
    - $10.50

16. **POACHED SHRIMP SALAD**
    - Poached shrimp, Calamata olives, plum tomatoes, fresh red peppers, Persian cucumbers, sliced egg, haas avocados and sesame soy dressing over organic mesclun
    - $10.50

MIX YOUR OWN SALAD  

**SELECT A SALAD BASE**

- **ROMAINE HEARTS**
- **BABY SPINACH**
- **BABY ARUGULA**
- **ORGANIC MESCLUN**
- **KABILA MIX**: arugula, romaine & frisee

**ADD**

- Steamed broccoli florets
- Chopped plum tomatoes
- Persian cucumber
- Sliced fresh mushrooms
- Fresh mozzarella
- Cherry tomatoes
- Chopped egg whites
- Roasted butternut squash
- Imported Greek feta
- Fresh mozzarella
- Grated white cheddar
- Maytag blue cheese
- Roasted artichoke
- Sliced haas avocados
- Sun dried tomatoes
- Hearts of palm
- Grilled fresh corn
- Poached asparagus
- Fresh mango
- Steamed edamame
- Grilled chicken breast
- Blackened Cajun chicken breast
- Brown sugar bacon
- Smoked turkey
- Chunk white tuna
- Thai roasted tofu
- Sesame roasted tofu
- Roasted Portobello mushrooms
- Poached shrimp
- Grilled rare tuna
- Ancho roasted salmon

**HOME MADE SALAD DRESSINGS**: made exclusively with extra virgin olive oil & pure canola oil

- Balsamic ginger
- Balsamic herb
- House shallots dijon
- Balsamic herb
- Papaya seed
- Japanese miso
- Chinese plum
- Lemon juice
- Chunky maytag blue cheese
- Fat free ranch
- Russian thousand island
- Egg-less Caesar
- Red wine vinegar
- Extra virgin olive oil
- Sesame soy
- Fat free Asian ginger
- Fat free honey mustard
- Smoky chipotle caesar
- Low fat thai
- Honey dijon
- Fat free Italian herb
- No-carb citrus tarragon

Extra dressing  - $0.95
### SOUPS

**A SELECTION OF HOMESTYLE SOUPS:**
- chicken noodle (farfalle) • pumpkin corn bisque • vegan tuscan tomato bread • vegan organic green split pea • vegan Spanish gazpacho (Seasonal)

**Served with choice of bread:**
- onion sourdough roll • sourdough roll • garlic parmesan bread • baked bagel chips

Additional bread ................................................................. $0.65

Please call for our daily specials:
- An extensive selection of savory, hearty soups including organic, vegetarian, vegan & dairy free

### JUICE, SMOOTHIE & YOGURT SHAKE BAR

**JUICES**
- fresh squeezed seasonal fruits & vegetables
  - sun riser: pineapple, orange and carrot
  - eye-opener: apple, celery, lemon and carrot
  - green house: celery, cucumber, spinach, parsley and carrot
  - afternoon lift: celery, spinach, ginger, lemon and carrot
  - bleeding hearts: tomato, beets, lemon and carrot
  - virgin mary: lemon, celery, tomato, Tabasco and spices
  - big red V: spinach, beet, tomato, garlic and carrot
  - berry patch: strawberry, blueberry, lemon and apple
  - ambrosia: apple, carrot and orange
  - aruba: banana, strawberry and orange
  - pear of pears: pear, peach and apple
  - pick me up: peach, pineapple and orange
  - strawberry passion: strawberry, papaya, passion fruit and apple

**SMOOTHIES**
- Fruit, fresh-squeezed juices and crushed ice
  - super morning: Pineapple, passion fruit, honey and orange
  - bali: strawberry, banana and apple
  - sahara: pineapple, strawberry and orange
  - maui: banana, mango and orange
  - summer breeze: pineapple, banana and apple
  - manhattan: blueberry, banana and orange
  - casablanca: strawberry, blueberry and apple
  - miami: peach, orange, pineapple and coconut
  - tropical paradise: banana, pineapple and coconut

**FRESH SQUEEZED**
- Orange juice ................................................................. $2.50
- Strawberry or passionfruit lemonade (Lightly Sweetened) ........................................................................... $2.25
- Kabila Moroccan green mint iced tea (Unsweetened) ....................................................................................... $1.75

### YOGURT SHAKES

Fruits, low-fat vanilla yogurt and crushed ice
- caribbean: banana, blueberry and apple
- tahiti: pineapple, guava, banana and apple
- ibiza: passion fruit, mango, pear and apple
- cassis: lemonade, blackcurrant and vanilla syrup
- cabana: guava, mango and apple
- aqua fresca: strawberry, pear and orange
- citrus blush: pineapple, lemonade and orange

### COMBINATIONS TO ADD TO YOUR DRINK:

**Energizer** ................................................................. $2.00
**Cold buster** ................................................................. $2.00

Whey protein, ginseng and ginko biloba.

Vitamin C, echinacea and bee pollen

**Supplements** ................................................................. $1.00

Whey protein • ginseng • ginko biloba

Vitamin C • echinacea • bee pollen

### BEVERAGES

- **Poland springs (16 oz-1 Lt)........................................................................... $1.50-$2.50**
- **Canned sodas......................................................................................... $1.50**
- **St pelligrino......................................................................................... $2.00**
- **Martinielli apple juice ........................................................................... $2.50**
- **Orangina (16oz) .................................................................................. $2.00**
- **Fizzy lizzy (sparkling fruit juice)......................................................... $2.00**

- **Assorted snapple.................................................................................. $1.75**
- **Stewarts soda ...................................................................................... $1.75**
- **Vitamin water....................................................................................... $2.25**
- **Honest tea (low calories)................................................................... $2.00**
- **Nantucket nectars............................................................................... $2.00**