

# Fresh Baked Goods

- Fresh baked pastries from our in-house bakery including croissants, fruit galettes, hand pies, Danishes, muffins, scones and mini breakfast loafs
- Vegan and gluten free pastries

# Breakfast

- **Fresh Fruit Cup** with melons and berries **ve, v, gf**
- **Assorted Ellenos yogurts** **ve**
- **Housemade Signature Oatmeal:** cherry and almond, apricot and pecan, brown sugar and cinnamon **ve, v, gf**
- **Breakfast Biscuit** with Applewood smoked bacon, egg, and cheddar cheese
- **Bagel** with Impossible sausage, Daiya vegan cheese, and caramelized onions **ve, v**
- **Bacon Breakfast Burrito** with Applewood smoked bacon, egg, cheddar cheese, and salsa verde
- **Veggie Breakfast Burrito** with garlic spinach, sautéed leeks, egg, roasted red potatoes, cheddar cheese, and sriracha aioli **ve**
- **Individual Frittatas:** Chicken apple sausage and cheddar or Market vegetable **gf** (market vegetable is also **ve**)

# Desserts

All our sweet treats are baked daily in our in-house bakery. From our assorted signature cookies, mini seasonal tarts, classic Ding Dongs and Rice Crispy Treats, to our decadent chocolate brownies topped with a dark chocolate ganache – you’re sure to love every bite!



# Our Story

At Gourmondo, our primary focus is on you, our customer. It’s our pleasure to serve you – with fresh flavorful menus, made using locally-sourced ingredients, and inspired by our passion for great food.

Our menus are a reflection of our beginnings as a small café in the heart of Seattle’s Pike Place Market, more than 25 years ago. Since then, we’ve grown into a bustling operation comprised of award-winning chefs and expert-level staff. We bring authenticity and creativity to your table with every meal we prepare.

Our grab-and-go offerings feature fresh, local and handcrafted meals and treats. The salads, bowls, and sandwiches come in sleek, sustainable packaging.

INVENTIVE FOOD,  
EXCEPTIONAL SERVICE,  
CREATIVE MENUS.

# FULL SERVICE CATERING

Whether corporate receptions, cocktail parties, weddings or custom private dinners, our seasoned event planners create experiences tailored to meet your needs. Call 206-587-0190 or email at events@gourmondoco.com

# ORDERING IS AS EASY AS 1-2-3

- Order online at Gourmondoco.com
- Speak with one of our friendly team members at 206.762.2977
- Scan the QR code to see our full offerings and start your order now



# Café Menu





# Sandwiches

Rotating selection of the following sandwiches and wraps - \$6.95-9.95

- **Roast Turkey** with havarti, lettuce, tomato, and dijonnaise
- **Roast Chicken** with jarlsburg, lettuce, sun dried tomato pesto
- **Sicilian:** Italian dry salami, swiss cheese, lettuce, tomato, and dijonnaise
- **Caprese:** Fresh mozzarella, basil, and roma tomatoes on baguette **ve**
- **Roast Turkey and Smoked Cheddar** with bacon, lettuce, and chipotle mayonnaise on sourdough
- **Spiced Chicken:** Vadouvan curry dusted chicken breast, Beecher’s cheese, walnut-lemon pesto, and fig jam
- **Grilled Pork Banh Mi** with grilled marinated pork, braised pork shoulder, pickled vegetables, cucumber, cilantro, and Sriracha mayo
- **Lemongrass Tofu Banh Mi** with grilled marinated tofu, pickled vegetables, cucumber, cilantro, Sriracha mayo **ve**
- **Sumac Vegetable Sandwich** with roasted zucchini, fennel, bell peppers, pepperoncini, arugula, and smoked hummus **v**
- **BLT:** Applewood smoked bacon, lettuce, and tomato on baguette
- **The Olivia:** Roasted chicken, pesto, arugula, and Jarlsberg on ciabatta roll
- **Philly Steak** with caramelized onion and American cheese
- **Black Forest Ham** with swiss cheese, lettuce, and dijonnaise
- **Grilled Cheese Sandwich** with pepperjack and white cheddar cheese on brioche **ve**
- **Roast Beef** with sharp cheddar cheese, lettuce, tomato, and horseradish creme
- **Chicken Caesar Wrap:** Roasted chicken, romaine, parmesan, and Caesar dressing wrapped in a flour tortilla

# Salads

Rotating selection of the following salads - \$10.95-\$14.95

- **Gourmondo Mixed Green Salad** with Roquefort, candied walnuts, and pears **ve, gf**
- **Caesar Salad** with svaneti spice rubbed roasted chicken breast, romaine hearts, housemade croutons, and shaved parmesan
- **Seasonal Mixed Greens** with hazelnuts, dried cherries, shaved parmesan, and balsamic vinaigrette **ve, gf**
- **Green Goddess Salad** with romaine, carrots, snap peas, radish, asparagus, scallions, and creamy vinaigrette **ve, v, gf**
- **Soba Noodle Salad** with shitake mushrooms, snap peas, carrots, sesame and soy-ginger dressing **ve, v**
- **Chicken Lychee Salad** tamari dressing **gf**
- **Signature Cobb Salad:** Bacon, roasted chicken, romaine, bleu cheese, grape tomatoes, and sherry vinaigrette
- **Barcelona Salad:** Balsamic marinated steak, roasted corn, jicama, red onion, black beans, tomato, cilantro, and romaine with chipotle ranch dressing **gf**
- **Antipasto Chop Salad** with romaine, salami, bacon, chickpeas, peppers, tomatoes, provolone, and pepperoncini **gf**
- **Pepita Salmon:** Pepita crusted salmon, mixed greens, tomatoes, cucumbers, and cilantro vinaigrette **gf**
- **Svaneti Spiced Steak Salad** with candied walnuts, bleu cheese, pickled red onions, mixed greens, and fig-balsamic vinaigrette **gf**



# Entrées

Rotating selection of entrées and hot dishes - \$9.95-\$14.95

## Entrées

- **Mesquite Salmon** with quinoa black bean salad and smoked jalapeño vinaigrette **gf**
- **Coriander Seared Steak** with barley, grilled zucchini, and blackberry chimichurri
- **Berbere Chicken** with garbanzo-fennel salad and berbere spices **gf**
- **Soba Noodle Salad:** Ginger and soy soba noodles with julienned carrots, marinated mushrooms, snap peas, and sesame vinaigrette **ve, v**

## Neapolitan Style Pizza

Featuring Margherita Pizza from Tutta Bella **ve**

**ve** | vegetarian   **gf** | gluten free   **v** | vegan

\*Consuming undercooked or raw seafood, meat or eggs may increase your risk of food-borne illness.