BIG KITCHEN

Mon–Fri: Breakfast 7:30–10 a.m.  Lunch 11 a.m.–2 p.m.  Dinner 5–8 p.m.
Sat–Sun: 8 a.m.–2 p.m.

MON

Breakfast  Ham & Cheddar Scramble – local cage-free eggs scrambled with ham and cheddar cheese [calories 300]
Lunch & Dinner  Gemelli Pasta With Pesto Butternut (V) – gemelli pasta with roasted butternut, shredded kale and kale pesto [calories 380]
              Pasta Bar – create your own pasta with choice of pasta, sauce, protein and toppings, includes a breadstick [calories 610–1,200]

TUE

Breakfast  Tofu Scramble (VG) – plain tofu scramble [calories 130]
Lunch & Dinner  Latin Bowl – create your own Latin bowl with choice of rice, beans, protein and toppings [calories 150–880]
              Cheese Enchilada (V) – corn tortillas filled with cheddar cheese, smothered in red chili enchilada sauce [calories 210]

WED

Breakfast  Chorizo Breakfast Burrito – chorizo, scrambled eggs, Yukon gold potatoes, cheddar cheese [calories 930]
Lunch  Bangers – braised pork bratwurst sausage, served with herb spaetzli, braised red cabbage and honey-glazed carrots [calories 1,280]
        Grilled Marinated Portobello Mushrooms (V) – grilled balsamic-marinated portobello mushrooms, served with herb spaetzli, braised red cabbage and honey-glazed carrots [calories 1,040]
Dinner  Grilled Herb-Marinated Flank Steak – herb-marinated grilled flank steak, served with blanched Swiss chard, herb-roasted mushrooms and steamed brown rice [calories 720]
        Ratatouille (VG) – Provence-inspired roasted vegetable medley with zucchini, squash, green bell pepper, red onion and eggplant [calories 660]
### THU

<table>
<thead>
<tr>
<th>Breakfast</th>
<th>Plant-Based Scramble (VG) – plant-based egg scramble [calories 240]</th>
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<tbody>
<tr>
<td>Lunch</td>
<td><strong>Bangers</strong> – braised pork bratwurst sausage, served with herb spaetzli, braised red cabbage and honey-glazed carrots [calories 1,280]</td>
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<td><strong>Grilled Marinated Portobello Mushrooms (V)</strong> – grilled balsamic-marinated portobello mushrooms, served with herb spaetzli, braised red cabbage and honey-glazed carrots [calories 1,040]</td>
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<td><strong>Grilled Herb-Marinated Flank Steak</strong> – herb-marinated grilled flank steak, served with blanched Swiss chard, herb-roasted mushrooms and steamed brown rice [calories 720]</td>
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<td><strong>Ratatouille (VG)</strong> – Provence-inspired roasted vegetable medley with zucchini, squash, green bell pepper, red onion and eggplant [calories 660]</td>
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### FRI

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<thead>
<tr>
<th>Breakfast</th>
<th>Meatlover’s Scramble – local cage-free eggs scrambled with ham, bacon, Italian sausage and cheddar cheese [calories 370]</th>
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<tbody>
<tr>
<td>Lunch</td>
<td><strong>Grilled Herb-Marinated Flank Steak</strong> – herb-marinated grilled flank steak, served with blanched Swiss chard, herb-roasted mushrooms and steamed brown rice [calories 720]</td>
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<td><strong>Ratatouille (VG)</strong> – Provence-inspired roasted vegetable medley with zucchini, squash, green bell pepper, red onion and eggplant [calories 660]</td>
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<tr>
<td>Dinner</td>
<td><strong>Bangers</strong> – braised pork bratwurst sausage served with herb spaetzli, braised red cabbage and honey-glazed carrots [calories 1,280]</td>
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<td><strong>Grilled Marinated Portobello Mushrooms (V)</strong> – grilled balsamic-marinated portobello mushrooms, served with herb spaetzli, braised red cabbage and honey-glazed carrots [calories 1,040]</td>
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### SAT

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<tr>
<th>Brunch</th>
<th>Hawaiian-Style Spam &amp; Eggs Bowl – Hawaiian-inspired breakfast bowl with jasmine rice, fried spam, scrambled eggs, green onion and furikake [calories 650]</th>
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<td><strong>Spicy Tofu &amp; Plant-Based Egg Bowl (VG)</strong> – Hawaiian-inspired breakfast bowl with jasmine rice, spicy tofu salad, plant-based scrambled eggs, green onion and furikake [calories 580]</td>
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<tr>
<td>Dinner</td>
<td><strong>Bangers</strong> – Braised pork bratwurst sausage, served with herb spaetzli, braised red cabbage and honey-glazed carrots [calories 1,280]</td>
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<td><strong>Grilled Marinated Portobello Mushrooms (V)</strong> – grilled balsamic-marinated portobello mushrooms, served with herb spaetzli, braised red cabbage and honey-glazed carrots [calories 1,040]</td>
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DELFI SANDWICH SPECIAL
Mon–Fri 11 a.m.–8 p.m.
Sat–Sun 10 a.m.–8 p.m.

Ham & Gouda Sandwich – ham and smoked gouda with Dijon mustard, mayoli and fresh vegetables on telera roll [calories 590]

Caprese Sandwich (V) – fresh mozzarella, Roma tomato, fresh basil and balsamic vinaigrette on a baguette [calories 590]

DUB STREET BURGERS SPECIAL
Sun–Fri: Lunch 11 a.m.–2 p.m. Dinner 5–8 p.m.
Sat: Closed

Plant-Based Mushroom & Cheddar Burger – plant-based patty, sautéed mushrooms, plant-based cheddar, DUB sauce, lettuce, tomato and onion on a toasted bun [calories 770]

GLOBAL
Lunch (Mon–Fri, 11 a.m.–2 p.m.) Dinner (Mon–Fri, 5–8 p.m.)

Lunch

Chicken Tikka Masala – chicken tikka masala, served with turmeric roasted cauliflower, steamed basmati rice and cucumber raita [calories 1,125]

Chana Masala (V) – Yukon gold potatoes, chickpeas, tomatoes, ginger and garam masala, served with turmeric roasted cauliflower, steamed basmati rice and cucumber raita [calories 975]

Dinner

Pork Vindaloo – Indian-style stew with pork, potatoes, onions, tomatoes, ginger and cinnamon, served with turmeric roasted cauliflower, steamed basmati rice and cucumber raita [calories 1,165]

Chickpea-Potato-Spinach Jalfrezi Curry (V) – slow-simmered potatoes, chickpeas, spinach and fire-roasted tomatoes with cumin, coriander, ginger, jalapeno and lime, served with turmeric roasted cauliflower, steamed basmati rice and cucumber raita [calories 965]

Lunch

Pork Vindaloo – Indian-style stew with pork, potatoes, onions, tomatoes, ginger and cinnamon, served with Indian-spiced cauliflower, kosambari carrot salad and steamed basmati rice [calories 850]

Aloo Gobi (V) – plant-based cauliflower and potato curry, served with green beans and tomatoes, kosambari carrot salad and steamed basmati rice [calories 675]

Dinner

Roasted Butter Chicken – roasted chicken with butter, cream, curry spice and tomato, served with green beans and tomatoes, kosambari carrot salad and steamed basmati rice [calories 625]

Saag Tofu (VG) – spiced curry of tofu and slow-cooked greens, served with green beans and tomatoes, kosambari carrot salad and steamed basmati rice [calories 615]

TERO
Lunch (Mon–Fri, 11 a.m.–2 p.m.) Dinner (Sun–Thu, 5–8 p.m.)

Sabra Bowl (V) – couscous, barley, eggplant, hard-cooked egg, tomatoes, hummus, Mama Lil’s peppers and a lemon-tahini dressing [calories 890]