



GOURMONDO

SPRING & SUMMER

2022





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## OUR STORY

At Gourmondo, our primary focus is on our guests. 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 reflect our beginnings as a small cafe in the heart of Seattle's Pike Place Market, over 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 that we prepare.

Whether corporate receptions, weddings or custom private dinners, our seasoned event planners & chefs create experiences tailored to meet your needs.



## HORS D'OEUVRES

### Charred Street Corn Cups | 2.75

*fresh grilled corn, cotija, kewpie mayo, lime, & pickled fresno chilies* (GF) (V)

### Pineapple Mozzarella Picks | 2.75

*dehydrated marinated pineapple, house-made mozzarella, & thai basil* (GF) (V)

### Mini Tamales Colorados | 3.75

*tamale base, chili de arbol braised beef, & pickled onion salsa with summer corn* (DF) (GF) (C)

### Compressed Pineapple & Shrimp Ceviche | 3.95

*crunchy radish, chipotle, green onions, & cilantro* (DF) (GF)

### Chilled Prawns | 3.25

*chilled lemon & dill scented prawns, & dill citrus yogurt* (GF)

### Grilled Pork Belly 'BLT' Skewers | 3.50

*with heirloom tomato jam, red sorrel, & flake salt* (GF) (C)

### Cilantro Crepe Cone | 3.25

*with ancho chili chicken salad, pimento, & cilantro*

### 'BYO' Chicken Sausage 'Larb' Lettuce Cups | 3.50

*toasted rice powder, fresh herbs, lime accouterments, & chili crisp* (GF) (C)

### English Pea Arancini | 2.75

*lemon, pecorino, crunchy almond breading, & roasted tomato aioli* (V) (C)

### Galbi Beef Sliders | 4.25

*asian pear & soy marinated petit tenderloin, sweet chili napa cabbage slaw, & sesame bun*



Ahi Tuna Tartare



Assorted Appetizers



Roasted Mushroom & Gruyere Crepe | 3.25  
with mushroom, gruyere, & fresh thyme (V)

Asian Style Pork Meatball | 3.25  
sesame-ginger glaze, pickled ginger

Truffle & Parmesan Deviled Eggs | 1.95  
truffle oil, crispy parmesan cheese, & chives (GF) (V)

Pimento Cheese Crisp | 2.95  
smoked cheddar, piquillo peppers, & sesame sable cracker (V)

Individual Smoked Hummus Crudité | 3.50  
house-made smoked lemon hummus, & fresh seasonal vegetables (GF) (V)

Green Curry Panna Cotta | 3.25  
with pickled vegetables (GF) (V)

Smoked Duck Skewers | 3.75  
with celery root puree, & amarena cherry

Ahi Tuna Tartare \* | 4.95  
tomato confit, crispy chili flakes, & smoked sea salt (GF) (DF)

Mesquite Salmon Skewers | 3.95  
cured, smoked, & herbed (GF)

Blistered Rainbow Carrots | 2.75  
with lime aioli, & crispy shallots

Vadouvan Chicken Sliders | 4.25  
house-made hummus, harissa carrots, & dill pickles (DF)

Roasted Lemongrass Chicken Satay | 3.50  
fish sauce caramel, toasted sesame, & fresh herbs (GF) (DF)

Bulgogi Beef Wraps | 3.95  
garlic, ginger, chili paste, & savoy cabbage (GF) (DF)

Smoked Chicken Fresh Roll with Nuoc Mam | 3.75  
bean sprouts, lettuce, & carrots

Roasted Vegan Gourmondo Potatoes | 2.50  
filled with fennel marmalade, caramelized onions, & herbs

Roasted Gourmondo Potatoes | 2.75  
filled with bacon, caramelized onion, herbs, & manchego (GF)

Bacon Deviled Eggs | 2.75  
classic with bacon, & chives (GF) (DF)



Deviled Eggs



Bulgogi Beef Cabbage Roll



Mesquite Salmon Skewers

## SALADS

**Blistered Heirloom Tomatoes** | 5.95  
fresh peas, pea vines, crunchy greens, fried shallot, & white balsamic fennel seed vinaigrette (V)

**Kale Caesar** | 4.95  
tahini-garlic dressing, sesame, pecorino romano, & whole wheat croutons (V)

**Marinated Beets & Greens** | 5.25  
chioggia & golden beets, chevre, arugula, crunchy crouton dust, & sweet sherry golden beet vinaigrette (V)

**Green Goddess Salad** | 4.95  
shaved winter vegetables, green leaf lettuce, & coconut green goddess dressing (GF) (V) (VG)

**Sweet Gem Lettuce Salad** | 5.25  
sweet 100 tomatoes, radishes, queso fresco, & herbed buttermilk dressing (GF) (V)

**Colorful Summer Heirloom Tomatoes with Burrata** | 7.25  
sweet rice wine vinegar, basil, olive oil, & flake salt (GF) (V)

**House Green Salad** | 4.95  
with red wine vinaigrette, & croutons (V)

## SIDES

**Multicolored Cauliflower** | 3.95  
with spicy arrabiata sauce (VG) (GF)

**Garlic-Chive Whipped Potatoes** | 4.25  
cream, butter, & chives (GF)

**Roasted Mini Marble Potato Salad** | 3.95  
scallion, dill, olive oil, dijon, & lemon vinaigrette (GF)

**Carolina Gold Hoppin' John** | 6.25  
buttery heritage rice with black-eyed peas, crispy onion frizzles, & herbs (V)

**Grilled Washington Asparagus** | 4.25  
pickled cherries & parsley-walnut gremolata with shaved parmesan (GF) (V)

**Escabeche Style Grilled Summer Squash** | 2.75  
red wine vinaigrette, red onion, oregano, & crumbled feta (GF) (V)

**Grilled PNW Broccolini** | 4.25  
with lime, sesame seeds, & sesame oil (GF) (V)

**Muhammara** | 4.25  
roasted red pepper & walnut puree, summer greens, & champagne pomegranate vinaigrette (V)

**Creamy & Soft Semolina** | 3.95  
fine semolina, vegetable stock, & cream (V)

**Roasted Rainbow Baby Carrots** | 3.95  
fresh apricot mostarda, & summer herbs (GF) (VG)

**Spring Pea Gazpacho** | 3.95  
coconut milk, lime, lime leaf, & chili flake (GF) (VG)





## ENTRÉES

Sweet Soy Braised Short Ribs | 21.95  
*red wine & sweet soy braised carrots, celery, & onion*

Roasted Pork Tenderloin | 15.95  
*caramelized & sliced, with fresh plum & sweet balsamic agrodolce* (GF)

Roasted Herb-Brined Airline Chicken Breast | 18.95  
*pedro di jimenez sherry caramel, & thyme roasted heirloom tomatoes* (GF)

Seared Wild Salmon Fillet | 21.95  
*grill melted leeks, crispy chickpeas, & capers* (GF)

Roasted PNW Halibut | 22.95  
*grilled asparagus, buttery sweet corn nage, warm shaved corn, & pea-vine salad* (GF) C

Fresh Plum Braised Chicken Thigh | 15.95  
*castelvetro olives, white wine, & parsley* (GF)

Seared & Herbed Petite Tenderloin | 18.95  
*house-pickled chermoula, fruity olive oil, & flake salt* (GF)

Torched Cauliflower 'Steak' | 16.95  
*white bean & mama lil's pepper salad, capers, fresh arugula, & herb chimichurri* (V)

Washington Asparagus and Chevre Cream Tart | 18.95  
*pickled shallot, & tomato citrus dressing* (V)

Penne alla Pomodoro | 14.95  
*heirloom tomato sauce, fresh summer squash, & pesto drizzle* (V)





## DESSERT BITES

Blueberry & Chevre Tart | 2.95  
basil, & white chocolate ganache

Tiramisu Roulade | 2.95  
sponge cake, espresso, rum, & dark chocolate

Lemon Curd Layer Cake | 2.95  
pistachio crumb, & fresh berries

Passionfruit Tart | 2.95  
chocolate shell, & summer berries (GF)

Chocolate Dipped Bananas Foster | 2.95  
fresh banana, coconut cake, & pretzel crust

Frangipane Brown Butter Tart | 2.95  
ground almond filling, & fresh berries

Horchata Panna Cotta | 2.95  
creamy dairy-free panna cotta, & hibiscus braised apricot (GF)

Bittersweet Chocolate Torte | 2.95  
nutella, dark chocolate, almond base,  
& candied hazelnuts (GF)

Vanilla Bean Mousse | 2.95  
whipped cashew cream, & seasonal fruit gelee (GF) (VG)

Mango Tart | 2.95  
dark chocolate cup, mango curd, shredded coconut, & lime  
zest (GF) (VG)

Chocolate Mousse Tart | 2.95  
coconut cream, & chocolate ganache (GF) (VG)

Classic Chocolate Ding Dongs | 3.95 (VG)

Vanilla "Funfetti" Ding Dongs | 3.95

Raspberry Chocolate Mousse Shell | 2.95  
fresh raspberries, creamy chocolate mousse, & dark chocolate  
cup

Strawberry Shortcake | 2.95  
baby shortcake, macerated strawberries, & mascarpone  
chantilly

## ASSORTMENTS, COOKIES & BARS

'Chef's Choice' Treats Platter | 5.95  
white chocolate mousse, fruit gelee, seasonal macaron,  
tiramisu roulade, passionfruit tart, & raspberry chocolate  
mousse shell

'Chef's Select' Bars | 5.25  
dark chocolate brownies with espresso ganache, marionberry  
streusel, chocolate-peanut butter, & cashew coconut white  
chocolate blondie

Cookie Jar | 4.50  
russian tea cookies, amaretti, shortbread, & chef's choice

