



GOURMONDO

SPRING & SUMMER

2025



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 café 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.

APPETIZERS

BEEF, POULTRY, & PORK

Individual Charcuterie Boats with Olives | 4.75
artisanal meats with olives, nuts & dried fruit ^{GF}

Marinated Chicken & Artichokes | 3.75
with feta, pine nuts, herbs, truffle aioli & garlic streusel ^{GF}

Mediterranean Chicken Skewer | 4.50
yogurt marinade, tomato jam, olive tapenade, & tzatziki ^{GF}

Curry Chicken Mini Pretzel Bite | 3.25
curry chicken salad with tarragon, mayo, and marcona almonds in a pretzel bun bite

Soy-Mirin Glazed Beef | 3.95
sweet potato, bacon & dried cranberry gremolata ^{GF} ^{DF}

Bacon Deviled Eggs | 2.95
bacon & chives ^{GF} ^{DF}

Tuscan Flatbread | 3.95
prosciutto, pear, gorgonzola, candied walnuts, garlic butter
(VG available; min. 12 orders)

Nashville Hot Honey Chicken Bite | 3.75
spicy southern style fried chicken with bread & butter pickles & white bread

Lamb & Beef Kabob | 3.95
sumac spiced red onion salad, baba ghanoush, & cumin tzatziki ^{GF}

Bacon Gourmondo Potatoes | 3.50
bacon, caramelized onion, herbs, manchego, sour cream, & chives ^{GF}

Duck Rillettes & Cornbread | 3.95
with rhubarb-shallot relish, creole remoulade

Braised Beef Short Rib Turnover | 4.25
caramelized onion, roasted garlic, aged blue cheese, saba



Curry Chicken Mini Pretzel Bite



Duck Rillettes & Cornbread



SEAFOOD

Charred Street Corn Cups & Pacific Salmon | 3.75
spiced salmon, grilled corn salad, cotija, spicy mayo, lime
pickled fresno chilies, cilantro (GF)

Spiced Ahi Tuna Tartare* | 4.75
Scallions, radish, sesame, togarashi, & chilies in a
cucumber cup garnished with a wonton chip (DF) (served in
vessel or chef on site required)

Moroccan BBQ Salmon Skewers | 5.95
glazed, topped with saffron pickled fennel (GF) (DF)

Shrimp & Crab Cocktail | 4.50
citrus, mango, fennel, elderflower, & spicy harissa cock-
tail sauce (GF) (DF)

Seared Prawn & Scallop Cakes | 4.75
fresh shrimp, scallops, bell peppers, celery, Old Bay, & tar-
ragon with peach-jalapeño relish and yuzu-chili aioli (GF) (DF)

VEGETABLE

Individual Cheese Boats | 4.50
assorted imported & domestic cheeses, dried fruit & Marcona
almonds (GF) (VG)

Victor's Seasonal Skewer | 2.95
red grape, chevre cream, strawberry-rhubarb jam & pistachio
dust (GF) (VG)

Cashew-Onion Gourmondo Potatoes | 3.50
cashew puree, caramelized onions, herbs, crispy shallots (GF) (V)

Truffle & Parmesan Deviled Eggs | 2.95
truffle oil, crispy parmesan cheese & chives (GF) (VG)

Roasted Mushroom & Gruyere Crepes | 3.75
mushrooms, gruyere cheese & fresh thyme (VG)

Summer Gazpacho Salad Cups | 3.50
tomato, plum, watermelon, cucumber, basil, lime-agave dressing
(GF) (V) (June-September only)

Spiced Vegetable "Poke" | 3.25
jicama, avocado mousse, radishes, & yuzu chili glaze and a
crisp wonton (V)



Charred Street Corn Cups & Pacific Salmon

Spinach-Cotija Cheese Tart | 3.25
with queso fresco, cilantro, and salsa verde (VG)

Spring Carrot Polenta | 3.25
carrot-almond pesto, pea vines, and Marcona almonds (GF) (VG)

Mediterranean Falafel Bite | 2.95
tzatziki, lemon gremolata, feta, & harissa (GF) (VG) (V available)



Spring Carrot Polenta

(V) = VEGAN

(GF) = GLUTEN FREE

(DF) = DAIRY FREE

(VG) = VEGETARIAN

C = CHEF ON-SITE REQUIRED

ALL MENU ITEMS ARE SERVED ROOM TEMPERATURE UNLESS OTHERWISE NOTED

*The Public Health Department requests we note that this particular menu item contains raw or undercooked components and that the consumption of raw or undercooked potentially hazardous foods may result in foodborne illness.

CHEF-ATTENDED FOOD STATIONS

Cedar Plank Roasted Salmon | 10.95 per person
 fresh pacific salmon spice roasted on cedar planks,
 served with lemon-walnut tabbouleh and herbed
 remoulade (GF available)

NW Raw Bar* | Market Price

fresh shucked pacific oysters (two rotating seasonal varieties),
 lemons, cucumbers, seaweed salad, pickled ginger,
 shaved fennel slaw, fresh horseradish, assorted sauces &
 Tabasco with choice of two additional items:

- Chilled Prawns • Ceviche Cups • Salmon Skewers
- Seafood Shooters (seasonal chefs choice)

(GF) (DF) (requires 1 shucker per 50 guests)

Fried Chicken & Duck Confit with Waffles | 5.95
 fig mustard, citrus-bourbon-maple glaze, & chives

Seasonal Mini Tacos | 6.95 per person

“made to order” Sonoran chicken, charred Tajin flank
 steak, & garlic spiced cauliflower with cabbage slaw,
 cumin black beans, pickled red onions & fresno chilies,
 cotija, & cilantro (2 per person) (GF) (DF available)

“Parisian Style” Crepe Bar | 7.95 per person

warm crepes garnished with choice of:

- creamy mushrooms, brie, & truffle • roasted chicken,
 chevre, & fine herbs • smoked salmon, celery root
 remoulade, dill, capers, & spinach • seasonal berries,
 honey-lemon ricotta, orange-vanilla drizzle (3 crepes per
 person)

Mezze Bar | 9.95 per person

eastern Mediterranean assortment of small plates
 consisting of tabbouleh, marinated olives, feta &
 vegetables, candied nuts, falafel, stuffed peppadew
 peppers, lamb in grape leaves, chicken kabobs, seasonal
 fruits, served with select sauces, pita, & crackers



Seasonal Mini Tacos



“Parisian Style” Crepe Bar



Mezze Bar

PLATTERS

SMALL: 10-12 PEOPLE; LARGE: 20-24 PEOPLE

Summer Caprese

heirloom tomatoes, fresh mozzarella, basil, grilled stone fruit, olive oil, sea salt, garlic rubbed crostini, served with prosciutto palmiers (GF & VG available)

Small - 89.95 Large - 179.95

Fresh Fruit

assortment of fresh cut fruit with melons & berries (GF) (V)

Small - 79.95 Large - 166.95

Seasonal Antipasto Platter

selection of salumi, cheeses, roasted & grilled vegetables, olives, artichokes, nuts, and walnut-pepper muhammara (GF)

Small - 99.95 Large - 210.95

Local & Imported Cheeses

Beecher's flagship, Beecher's marco polo, double cream brie, aged gouda, Danish blue, fig jam, grapes, nuts & breads (GF available)

Small - 79.95 Large - 178.95

Mesquite Smoked Hummus

smoked hummus, tzatziki, assorted seasonal vegetables, pita, rustic breads & crackers (VG) (GF & V available)

Small - 69.95 Large - 148.95

Wine-Poached Prawns

lightly poached prawns, lemons, cucumbers, cocktail sauce & yuzu-mint aioli (GF)

Small - 79.95 Large - 159.95

Grilled Fresh Asparagus

shaved Parmigiano Reggiano, roasted garlic, and sauce gribiche (GF) (VG)

Small - 69.95 Large - 149.95



Summer Caprese with Stonefruit



Seasonal Antipasto Platter





SALADS

Spinach-Quinoa Salad | 5.75

pickled rhubarb, baby rainbow tomatoes, cucumber, mint, red onion, ricotta salata, & creamy lemon-tahini dressing (GF) (VG) (V available)

Mediterranean Chickpea Salad | 5.75

grilled eggplant, piquillo peppers, provolone cheese, chili flakes, basil, olives, lemon, & olive oil (GF) (VG) (V available)

Gourmondo Caesar Salad | 5.25

crisp romaine hearts, fresh croutons, shaved parmesan, & housemade garlicky caesar dressing (VG) (GF & DF available)

Bibb Lettuce Salad | 5.95

asian pears, pancetta, maytag blue cheese, and verjus vinaigrette (GF)

BBQ Spiced Chicken Salad | 6.95

tomatoes, cabbage, charred corn, radishes, cilantro, queso fresco, tortilla strips, peach-jalapeno salsa vinaigrette (GF)



Grilled Summer Zucchini



Mediterranean Chickpea Salad

SIDES

Roasted Colorful Fingerling Potatoes | 4.75

soft herbs, extra virgin olive oil, sea salt (GF) (V)

Charred Broccolini | 4.25

artichoke tapenade, lemon, parmesan, basil & tomato-harissa chermoula dressing (GF) (VG)

Roasted & Crispy Cauliflower | 4.50

romesco sauce, almonds, hazelnuts, arugula, preserved lemon, olives, medjool date salsa verde (GF) (V) (DF)

Harissa Roasted Rainbow Baby Carrots | 4.95

spiced pepitas, caramelized honey, orange-mint gremolata (GF) (VG)

Grilled Summer Zucchini | 4.95

pistachio salsa verde, olive oil, lemon, mint & arugula (GF) (V)

Roasted Vegetable Polenta | 4.50

squash, mushrooms, shallots, parmesan, rosemary, & balsamic brown butter (GF) (VG)



"Greek Style" Local Halibut

ENTRÉES

Spice Roasted Chicken Breast | 19.95
truffle cauliflower puree, golden raisins, pickled shallots, dried cherry relish (GF)

Savory Braised Beef Short Ribs | 23.95
apricot mostarda, blackberry-shallot gastric, orange-herb gremolata (GF) (DF)

"Greek Style" Local Halibut | 25.50
fennel pollen, tomatoes, artichokes, candied olives, haricots verts, oregano and lemon olive oil (GF) (DF)
(served ambient or chef on site required)

Kashmiri Rubbed Chicken | 16.95
with haricots verts, Marcona almonds, sweet peppers, toasted coconut, & light curry-coconut sauce (GF)

Grilled Pacific Salmon | 23.95
roasted fennel, green olives, peppadew peppers, endive, citrus (GF) (DF)



Kashmiri Rubbed Chicken

Three Cheese Mac n Cheese "Carbonara" | 14.95
orecchiette pasta, pancetta, peas, artisan white cheddar, aged gouda, parmesan, & chili flakes (VG available)

Stuffed Delicata Squash | 15.95
spring mushrooms, lemony tabbouleh, peas, asparagus, baby carrots, & creamy pepita pesto (V)

Grilled Marinated Beef Tri Tip | 21.95
rosemary, heirloom beans, roasted corn, king oyster mushrooms, & charred scallion chimichurri (GF) (DF)

House-Made Falafel | 16.95
corn-chickpea-tomato "fattoush," crispy flatbread, aleppo pepper, & lemon-scallion chimichurri (V) (GF available)





DESSERTS

Raspberry-Macadamia "Shortcake" | 3.75
orange mascarpone, almond frangipane, & mint (VG)

Greek Yogurt-Vanilla Panna Cotta | 3.75
fresh rhubarb, strawberries & pistachios atop a light lemony egg-less custard (GF)

Silky Chocolate-Orange Ganache Tarts | 3.95
hazelnut crumble, olive oil, marionberry, chocolate-nut feuillantine (VG)

"Food of the Gods" | 3.25
date-pecan bar, citrus mascarpone, candied orange (VG)

Dark Chocolate Mousse Cups | 3.95
with fresh seasonal berries (GF) (V)

White-Chocolate Passionfruit Cups | 3.95
white ganache, passionfruit puree, fresh berries (GF) (VG)

Key Lime Tarts | 3.25
graham cracker crust & soft meringue (VG)

Seasonal Berry Cobbler Cups | 4.25
fresh berries, vanilla & brown sugar streusel (GF) (V)

Chef's Selected Treat Platter | 3.95
assorted petit fours, mini macarons, mini tartelettes, & seasonal berry cobblers (VG)

Chef's Favorite Cookies & Bars | 3.25
dark chocolate ganache brownies, raspberry-walnut streusel bars, rice krispy treats with white chocolate, coconut haystacks, date-pecan bites, & chocolate-espresso short dough with coffee mascarpone (VG)

Gourmondo Signature GoGo Cakes | 4.95
classic chocolate with cream filling (V)



Greek Yogurt-Vanilla Panna Cotta



Selection of Chef's Choice Desserts, Cookies, & Bars

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