

THE RUBIN CAFÉ SERAI

SOUP

Soup of the Day 7
Lunch service only

SMALL PLATES

Momos 11
Chili Cheese / Reuben / Duck Confit
pan fried or steamed

Potato Samosas 12
crispy turnovers, mint chutney

Nawabi Shammi Kebabs 13
lamb patties, spicy tomato sauce

Roasted Butternut Squash 10
buddha's hand, honey, crème fraîche,
pink peppercorns

Mirchi Pakora 8
shishito peppers, whipped paneer,
strawberry-mint chutney

Tandoori Octopus 14
crispy potatoes, black garlic, orange

THALI PLATE

Lunch service only 15

Choice of:
soup or house salad | red rice or naan

and choose one from the following:
Chicken Tikka | Salmon | Aloo Gobi

SALADS & SANDWICHES

Rubin Crunchy Lettuces 8
radish, sumac, yogurt dressing

Baby Pea Tendril Salad 10
lime-honey vinaigrette, peanuts, sesame

Roasted Vegetable Salad 11
charred onion ranch dressing

Tandoori Chicken Frankie 10

Open-Faced Avocado Toast 9

Pork Belly Bao Bun 12
cucumber, scallion

LARGE PLATES

Chicken Tikka Masala 16
red rice or naan

Steamed Mussels 16
red curry, basil, cilantro, sourdough

Braised Biryani-Style Lamb Shank 17
over crispy red rice

Seared Salmon 14
curried lentils, pineapple, capers, brown butter

Aloo Gobi 11
potato, cauliflower, butternut squash

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BEVERAGES

Parliament Coffee	4.50
Cappuccino Latte Espresso Chai Latte	
Freshly Brewed Cup of Coffee	3
Regular Decaf Iced Coffee	
Custom Tea Blends	
Assorted Loose Tea	Cup Pot 3.50 7
San Pellegrino 500mL 1L	6 8
Assorted San Pellegrino Sodas	3
Canned Coca Cola Sodas	2
Assorted Sweet Leaf Tea	3

SWEETS

Matcha Ice Cream with Black Waffle Cone	5
Doodh Dulari	5
vermicelli, condensed milk, dried and fresh fruit	

SIDES

Hummus Naan	6	Naan	2
Red Rice	4	Edamame	6
Grilled Chicken	4	Spiced Nuts	5
Grilled Salmon	6	Steamed Vegetables	6

COCKTAILS

Philosopher's Stone	16
vodka, domaine de canton, sake, lemon	
Bay of Bengal	14
gin, elderflower, cucumber, basil	
Good Vibrations	14
bourbon, licor 43, grapefruit	
Some Like It Hot	14
tequila, triple sec, lime, jalapeño	
The Last Dragon	16
mescal, green chartreuse, maraschino, lime	
OM Sweet OM	14
vanilla vodka, coconut rum, lime	
Desert Rosé	14
peach vodka, peach puree, sparkling rosé	

WINE & BEER

Please ask about our selection

Domestic and Imported Beers	6-8
House	11 40
Select	13 48
Premium	15 56

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SALAD

Rubin Crunchy Lettuces radish, sumac, yogurt dressing	36
Baby Pea Tendril Salad lime-honey vinaigrette, peanuts, sesame	45
Roasted Vegetable Salad charred onion dressing	49

LARGE PLATE

Chicken Tikka Masala, Cilantro	72
Tandoori Octopus, Crispy Potato, Garlic	70
Roasted Salmon, Lentils, Pineapple	70
Aloo Gobi, Red Rice (vegetarian)	55
Tandoori Chicken Frankie	55
Open-Faced Avocado Toast	40

SMALL PLATES & SIDES

Steamed Edamame	28
Hummus & Naan	27
Spiced Mixed Nuts	35
Chili Cheese Momos (25 pieces per platter) served with soy vinaigrette	49
Aromatic Duck Momos (25 pieces per platter) served with soy vinaigrette	55
Reuben Momos (25 pieces per platter)	55
Pork Belly Bao Momos (15 pieces per platter) pickled seasonal vegetables, hoisin glaze	55

WINE (BOTTLE PRICES)

Sparkling	40
House	40
Select	48
Premium	56

ASSORTED COLD BEER SELECTION

Six beers for 30 or 40

SPECIALITY COCKTAIL PITCHERS

One Pitcher for 50

DRINK TICKETS

Custom drink tickets are available for purchase

CONTACT

CAFÉ BY:

STARR CATERING GROUP

General Manager: Mark Smith

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K2 GROUP RESERVATIONS:

reservations@rubinmuseum.org

Prices exclude tax

DISCLAIMER:

In the event of a cancellation, please contact us immediately. Any cancellation received within 48 hours (2 business days) of the scheduled event will result in a fee equal to 25% of the estimated food and beverage charges as outlined in the invoice. Any cancellation received within 24 hours (1 business day) of the scheduled event will result in a fee of 50% of the estimated food and beverage charge. Any cancellation received on the day of the event will result in a fee equal to 100% of the charges as outlined in the invoice.