**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

GENERAL MANAGER: MARK SMITH | CAFÉ BY: STARR RESTAURANT CATERING GROUP | GROUP RESERVATIONS: 212.620.5000 X345 | RESERVATIONS@RUBINMUSEUM.ORG
**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 | 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**

- Domestic and Imported Beers  6-8

- House  11 | 40
- Select  13 | 48
- Premium  15 | 56
SALAD
Rubin Crunchy Lettuces 36
radish, sumac, yogurt dressing
Baby Pea Tendril Salad 45
lime-honey vinaigrette, peanuts, sesame
Roasted Vegetable Salad 49
charred onion dressing

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) 49
served with soy vinaigrette
Aromatic Duck Momos (25 pieces per platter) 55
served with soy vinaigrette
Reuben Momos (25 pieces per platter) 55
Pork Belly Bao Momos (15 pieces per platter) 55
pickled seasonal vegetables, hoisin glaze

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
Mark.smith@starrcateringgroup.com
212.620.5000 x399

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.

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