

# the kitchen

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## ..... breakfast 8:30-11am ..... all day Saturday + Sunday

**oatmeal porridge** + dried fruit compote + orange blossom honey  
+ candied pistachio 13. V/GF/N

**palestinian frittata** + sumac onion + scallion + shaved fennel  
+ heirloom tomato + lemon labneh 17.

**eggs benedict** + smoked salmon + creamed leek + watercress  
+ hollandaise + crispy caper 22.

**‘churro’ french toast** + creme catalan + citrus + cinnamon sugar 16.

**savory buckwheat crepe** + fried egg + loukaniko sausage + spinach  
+ pepper + burrata + kasseri cheese + apricot mustard seed jam 18.

**chilaquiles** + chile morita mole + egg + queso fresco + pickled onion  
+ avocado + serrano crema 18. GF + *add shrimp 7./ chicken 6.* N

**the basics** + eggs your way + crushed fingerling potato + parmesan  
+ bacon or chicken apple sausage + roasted tomato + greens + toast 21.

**asparagus + mushroom omelet** + herb goat cheese  
+ porcini cream + green salad 19. GF + *add shrimp 7. / sausage 4.*

**bagel + lox** + whipped cream cheese + tomato + pickled red onion  
+ hardboiled egg + arugula + caper + lemon 21.

**breakfast sandwich** + spicy sausage + fried egg + provolone  
+ oven dried tomato + arugula + roasted garlic aioli + sesame bun 14.

**breakfast burrito** + scrambled egg + potato + roasted poblano  
+ colby jack + pickled carrot + queso oxaca + roasted tomato salsa 14.  
+ *add pork sausage 4./shrimp 7./ bacon 4.*

**avocado toast** + persian cucumber + cherry tomato  
+ za’atar + pumkin seed crunch 13.

## >>side <<

**bacon 4. | chicken sausage 5. | avocado 4.**

**crushed fingerling potato + parmesan 6.** GF  
**egg:** *fried / scrambled / poached 3.*

**toast:** *multigrain / dark multigrain / country french 3.*

**solomon brothers bagel + cream cheese 4.**  
*everything / plain*

check out our pastry counter for daily selections

## flatbread 11am-2:30pm

**local:** stone fruit + burrata + arugula  
+ caramelized onion + aged balsamic 15.

**italian:** pork fennel sausage + roasted pepper  
+ buffalo mozzarella + basil + hot honey 15.

**middle eastern:** ground beef + sumac red onion  
+ labneh + pomegrante molasses  
+ torn herb 15.

## ■■■■■■■■ soup + salad 11am-2:30pm ■■■■■■■■

**watermelon + tomato gazpacho 11.**

**butter lettuce** + medjool date + marinated carrot  
+ chickpea + labneh + dill + mint + cilantro  
+ toasted sesame harissa vinaigrette 14. GF

**chicken cobb** + bacon + avocado + tomato + pickled onion  
+ point reyes blue + gem lettuce + champagne vinaigrette + crouton 19.

**seared albacore tuna nicoise** + green bean + hard boiled egg  
+ shaved fennel + kalamata olive + herb aioli + tomato + gem lettuce  
+ red wine herb vinaigrette 21. GF

**heirloom tomato + stone fruit** + whipped feta + arugula  
+ toasted pita + orange blossom vinaigrette 16.

**simple salad** + lettuce + tomato + cucumber + cabbage  
+ champagne vinaigrette 11. V/GF

+ *add shrimp 12./ toum chicken 10.*

## — plates 11am-2:30pm —

**roasted carrot hummus** + tahini + dukkah  
+ carrot molasses + vegetable crudite + whole wheat pita 13.5 N

**fava bean falafel** + roasted summer vegetable  
+ hummus + cilantro lime yogurt 19. GF

**summer corn rigatoni** + saffron + heirloom tomato  
+ pickled fresno chile + reggiano 21. + *add shrimp 7.*

**toum chicken kebab** + lemon couscous  
+ castelvetrano olive + citrus relish + parsley emulsion 23.

**lamb burger** + shredded lettuce + cabbage + tomato  
+ sumac red onion + tzatziki + chili mango chutney + sesame bun  
+ green salad or za’atar fries 23.

**artichoke chicken salad sandwich** + gem lettuce + pickle + tomato  
+ pumpkin seed crunch + house aioli + dark multigrain bread  
+ green salad or za’atar fries 19.

**buffalo mozzarella + calabrian salami sandwich**  
+ roasted pepper + hot honey + basil + ciabatta  
+ green salad or za’atar fries 19.5

**smoked salmon sandwich** + whipped herb goat cheese  
+ sweet carrot raisin slaw + cucumber + watercress + dark multigrain  
+ green salad or za’atar fries 22.

## ~~~~ sweet ~~~~

**burnt basque cheesecake**  
+ macerated strawberry + star anise syrup 12.

**chocolate budino** + vanilla crema  
+ dark chocolate espresso bean 9. GF

V = vegan / GF = gluten free / N = contains nuts / dietary alternatives upon request: GF bread available +1.5

a 3.95% surcharge will be added to each check. this charge helps support increased wages and benefits for our team members on the front line and in our kitchens and allows us to continue to provide the URBAN KITCHEN hospitality and service you have come to enjoy.

\*these items are served raw or undercooked or may contain raw or undercooked ingredients. consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

dark horse coffee

- cappuccino 4.5
- latte 5.
- espresso 3.5
- cortado 4.25
- americano 4.
- drip 3.
- cold brew 5.5
- add syrup +0.75

honey cinnamon | vanilla | vanilla lavender | salted maple  
make it a large 16 oz +0.75  
sub oat milk or soy milk +1.

spiced + botanical

- mayan mocha 5.5
- turmeric latte 5.5
- matcha latte 5.5
- chai latte 5.5
- salted maple latte 5.5
- make it iced (16 oz) +0.50

paru tea

- citrus mint / herbal 4.
- lemon lychee / black 4.
- jasmine wild / green 4.
- saigon breakfast / black 4.
- iced lemon lychee / black 4.
- iced hibiscus / herbal 4.

smoothies

- prospect / dragon fruit + pineapple + mango + banana 8.5
- cove / coconut + kale + spinach + date + cinnamon 8.5
- pearl / peanut butter + blueberry + date + banana + chia seed + oat milk 8.5
- add beauty / collagen peptides +2.
- add brain / reishi mushroom blend +2.

refresh

- change / butterfly flower lemonade 8.
- add gin +5.
- aquazul / strawberry + mint + lime + ginger beer + soda 9.
- add vodka +5.
- vacation exhibit / passion fruit + orange + coconut milk 10.
- add rum +5.
- yuzu blossom / cherry + yuzu + soda 10.
- add vodka +5.
- superfood & co / kefir soda ginger raider 8.
- add tequila +5.
- living tea kombucha / lavender mate / passion fruit 8.

more booze

- spritz / mommenpop blood orange + aperol + bubbles 15.
- traditional bloody mary 12.

misc

- proud source sparkling water 750 ml 6.
- proud source spring water 750 ml 6.
- acqua panna spring water 500 ml 3.5
- sparkling san pellegrino
- lemon / blood orange / orange 4.5
- coke / diet coke / sprite 3.75
- orange juice 5.

beer

- pizza port ‘crusin’ pale ale / draft 8.
- societe ‘pupil’ IPA / can 8.
- mother earth ‘cali creamin’ cream ale / can 7.

wine

- sparkling / blanc de blanc / thevenet / france 16.
- chardonnay / jax y3 / california 14.
- sauvignon blanc / jean max roger ‘menetou-salon’ / france 15.
- albarino / val de meigas / spain 15.
- assytiko / mylonas / greece 14.
- white blend / dao adega de penalva / portugal 10.
- rose / syrah blend / gavoty ‘grand classique’ / france 15.
- pinot noir / le machin / california 15.
- mencia / raul perez ‘ultreia’ / spain 14.
- cabernet franc / domaine bourdin-chancelle / france 12.
- plavac mali / saints hill ‘black dalmation’ / croatia 12.
- red blend / luigi oddero ‘convento’ / italy 14.

host your next event  
at MCASD

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MCASD’s newly expanded La Jolla Campus highlights some of the region’s most extraordinary views of the Pacific Ocean and is home to a world-class contemporary art collection. We invite you to celebrate life’s milestone moments with us in a match-less location that celebrates the beauty of both art and nature. When you rent a space at MCASD, you are not just creating memories of a lifetime; you also are helping the Museum to raise vital funds for its ongoing education and exhibitions programs that serve the San Diego and Tijuana regional communities.

[mcasd.org/events](https://mcasd.org/events)



the art of gathering

A leader in Southern California’s hospitality industry since 1995. Full service catering, from custom crafted menus to beverage pairings, and event production. Our team of expert culinary designers are dedicated to the art of gathering for groups small or large. Invite us to the party and we’ll deliver a memorable experience of beautiful food, stunning design and superior service.

We look forward to joining you at your next celebration!

[urbankitchencatering.com](https://urbankitchencatering.com)

an urban kitchen group concept

cucina: urbana + enoteca | catering | shell  
mingei museum | gold finch | morena provisions | mcasd