

BREAKFAST

*Served Saturday and Sunday
9am to 3pm*

eggs

*All egg dishes are served with choice of
wheat or sourdough toast,
fresh fruit or potatoes*

Substitute egg whites 1.25

Classic B.E.P.

Two eggs any style, breakfast potatoes, and choice of applewood smoked bacon or chicken sausage 8.95

Mediterranean

Two eggs scrambled with fresh basil, feta cheese and chopped tomatoes 9.95

Prime Smoked Salmon

Prime Scandinavian smoked salmon scrambled with two eggs, sweet red onions, fresh chopped tomatoes and dill 10.95

La Jolla Omelet

Our specialty with melting mozzarella, applewood smoked bacon, sautéed mushrooms and tomatoes 9.95

Florentine Omelet

Sautéed baby spinach, chicken sausage and imported feta cheese 9.95

Grilled Artichoke and Egg White Scramble

Sun dried tomatoes, basil pesto, grilled artichokes and five egg whites 9.95

Power Trip

Five scrambled egg whites with snipped scallions, fresh tomatoes and basil complete with black beans 9.95

Southwestern Style Frittata

Sauteed bell peppers and onions with smoked Gouda cheese topped with Ranchero sauce 9.95

pancakes

Made from scratch...

Buttermilk/ Chocolate Chip

Cornmeal

8.50

Blueberry

9.50

Add side eggs any style 2.95

Add side applewood bacon or chicken sausage 4.95

classics

Cinnamon Raisin French Toast

Bread & Cie fluffy cinnamon bread dipped in a traditional French egg mixture, griddled to golden brown and served with three berry coulis and maple syrup 9.95

Homemade Granola

Our recipe is coconut flakes, toasted pecans, cinnamon, and raisins served with low fat vanilla yogurt and seasonal berries 7.50

Hot Cereal

Rolled oats with green apples, raisins and toasted almonds spiked with cinnamon and served with brown sugar and low fat milk 6.95
Add fruit 1.50

Seasonal Fruit Salad

A bountiful combination of our best seasonal fruits with low fat vanilla yogurt 6.95

Huevos Rancheros

Two fried eggs over corn tortillas with classic Ranchero sauce, Vermont cheddar, black beans and pico de gallo 9.95

side orders

Two eggs 2.95
Applewood Bacon 4.95
Rosemary potatoes 2.95
Chicken sausage 4.95
Toast 1.95
Black beans 2.50
Tortillas 1.95 (corn or flour)
Low fat yogurt 2.50

MUSEUM CAFE

Phone: 858-456-6427

We deliver in the Village of La Jolla

HOURS

MONDAY-FRIDAY 11:00AM TO 3:00PM

SATURDAY & SUNDAY 9:00-3:00PM



by

GIUSEPPE
RESTAURANTS & FINE CATERING

TAKE OUT MENU
Pick Up Delivery

Located at the Museum of Contemporary Art
San Diego, La Jolla
700 Prospect Street La Jolla, California 92037
Tele. (858) 456-6427 Fax (858) 456-6239

www.mcasdcafe.com

salads

All salads are served with house-made breads

GIUSEPPE Caesar

Tender romaine hearts lightly tossed with our famous Caesar dressing, artisan garlic croutons, Parmigiano Reggiano, and snipped chives 8.95
Add rosemary lemon marinated chicken 5.00
Add harvest chicken salad 5.00
Add marinated Pacific salmon 6.00
Add grilled Moroccan spiced shrimp 6.00

Classic Cobb

All natural roasted turkey complete with all the classic condiments, to include applewood smoked bacon, boiled eggs, onions, avocado, and blue cheese crumbles on field greens and romaine hearts 11.95

Candied Pecan Salad

Our signature salad...

Julienne of Granny Smith green apples, imported gorgonzola, and lemon pepper natural chicken with organic field greens finished with GIUSEPPE Special Balsamic vinaigrette 11.95

Red Ruby Beet and Orange Salad

A mélange of field greens complete with tender roasted beets, seasonal orange segments, salt roasted California almonds, Sonoma goat cheese and GIUSEPPE Special Balsamic vinaigrette 9.95

Pacific Salmon Salad

Grilled filet of salmon served over romaine and organic field greens with a tropical fruit chutney, toasted sesame seeds, and garlic citrus vinaigrette 13.95

Mexican Papaya and Shrimp

Grilled wedges of Mexican papaya coupled with feta cheese crumbles and cold water shrimp over a bed of romaine hearts with a garlic citrus vinaigrette 13.95

Poached Chicken Salad

Tender breast of poached chicken lightly seasoned with garlic oil and lemon pepper served over organic field greens with shaved Parmigiano and wild fennel chiffonade 11.95

Baby Spinach Salad

Crisped Parma prosciutto flakes, shaved fennel, seasonal pears and Sonoma natural goat cheese over a bed of baby spinach with rosemary fig vinaigrette 10.95

Caprese

Fresh mozzarella over baby greens with thyme roasted tomatoes, olives and basil finished with garlic infused olive oil and balsamic 10.95

Tuna Salad

House tuna salad on a bed of assorted greens with julienne bell peppers, thyme roasted tomatoes, shaved carrots and GIUSEPPE Special Balsamic vinaigrette 11.95
(Substitute harvest chicken salad available)

LUNCH

Served daily 11am to 3pm

grill

All grill items are served with roasted Yukon gold potatoes

Cove Burger

Complete with chipotle aioli and smoked gouda melting on top with onion marmalade, tomatoes and lettuce 10.50

GIUSEPPE Special

All natural grilled chicken with tricolor bell peppers, onions, melting Swiss cheese, organic field greens and a drizzle of balsamic vinaigrette over artisan ciabatta 9.95

Ultimate Grilled Cheese

Melting mozzarella, tomatoes, Parma prosciutto and basil pesto open faced on sourdough 9.95

drinks

Fresh Brewed Ice Tea...2.50

Soft Drinks...2.50

Fresh Squeezed Orange Juice

Sm...2.75 Lg...4.25

Lemonade...1.95

Bottled Water...1.50

San Pellegrino...2.50

coffee

Coffee—Fresh roasted blend 1.95

Espresso—single 2.50, double 3.00

Cappuccino—Espresso, foamed milk
single 3.50, double 4.00

Café Latte—Espresso, steamed & foamed milk
single 4.00, double 4.50

Café Mocha—Espresso, steamed milk, chocolate
single 4.00, double 4.50

soups

Soup of the Day

cup 3.95

bowl 5.50

Vegetarian Black Bean Chili

Topped with sour cream and
cheddar cheese

cup 3.95 bowl 5.50

sandwiches

All sandwiches are served with a field greens

Certified Angus Roast Beef

Accompanied with a delicate truffle aioli, caramelized onions, gorgonzola spread, ripe tomatoes and lettuce on artisan ciabatta bread 9.50

White Albacore Tuna Melt

With melting cheddar cheese, sweet red onions and tomatoes on artisan sourdough 9.95

Signature Tuna Salad Sandwich

Served on choice of bread with red leaf lettuce and thyme roasted tomatoes 8.95
Add avocado 1.00

Parma Prosciutto Caprese Sandwich

With fresh basil pesto on ciabatta bread 9.95

Harvest Chicken Salad

Pulled all natural chicken breast lightly tossed with orange spiked aioli, Bartlett pears, celery hearts and toasted pecans on choice of bread 9.95

Applewood Bacon and Avocado BLT

On your choice of bread 9.95

Mango Jalapeño Quesadilla

Warm flour tortilla folded with ripened mango, red onions, jalapeno, avocado and smoked gouda served with classic pico de gallo 9.95

Turkey Pesto Wrap

Baby spinach, chopped tomatoes and avocado folded in a warm flour tortilla 9.95
Add avocado 1.00

sweets

Homemade confections & treats made fresh daily

*Check out our
website*

www.mcasdcafe.com