

# SUPPER IN YOUR SEATS

## À LA CARTE

### STARTERS

- little gems with cucumber, meyer lemon, cherry tomatoes and basil buttermilk 18
- moroccan chopped salad with radicchio, kale, chickpeas, golden raisins and charmoula 20
- smashed carrots and marinated beets with tahini yogurt, dandelion and toasted seeds 19
- seared albacore with weiser potatoes, braised leeks, salsa verde and dijon 22
- cheese and salumi with olives, almonds, mostarda and grilled toast 32

### MAIN COURSES

- spiced vegetable tagine with saffron cous cous, harissa, dried apricots and almonds 26
- grilled asparagus with soft polenta, wild mushrooms, young spinach and gremolata 28
- torchio pasta with heirloom tomatoes, pancetta, parmigiano reggiano and garlic breadcrumbs 31
- chicken under a brick with chickpeas, piperade, black olive and saffron 36
- salmon with freekah, sugar snap peas, pea shoots and green goddess 41
- seabass with white beans, rapini, coriander crushed almonds and piri piri 44
- veal osso buco with saffron risotto, asparagus, pea shoots and meyer lemon salsa 50
- tenderloin steak with olive oil potatoes, watercress, capers and dijon mustard 55/ 14 oz. ribeye available 68

### DESSERTS

- cookies + milk 15
- cornmeal shortcake with strawberries and vanilla whipped cream 16
- basque cheesecake with blueberries and candied lemon 15
- bittersweet chocolate torta with coffee cream and cookie crumble 15
- olive oil cake with pistachios and bittersweet chocolate 15
- three cheese with dried fruit and nuts 20

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## SUSHI

### **nigiri plate 10 pieces 55**

*10 assorted Nigiri (Tuna, Salmon, Albacore, Shrimp, Eel)*

### **endless love for two 60**

*salmon & avocado roll – 4 pieces*

*spicy shrimp roll – 4 pieces*

*spicy tuna roll – 4 pieces*

*tuna roll – 4 pieces*

### **sunset blvd for four 100**

*rainbow roll – 4 pieces*

*spicy tuna & avocado roll – 8 pieces*

*spicy shrimp & avocado roll – 8 pieces*

*assorted nigiri sushi – 8 pieces*

### **hollywood bowl platter for six 150**

*caterpillar roll – 8 pieces*

*tuna rainbow roll – 8 pieces*

*shrimp avocado roll – 8 pieces*

*salmon rainbow roll – 8 pieces*

*dragon vegetarian roll – 8 pieces*

*seared albacore rainbow roll – 8 pieces*

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## 3-COURSE MENUS

### THE 101

55

red and green little gems with  
cucumbers, meyer lemon, cherry tomatoes and  
basil buttermilk

...

torchio pasta with heirloom tomatoes, pancetta,  
parmigiano reggiano and garlic breadcrumbs  
(can be prepared vegan)

or

chicken under a brick with chickpeas, piperade,  
black olive and saffron

...

basque cheesecake with blueberries and  
candied lemon

### THE ANGELENO

64

moroccan chopped salad with radicchio, kale,  
chickpeas, golden raisins and charmoula

...

grilled asparagus with soft polenta, wild  
mushrooms, young spinach and gremolata

or

salmon with freekah, sugar snap peas,  
pea shoots and green goddess

...

cornmeal shortcake with strawberries and  
vanilla whipped cream

### THE MULHOLLAND DRIVE

72

smashed carrots and marinated beets with  
tahini yogurt, dandelion and toasted seeds

...

seabass with fennel gratin, tangerine,  
green olives in harissa

or

tenderloin steak with olive oil potatoes,  
watercress, capers and dijon mustard

...

bittersweet chocolate torta with coffee cream  
and cookie crumble

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## FAMILY-STYLE DINING

### MOROCCAN FEAST FOR TWO 115

three hummus: fava bean, chickpea and beet • zaatar lavash • spiced carrot salad • shaved summer squash with preserved lemon • labneh with toasted seeds, parsley and mint • chicken tagine with apricots, saffron couscous, almonds and harissa • olive oil cake with pistachios and bittersweet chocolate

### VEGETARIAN MOROCCAN FEAST FOR TWO 105

three hummus: fava bean, chickpea and beet • zaatar lavash • spiced carrot salad • shaved summer squash with preserved lemon • labneh with toasted seeds, parsley and mint • grilled market vegetables, saffron couscous, almonds and harissa • olive oil cake with pistachios and bittersweet chocolate

### BBQ IN YOUR BOX FOR TWO 130

sweet tea-brined fried chicken • st. louis-style pork ribs • braised beef brisket • cornbread & rolls • tomato & watermelon salad • coleslaw • long-cooked greens • magpie's original fried soft serve pie

### SEAFOOD EXTRAVAGANZA FOR TWO 145

maryland crab cakes with old bay aioli • lobster and shrimp rolls with meyer lemon and soft herbs • spiced steamed shrimp with cocktail sauce • succotash salad • coleslaw • potato salad • cornmeal shortcake with strawberries and vanilla whipped cream

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## PICNIC BOXES

### THE HOLLYWOOD VEGAN 40

grilled summer vegetables with chimichurri  
farro with cucumbers and cherry tomatoes  
chickpea purée  
toasted crostini, olives and almonds  
farmers market fruit and berries

### THE ALL-AMERICAN 44

fried chicken with buttermilk dressing  
potato salad with mustard and scallions  
summer succotash salad  
cornbread and honey butter  
cornmeal shortcake with strawberries and  
vanilla whipped cream

### THE WESTSIDE STORY 42

grilled chicken breast with almond sofrito  
fregola with chickpeas, carrots and spinach  
marinated beets with horseradish and parsley  
baguette with tapenade  
chocolate chip cookie

### THE BURTON WAY 46

slow-roasted salmon with cucumber yogurt  
quinoa with turmeric, kale and snap peas  
tomato and watermelon salad  
root veggie chips  
basque cheesecake with blueberries and candied lemon

### THE MAPLE DRIVE 52

slow-roasted beef tenderloin with horseradish cream  
rapini with garlic, shallot and chile  
early girl tomato and red onion salad with pesto  
roquefort, dried fig and walnuts  
caramel chocolate brownie

\*All picnics are served cold to room temperature.

HOLLYWOOD BOWL FOOD + WINE

HOLLYWOOD  
BOWL  
FOOD + WINE