



S P A C H A K R A
— on fifth —

APPETIZERS

Root Vegetable Chowder	11
With Beet Chips	
Chicken Matzo Ball Soup	11
Alphabet Pasta and Dill	
Arugula and Frisee Salad	14
Charred Yellow Pear, Goat Cheese, Smoked Tomato Crostini, White Balsamic Vinaigrette	
Middle Eastern Chopped Salad	16
Falafel Croutons, Iceberg Cups, Tahini Feta, Cucumber, Tomato, Olives, Red Onion, Caper, Red Pepper Yogurt Dressing	
Seasonal Cheese Plate	20
Maytag Blue, Goat Cheese, St. Marcellin, Manchego, Toast Points, Fruit	

ENTREES

Chicken Brick Salad	20
Arugula Endive Salad with Asparagus, Parmesan, Roasted Peppers, Lemon Vinaigrette	
Chicken Roasted Vegetable Caesar Wrap	18
Seasonal Vegetables, Grilled Chicken, Romaine Lettuce, Spinach Wrap, Homemade Chips	
Turkey Cuban Panini	18
House Smoked Turkey, Bacon, Gruyere Cheese, Pickles, Dijon Mayo, Homemade Chips	

DESSERTS

Mixed Seasonal Berries With Raspberry Crumb Cake	12
Fireside Red Devil Cake With Raspberry Sauce	12
Chocolate Dipped Strawberries	12

Created Exclusively for Spa Chakra On Fifth by Executive Chef Ron Ulczak

