



Curated Culinary Experiences

BOWLS

COLLAGE CULINARY 2026

Bowls

Nourishing bowls with optional protein
add-ons.

BOWLS

Mediterranean

orzo, onion confit, nice olives, feta, cherry tomatoes,
cucumber, chimichurri (+grilled chicken)

Kale Caesar

boquerone, parmesan, preserved lemon, sourdough
breadcrumbs (+grilled chicken)

Mexico Style

cumin tempered rice, black beans, salsa roja, chilli-
lime vinaigrette (+steak/chicken/tofu)

Cast Iron Cauliflower

chickpeas, spinach, cumin seed vinaigrette (+grilled
tofu)

Wild Mushrooms

brown rice, preserved mushrooms, sesame/nori
crunch (+tofu/chicken)

Beets, Greens & Apples ++

wild rice, toasted walnuts, blue cheese dressing
(+chicken/tofu/steak)

Grilled Peaches (Seasonal)

spelt berry, burrata, preserved lemon vinaigrette
(+grilled chicken)

