



AVENGERS TECHNOLOGY SHOWCASE

> SHOWCASE APPS <




Dill and Meyer Lemon-marinated Shrimp   | [Stark Industries](#)
Minneola, English Cucumber, Crème Fraîche, Dill, Chive, Salmon Caviar

Steamed Bao Bun | [W.E.B.](#)
Seared Ginger Orange Pork Belly, Toasted Sesame Seeds, Pickled Daikon,
Spring Onions, Mirin Soy Honey Glaze

Hearts of Palm with Cilantro and Lime   | [Wakanda Design Group](#)
Cucumber, Purple Onion, Bell Pepper, Sweet Potato, Spiced Yellow Pepper,
Orange, Infinity Stone Popcorn



Sautéed Crimini and Oyster Mushrooms | [Ta Lo](#)
Sesame Artichoke Puree, Baby Spinach, Yuzu Vinaigrette


> WAKANDAN SALADS <

Heirloom Tomato Salad   
Escarole, Arugula, Purple Onion, Black Beans, Blue and Red Corn Chips,
Parsley, Bearss Lime

Iceberg Wedge 
Candied Pecans, Smoked Bacon Lardons, Black and Globe Radish,
Maytag Blue Cheese

> FROM THE SOKOVIAN KETTLE <

“Kartoffelsuppe”  
Creamed Potato Soup, Carrots, Celery, Knockwurst, Thyme

White Cheddar and Broccoli Soup 
with Toasted Corn Bread Sippets

> BREAD SERVICE <

Marble Loaf with Red Bell Pepper Dipping Sauce

 Plant-based: Made without Animal Meat, Dairy, Eggs and Honey  Gluten Free  Dairy Free  Vegetarian Offering

Disney Cruise Line cannot guarantee that allergens may not have been introduced during another stage of the food chain process or, even inadvertently, during preparation. We do not have separate kitchens to prepare allergen-free items or separate dining areas for Guests with allergies or intolerances.

> ENTRÉES ASSEMBLE <

Berberé Spiced Pork Chop | [Wakanda](#)

Wakandan Vegetable Pilau, Pomegranate, Red Pepper Sauce, Rainbow Chard, Roasted Scallion

Chicken Schnitzel | [Sokovia](#)

Panko-crusted Chicken Breast, Butter Sautéed Potatoes, Caramelized Onions, Long Green Beans, Lemon, Anchovy, Capers

Grilled Tuna Steak | [Stark Industries](#)

Black Bean Muneta, Queso Fresco, Crisp Cassava, Roasted Corn Chipotle Salsa

Golden Mystic Pasta | [Kamar-Taj](#)

Caramelized Scallops, Angel Hair, Chardonnay Lemon Saffron Cream, Roasted Vine Tomatoes, Malabar Spinach

Rosemary Roasted Beef Tenderloin | [Madripoor](#)

Carved and served with Celeriac Purée, Crisp Parsnip, Buttered Asparagus, Roasted Shallot, and Truffle Cabernet Jus

Ricotta Gnocchi | [Wakanda](#)

Fontina Cheese, Caramelized Grape Tomato Confit, Broccoli Rabe, Arugula Pesto

Shiitake and Tofu Udon | [Ta Lo](#)

Udon Noodles, Baby Bok Choy, Tofu, Red Onions, Kombu, Enoki Mushrooms, Miso Shiitake Broth

> LIGHTER NOTE <

Lamb Shawarma Salad | [Shawarma Palace NYC](#)

Slow-roasted Cumin-Spiced Pulled Lamb Leg, Pita Bread, Iceberg, Endive, Romaine Lettuce, Sumac Onions, Vine Tomatoes, Pickled Red Cabbage, Roasted Chickpeas, Cucumber and Lemon Yogurt Dressing

Grilled Sirloin Steak

Roasted Breast of Chicken

Baked Filet of Salmon

The above entrées are served with Garden Vegetables and your Choice of Steamed White Rice or Baked Potato

> DESSERTS <

Cheesecake Byte

Fresh Berries, Strawberry Jelly, Raspberry Chocolate Cream

Subatomic Sticky Date Pudding

Balsamic Caramel Glaze, Vanilla Ice Cream

Quantum Key Lime Pie

Key Lime Curd, Raspberry Gel, Whipped Lime Ganache

Nano Dobos Torta

Joconde Sponge layered Cake, Rich Chocolate Butter Cream, Caramel Center Filling

ICE CREAM SUNDAE

Pym Doughnut Sundae

Dulce de Leche Ice Cream, Pecan Blondie, Caramel Fudge Sauce, Chocolate Glazed Donut, Whipped Cream

NO SUGAR ADDED

Wakanda Flourless Chocolate Beetroot Cake

Chocolate Beetroot Cake, Pepper Crème, Milk Chocolate Soil



Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase your risk of food-borne illness, especially if you have certain medical conditions.