



AVENGERS TECHNOLOGY SHOWCASE

Marble Loaf with Red Bell Pepper Dipping Sauce

► SHOWCASE APPS <

Dill and Meyer Lemon-marinated Shrimp | **Stark Industries**
Minneola, English Cucumber, Crème Frâiche, 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

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

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

White Cheddar and Broccolini Soup
with Toasted Corn Bread Sippets



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.

Allergy-friendly offerings are reliant on supplier ingredient labels. We cannot guarantee the accuracy of the contents of each food item. Allergen advisory statements (e.g., "may contain") are not regulated and therefore not taken into consideration when developing allergy-friendly meals. It is ultimately our Guests' discretion to make an informed choice based upon their individual dietary needs.

>ENTRÉES ASSEMBLE<

Berbere Spiced Pork Chop ⚡ GF | 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 ⚡ GF | 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 ⚡ GF | 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

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 Grain-fed Sirloin Steak ⚡ GF

Oven Baked Potato, Asparagus

Roasted Breast of Chicken GF DF

Lemon-Sumac Red Quinoa Tabbouleh, Roasted Baby Carrots

Oven Baked Filet of Salmon ⚡ GF DF

Steamed Jasmine Rice, Bok Choy

>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.