THE MART DECEMBER



MONDAY







WEDNESDAY



THURSDAY



FRIDAY













Hours:

11:00 AM - 2:00 PM

Scan code to let us know if you are enjoying the program



Monday





TORTA | \$14.00

Mexican telera bread, choice of protein, beans, chihuahua cheese, pico de gallo, picked jalapeños, mayo, and salsa

TACOS | \$5.00

Traditional Mexican: Protein with cilantro, onion, cheese Gringo: Protein, fresh pico de gallo, cheese

Burrito | \$14.00

Protein choice, beans, rice, lettuce, fresh pico de gallo, sour cream, cheese, and salsa

Burrito Bowl | \$15.00

White garlic poblano rice or yellow tomato rice

Black Beans or Pinto Beans

Protein Choice

Toppings: Lettuce | Pico de gallo | Sour cream | Jalapeños | Cheese

Protein Choices (Extra Protein | \$4.00)

Steak Adobada | Chicken Tinga | Beef Barbacoa | Carnitas | Grilled Vegetables

TAMALES | \$3.50

Chicken in green sauce

Pork in red sauce

Poblano, pepper, and cheese



Monday





BOWL & SALADS:

COUS COUS BOWL | \$15.00

Arugula, avocado, radish, tomato, cucumber, feta, dill sauce

QUINOA BOWL | \$15.00

Sweet potato, crispy chickpea, avocado, arugula, goat cheese

ARUGULA SALAD | \$15.00

Arugula, apple, raisin, slivered almonds, quinoa, roasted tomato, white cheddar, Italian vinaigrette, balsamic glaze

CHOPPED SALAD | \$15.00

SANDWICHES:

POLPETTI PANINI | \$15.00

Beef & pork meatball, pesto, fresh mozzarella, pomodoro, baguette

TURKEY PANINI | \$15.00

Turkey, tomato, pickled onion, white cheddar, arugula, n'duja aioli, sliced sourdough

PROTEIN ADDITIONS:

POLPETTI | \$7.00 GRILLED CHICKEN | \$7.00



Tuesday





LAMB CURRY | \$14.00

An Indian lamb curry with a heady combination of intense spices in a creamy tomato curry sauce (dairy), served with white rice, salad and naan bread (wheat)

BUTTER CHICKEN | \$13.00

Made with chicken, spices, tomatoes and cream. Its sauce is known for its rich texture, served with white rice, salad and naan bread (wheat). Extra chicken +\$7.00

CHICKEN MANDI | \$14.00

Slow cooked chicken served over a bed of fragrant, spiced rice, known for its unique smoky flavor and texture. The cooking method involves the chicken and rice cooking in an oven (tandoor) or over wood-fired coals, allowing the meat to remain dewy and infuse the rice with flavor.

PANEER TIKKA MASALA | \$12.00

A popular Indian curry with cubes of paneer (Indian cottage cheese - dairy), onions and peppers are marinated with yogurt and spices, grilled and then tossed in a creamy tomato-based curry (dairy), served with white rice, salad and naan bread (wheat)

SIDES

Naan (wheat) | \$3.00 Mango Lassi (dairy) | \$5.00



Tuesday





OMG PLATE | \$14.00

CHOICE OF GRAIN:

Turmeric Rice | Moroccan Cous Cous (wheat)

CHOICE OF PROTEIN (*HALAL):

Chicken Shawarma (Mild) | *Spicy Chicken Kabob Falafel

CHOICE OF SALAD:

Mediterranean Salad | Chickpea Salad

CHOICE OF SPREAD:

Hummus | Peruvian Yogurt (dairy)

HUMMUS AND PITA (WHEAT) | \$4.50



Wednesday



BEATRIX Narket

SALAD & SOUP (120Z) | \$14.00 SALAD | \$10.00 Add Chicken | \$5.00

Harvest - Mixed greens, bleu cheese, dried cranberries, walnuts, apples, cobb dressing (Nuts, D)

Caesar - Romaine, shaved parmesan, croutons, caesar dressing (W, D, E, F, S)

Greek - Romaine, Feta cheese, cucumbers, red onions, black olives, cherry tomatoes, pepperoncini, greek dressing (D)

SOUP

120Z | \$4.95

160Z | \$6.95

December 3
Chicken & Kale (GF)
Split Pea (V, GF, D)

December 10 Turkey Chili (GF) Mediterranean Lentil (VE, GF)

December 17 Tomato Basil (V, GF) Italian Wedding (D)

Wednesday





RICE BOWLS | \$14.00

PROTEINS

Tofu Nuggets | Grilled Chicken | Spicy Pork Bulgogi Beef (+\$2.00) | Short Ribs (+\$4.00)

TOPPINGS

Lettuce | Pickled Carrots | Pickled Onions |
Cajun Corn | Scallions

SAUCES

Teriyaki | Sweet Chili | Kung Pao



Thursday





MAXWELL STREET POLISH | \$7.00

Vienna Beef Polish sausage, grilled onions, mustard, sport peppers

CHICAGO STYLE HOT DOG | \$5.00

Tomato, onions, pickle, relish, mustard, sport peppers, celery salt

CHILI CHEESE DOG | \$6.00

Chili & Wisconsin Cheddar Cheese

CHEESE DOG | \$6.00

Wisconsin Cheddar Cheese

Gyro | \$14.00

Tomato, Onion, Tzatziki

Chicken Pita | \$12.00

Tomato, Onion, Tzatziki

SMALL SIDE SALAD WITH DRESSING | \$7.00

Mixed salad with tomato, onion and cucumbers (Ranch, French, Italian, Tzatziki dressing)

GARLIC PITA CHIPS | \$3.00

with Wisconsin Cheddar Cheese

Hearty Chicken Noodle Soup | Soup of the day | \$7.00



Thursday





BUILD YOUR OWN BOWL | \$13.50

BASE

White Rice | Brown Rice | Mixed Greens

PROTEIN (EXTRA PROTEIN | \$3.00)

Ahi Tuna (fish) | Salmon (fish) | Chicken | Tofu | Shrimp (shellfish)

STYLE

ALOHA: Pineapple, cucumber, scallions, jalapeno, maui onion, sesame vinaigrette (sesame)

CRUNCH: Jalapeno, cucumber, scallions, edamame, crunch, spicy aioli (dairy), samurai sauce

VOLCANO: Seaweed, edamame, jalapeno, ginger, volcano sauce

SIDE

Crispy Wontons | \$2.00



Friday





BUILD YOUR OWN BOWL

BASE OPTIONS:

Brown Butter Gnocchi | Fried Yuca | Charred Corn | Black Bean & Quinoa Salad | Colombian Rice

PROTEIN OPTIONS:

Steak Kebab | \$14.00 Chicken Chuleta | \$13.00 Smoked Kiełbasa | \$13.00 Chipotle Mushroom Patty | \$12.00

ADD TOPPINGS:

Candied Bacon | Crushed Kettle Chips | Plantain Chips | Pickled Onions | Sofrito

ADD SAUCE:

Chimichurri | Hot Honey | Garlic Parmesan |
Applewood Smoked BBQ

Friday





KLASSIKO WRAP | \$12.00

Tzatziki sauce, tomato, spiced onions

SPICY SIREN WRAP | \$12.00

Spicy feta spread, romaine, slaw, red pepper, sweet & spicy sauce

VILLAGER SALAD (GF) | \$12.00

Tomato & cucumber mix, onions, olives, feta, oregano, zesty lemon dressing

Wraps served with toasted warm pita (gluten-free pita +\$2)
Wraps & Salads - select choice of Chicken or
(Lamb +\$2)

SPICY FETA DIP | \$5.00

Served with toasted warm pita

HUMMUS DIP (VEGAN) | \$5.00

Served with toasted warm pita

AVGOLEMONO SOUP | \$5.00

Rice, lemon, egg, chicken broth

