

# BARE NAKED KITCHEN

## CHEF CREATED BOWLS

**TAMPA HOT** Hot chicken, golden jewels blend, kale slaw, corn salad, pickles, avocado, pickled onions, cheddar cheese, spicy honey \$13

**PORKFECTION** Korean BBQ pork, jasmine rice blend, crispy shiitake, broccoli, avocado, red cabbage salad, julienne carrots, cucumbers, toasted white sesame, pickled onions, Asian vinaigrette \$15

**SHANGHAI CRUNCH** Asian chicken, soy noodles, bok choy, jicama, mango, peanuts, watermelon radish, snap peas, sesame seeds, avocado, Asian vinaigrette \$14.5

**FIT TO BE THAI'D** Asian chicken, crispy rice noodles, black forbidden fried rice, red cabbage salad, carrots, red peppers, bean sprouts, watermelon radish, peanuts, cilantro, Thai vinaigrette \$14.5

## LAVASH

**THE BEE STING** Tomato sauce, mozzarella cheese, fontina, garlic chips, soppressata, spicy honey, Fresno chilis, basil \$12

**MINI PEPPERONI** Tomato sauce, mozzarella cheese, fontina, basil \$11

**SAUSAGE + SHISHITO PEPPERS** Chicken sausage, shishito, roasted red peppers, white sauce, fresh mozzarella, fontina, fennel pollen \$12

**HAWAII FIVE-O** Kogi pork, pineapple, white sauce, mozzarella, fontina, pickled red onions, kimchi mayo, cilantro, scallion \$12

**MOROCCAN CHICKEN** Harissa chicken, fresh mozzarella, fontina, roasted red peppers, red onion, cilantro yogurt, fresh cilantro \$12

**MOZZ** Tomato sauce, fresh mozzarella, basil, extra virgin olive oil \$10

POTATO & TRUFFLE



ROLL IN A BOWL

**SKINNY MEXICAN** Black bean patty, tri-color quinoa, black beans, pico de gallo, pickled onions, avocado, crispy tortilla strips, shishito peppers, romaine, cheddar cheese, cilantro, lime sour cream, chipotle agave vinaigrette \$14.5 GF

**NO MISS STEAK** Petite tender steak, brown basmati, garlic potatoes, artichokes, roasted tomato, romaine, kale, gorgonzola, red pepper, pickled onions, Applewood bacon, gorgonzola yogurt dressing \$16

**ROLL IN A BOWL** Tuna poke, jasmine rice blend, bok choy, golden beets, cucumber, watermelon radish, edamame beans, pickled ginger, scallions, avocado, sesame seeds, wasabi cream, Asian vinaigrette \$15



HAWAII FIVE-O

## CAULI CRUST

**THE BUTCHER** Tomato sauce, mozzarella cheese, fontina, pepperoni, soppressata, steak tips, chicken sausage, pickled red onions, scallions \$15 GF

**POTATO & TRUFFLE** White sauce, mozzarella, potatoes, fontina, parmesan, crispy bacon, crispy shiitake, scallions, truffle oil \$15

**CAULI CAULI CAULI** Cauliflower hummus, roasted cauliflower, kale pesto, ricotta, parmesan, toasted walnuts \$15 GF

**THE MEDI** Tomato sauce, eggplant, piquillo peppers, mozzarella, feta cheese, olives, roasted tomato, arugula, basil \$15 GF



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## SALADS

**BEET IT** Herb chicken, mixed greens, goat cheese, avocado, shaved fennel salad, roasted golden beets, cranberries, walnuts, watermelon radish, citrus vinaigrette \$12 GF

**EVE'S TEMPTATION** Herb chicken, kale, romaine, bacon, cheddar cheese, apples, corn salad, sour cherries, toasted walnuts, crispy quinoa, honey cider dressing \$13 GF

**MIX KALE CAESAR** Herb chicken, kale, avocado, parmesan, brussels, spicy herb chickpea croutons, lemon dressing \$11 GF

**FREEKISH** Petite tender steak, romaine, grilled eggplant, baby heirloom tomatoes, golden jewel blend, feta cheese, pickled onions, scallions, cucumbers, roasted red peppers, Kalamata olives, red wine oregano vinaigrette \$15

**CAPRI** Mixed greens, burrata, strawberries, sunflower seeds, basil, pickled basil seeds, toasted honey balsamic vinaigrette \$14 GF

**NAKED COBB** Kalera lettuce, applewood smoked bacon, avocado, eggs, roasted grape tomatoes, heirloom tomatoes, gorgonzola cheese, scallions, pickled onions, buttermilk herb dressing \$13 GF



EVE'S TEMPTATION

## GRAB & GO

All spreads and dips are served with a choice of our seasoned lavash, wontons or pita chips.

### SPREADS

- Kale pesto & white bean spread \$5 GF
- Traditional hummus \$5 GF
- Cauliflower hummus \$5 GF/V

### DIPS

- Avocado jalapeno-ginger & edamame dip \$4 GF/V
- Creamy goat cheese, peppadew & almond dip \$5 GF
- Spanish romesco dip \$4 GF

### NIBBLES

- Spicy pineapple with agave yogurt \$3 GF
- Rosemary grapes, orange blossom honey & walnuts \$3 GF/V
- Mixed raw veggies with emerald goddess \$4 GF
- Green apple with sea salt caramel \$2 GF

## SUBSTITUTE OR ADD

- Herb Chicken \$3 GF
- Hot Chicken \$3
- Tuna Poke \$4
- Five Seeded Ahi Tuna \$4.5 GF
- Petite Tender Steak \$4.5



## SWEET TOOTH

- Brown rice chocolate crispies (shown above) \$3 GF
- Chef's daily homemade cookies \$3 GF
- Chocolate brownie \$3 GF K
- Berry cobbler with chantilly cream \$4
- Passion fruit curd with chantilly cream \$4
- Yogurt panna cotta with basil peach compote \$4 GF



BLOOD ORANGE SOUR



PUCKER UP

HANDCRAFTED  
BATCHED  
COCKTAILS  
ON TAP