

# BARE NAKED KITCHEN

## CHEF CREATED

### BOWLS

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

**NO MISS STEAK** Petite tender steak, basmati, garlic potatoes, artichokes, roasted tomatoes, romaine, kale, gorgonzola, red pepper, pickled onions, Applewood bacon, oregano vinaigrette, gorgonzola yogurt dressing **\$16.5**

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

**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, sriracha mayo, Asian vinaigrette **\$15.5**

**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, Asian vinaigrette **\$14.5**

**SALMON SAYS** Norwegian miso salmon, jasmine rice blend, snow peas, bean sprouts, pickled cabbage, pickled red onions, julienne carrots, red peppers, bok choy, edamame beans, carrot ginger vinaigrette **\$16.5**

**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**

## LAVASH

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



### PLATES

**SALMON I USED TO KNOW** Miso salmon, creamy ginger sauce, radish, scallions, Chinese noodles, chef's seasonal vegetable, mixed greens, oregano vinaigrette **\$17.5**

**SING ME A TUNA** Black sesame tuna, citrus ponzu, spicy pineapple, avocado, jasmine rice, chef's seasonal vegetable, mixed greens, oregano vinaigrette **\$17.5**

**FIREBIRD** Hot chicken, spicy honey, pickled red onion, corn, roasted tomato relish, roasted sweet potatoes with toasted walnuts, chef's seasonal vegetable, mix kale Caesar **\$15.5**

**STEAK ME HOME** Petite tender steak, Spanish romesco, artichokes, roasted tomatoes, garlic potatoes, chef's seasonal vegetable, mix kale Caesar **\$17.5**

**BIRD NAMED HERB** Lemon herb chicken, kale pesto, golden jewels, chef's seasonal vegetable, mix kale Caesar **\$16**

### HANDCRAFTED BATCHED COCKTAILS ON TAP



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

**HAWAII FIVE-O** Kogi pork, pineapple, white sauce, fresh 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, fontina, basil, extra virgin olive oil **\$10**



# SALADS

**BEET IT** Herb chicken, mixed greens, goat cheese, avocado, 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 **\$13.5 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**

**NAKED COBB** Bibb lettuce, applewood smoked bacon, avocado, eggs, roasted grape tomatoes, heirloom tomatoes, gorgonzola cheese, scallions, pickled onions, buttermilk herb dressing **\$13.5 GF**

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

## SUBSTITUTE OR ADD

- Herb Chicken **\$3 GF**
- Hot Chicken **\$3**
- Tuna Poke **\$4.5**
- Petite Tender Steak **\$4.5**
- Miso Salmon **\$5**



EVE'S TEMPTATION

# SWEET TOOTH

- Brown rice chocolate crispies (shown below) **\$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**



POTATO & TRUFFLE

# CAULI CRUST

**THE BUTCHER** Tomato sauce, fresh mozzarella, fontina, pepperoni, soppressata, steak tips, chicken sausage, pickled red onions, scallions **10in \$15 | 14in \$22 GF**

**POTATO & TRUFFLE** White sauce, fresh mozzarella, potatoes, fontina, parmesan, crispy bacon, crispy shiitake, scallions, truffle oil **10in \$15.5 | 14in \$22.5**

**CAULI CAULI CAULI** Cauliflower hummus, roasted cauliflower, kale pesto, ricotta, parmesan, toasted walnuts **10in \$15.5 | 14in \$22.5 GF**

**THE MEDI** Tomato sauce, eggplant, piquillo peppers, fresh mozzarella, feta cheese, olives, roasted tomatoes, arugula, basil **10in \$15 | 14in \$22 GF**



# GRAB & GO

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

## SPREADS

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

## DIPS

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

## NIBBLES

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

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