

SALADS

CLASSIC SALADS

OUR CHEFS HAVE PREPARED YOUR FAVORITE SALADS
Served as a main course or to compliment your meal.

PAVILION HOUSE SALAD

Crisp romaine and iceberg lettuce tossed with tomatoes, cucumber, fresh mushrooms, red cabbage, and topped with shredded carrots and croutons.
Served with the Pavilion house dressing.
Half \$3.25
Full \$6.75

MEDITERRANEAN ■ ANTIPASTO

Italian salami, pepperoni, sweet onions, provolone, tomatoes, fresh mushrooms, artichoke hearts, cherry peppers, and black olives served on a bed of romaine and iceberg lettuce. Garnished with hard boiled eggs and fresh basil.
Served with mustard vinaigrette dressing.
\$6.50

TOMATOES AND MAUI ONIONS

Sun-ripened tomato slices and sweet Maui onions layered on a bed of iceberg lettuce.
Served with Pavilion house dressing.
\$4.95

HOT SPINACH SALAD

Fresh garden spinach, mushrooms, red onions, hard boiled eggs and croutons.
Served with hot bacon vinaigrette dressing.
\$6.75

BAY SHRIMP SALAD

Chilled bay shrimp, avocado chunks, and artichoke hearts served on a bed of romaine lettuce.
Served with your choice of dressing.
\$8.50

CAESAR SALAD

Island greens tossed with grated romano cheese and croutons. A traditional favorite.
Half \$4.25
Full \$7.95

FRUIT SALAD

A tempting array of the season's freshest fruits.
\$7.50

INTERNATIONAL SALADS

PRETEND YOU'RE DINING IN AN EXOTIC COUNTRY
Our international salads are unique. We dare you to enjoy a new salad experience!

GREEK SALAD

Crisp greens tossed with red onions, greek olives, and croutons. Topped with feta cheese.
\$6.75

COSSACK

Sliced beets, vodka marinated onions, and sliced hard boiled eggs. Served with a zesty oil and vinegar dressing.
\$5.25

BAGHDAD

Eggplant, tomatoes, sliced sweet onions, zucchini, and black olives presented on a red cabbage leaf.
\$4.75

MIKADO

Grilled teriyaki chicken, green onions, carrots, and julienne red cabbage. Served with tarragon vinaigrette.
\$6.75

NICOISE

Albacore tuna, sweet onions, tomatoes, hard boiled eggs, fresh mushrooms and greek olives on a bed of fresh garden greens. Your choice of dressing.
\$7.25

HIGHLANDER

A steamed medley of zucchini, tomatoes, cucumbers, cauliflower, cherry peppers, red onions and broccoli with melted cheese.
\$7.25

MIMOSA

Succulent orange slices on a bed of iceberg lettuce with a sprinkling of fresh ground pepper.
Served with the Pavilion champagne dressing.
\$4.75

GARLIC BREAD

Served a la carte.
\$1.50

DRESSINGS

BLEU CHEESE
OIL AND VINEGAR
CHAMPAGNE DRESSING

PAVILION HOUSE ■ CREAMY ITALIAN
MUSTARD VINAIGRETTE

TARRAGON VINAIGRETTE
THOUSAND ISLAND
HOT BACON DRESSING

BEVERAGES

SOFT DRINKS

TEA/ICE TEA	\$1.25	ICED COFFEE	\$1.25
KONA COFFEE ■ REGULAR OR DECAFFINATED	1.25	COKE, DIET COKE, 7-UP	1.25
		MILK	1.25

SPARKLING WATERS

PERRIER	\$2.25	VOSLAU	\$2.25
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PAVILION DESSERTS

GELATO	\$2.50	SPUMONI	\$2.50
SORBET	2.50	SUNDAE SPECIALS	3.95
ICE CREAM	2.50	PASTRY TRAY	3.00

TAKE OUT MENU



PIZZA
PAVILION

RESTAURANT ROW
500 ALA MOANA BOULEVARD
HONOLULU, HAWAII 96813
532-1111

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An international menu featuring our gourmet brick oven and skillet pizzas. Only premium cheeses are selected for our creations. We offer you a choice of our baker's special or country wholewheat crusts made fresh daily in our kitchen.

BRICK OVEN PIZZA

ACCORDING TO PIZZA HISTORY, THIS IS HOW IT ALL BEGAN

In ancient times, wood-burning ovens produced delicious pizzas. We're following tradition with our thin crust pizzas.

MARGHERITA

The original Italian pizza. Created in 1889 to honor Queen Margherita. Fresh tomato slices, basil leaves, mozzarella, and fontina represent the colors of the Italian flag. \$5.85

TOSCANA

Fresh sliced tomatoes, mozzarella, and fontina. \$6.75

POMPEII

Bacon, black pepper, fresh basil, rosemary, ricotta, provolone, parmesan, and mozzarella. \$7.75

NAPOLI

Italian-style pepperoni with tomato sauce. Topped with fresh basil. \$6.95

COLUMBUS CIRCLE

Italian-style pepperoni, fresh mushrooms, and black olives with tomato sauce. \$7.75

BORA BORA

Shrimp, red onions, and two-color bell peppers. Served with Tahitian sauce. \$9.75

MAYAN

Grilled "Margarita-style" chicken sauteed in citrus butter, sweet onions, garlic, and cilantro. \$8.50

GUADALAJARA

Chicken or beef fajitas, onions, avocado, and cilantro. Served with sour cream and tomato salsa. \$8.95

JAKARTA ■ CHEESELESS

A cheeseless classic with shrimp, fresh mushrooms, and choy with blackbean sauce. \$9.50

SHANGHAI

Seasoned pork, green onions, carrots and bean sprouts. Served with ginger oyster sauce. \$8.95

GREAT KHAN

Peking-style duck, sweet onions, sauteed mushrooms, and smoked cheese. \$8.95

MAORI

Lamb sausage, roasted garlic, spinach, and rosemary. Served with Madeira mustard sauce. \$8.95

MARDIS GRAS

Andouille sausage, red onions, and colored bell peppers with Creole sauce. \$7.95

MONTEREY

Duck sausage, roasted garlic, fresh seasonal mushrooms, spinach, smoked gouda, and sun-dried tomatoes. \$8.95

CAPRI ■ VEGETARIAN

Zucchini, onions, mushrooms, parmesan, fontina, and mozzarella. \$7.95

PORTOFINO

Shrimp, oregano, tomato slices, and black olives with pesto sauce. \$9.25

NAVAJO

Grilled shredded beef, onions, and beans. Served with sour cream and tomato salsa. \$7.75

CASABLANCA ■ CHEESELESS

A cheeseless classic with broccoli, eggplant, fresh seasonal mushrooms, onions, spinach, and sun-dried tomatoes. \$7.25

GRAND KABUKI

Grilled teriyaki chicken, red onions, and water chestnuts. \$8.75

ROYAL THAI

Grilled chicken, green onions, bamboo shoots, and bean sprouts. Served with Thai sauce. \$7.85

CALYPSO

Blackened shrimp or chicken, red onions, smoked ham, and sauteed yellow and red bell peppers. Served with Caribbean sauce. \$8.95/7.95

THE PIZZA STORY

Pizza lovers, the exact origins of your favorite dish remains a mystery. Some sources believe it came from Palestine. Others claim that pizza was created by the Greeks or Etruscans. However, noted historian Vincenzo Buonassisi believes that pizza originated in Naples. One thing is certain, flat yeast breads baked on bricks in wood-burning ovens were standard fare for Mediterranean cultures in ancient times. These yeast breads still exist today and are hailed as the "first cousins" of pizza.

Early pizzas in the Mediterranean were reminiscent of plain garlic bread. Elaborate offerings were cheese, sprigs of basil, clams, and prosciutto. From this idea, the calzone evolved. This baked bread sandwiched toppings. In Mediterranean France, the pissaladiere was a favorite pizza. It was a baked bread topped with onions, anchovies, and olives. Tomatoes were scarce and rarely used in any of these pizzas.

The first pizzeria opened in Naples. It served as a gathering place for local townspeople to exchange gossip,

barter, and of course, eat and drink. Many pizzarias boasted talented pizza makers, but it was the famed Raffaele Esposito that received a royal command to create a pizza to honor Queen Margherita.

Using tomatoes, fresh basil, and mozzarella to represent the colors of the Italian flag, Esposito's pizza captured the country's patriotic spirit and appetite. Thus, in 1889, Pizza alla Margherita became the rage of Italy and the "modern" pizza was born.

Pizza has evolved a long way since its humble beginnings. At Pizza Pavilion, we recognize that pizza is an international favorite dish. With this premise, we have tasted countless regional dishes from around the world in order to create traditional and gourmet pizzas with an international flair.

Pizza Pavilion is making history with its unique restaurant concept and international menu. Honolulu is just the beginning of Pizza Pavilions around the world.

Thank you for joining us in celebrating fine foods and spirits.

Enjoy Your Meal • Bon Appetite • Kahea A'i • Buono Appetito!

SKILLET PIZZA

WE'RE MAKING HISTORY WITH OUR VERSION OF THE CHICAGO-STYLE PIZZA

To further delight your tastebuds, we're offering you a choice of the Pavilion's walnut butter or sesame butter crust.

PROVENCALE

The original French pissaladiere. Anchovies, fresh tomato slices, garlic, onions, black olives, and parsley. \$8.95

LA SCALA

Two sausages (mild and spicy), onions, mushrooms, and mixed bell peppers with tomato sauce. \$7.75

MICHIGAN AVENUE

Italian sausage, pepperoni, salami, onions, fresh mushrooms and carrots, black olives, zucchini, and mixed bell peppers with tomato sauce. \$9.95

CALGARY

Canadian bacon, sliced tomatoes, and fresh mushrooms with tomato sauce. \$7.75

PHILADELPHIAN

Philadelphia-style beef steak, onions, and sauteed bell peppers with tomato sauce. \$8.95

WINDSOR ■ VEGETARIAN

Broccoli, onions, carrots, bell peppers, fresh mushrooms, and zucchini with tomato sauce. \$8.25

KALBI

Kalbi rib meat, onions, and sweet bell peppers. Served with a dish of kim chee. \$8.50

THE DUTCHMAN

Strips of pork, sweet onions, fresh seasonal mushrooms, and Dutch cheese. \$8.50

THE ATHENIAN

Veal sausage, baked eggplant, sweet onions, and fresh tomato slices. Served with tzatziki (cucumber yogurt sauce). \$8.95

HALEAKALA

Smoked ham, red onions, bell peppers, sliced tomatoes, goat cheese, and pineapple. \$8.75

CZAR NICHOLAS

Smoked salmon, capers, onions marinated in vodka, caviar, and sliced hard boiled eggs. Served with sour cream and a sprig of dill. \$24.95

CALZONE

A PIZZA TURNOVER

Our rendition of a pizza turnover filled with mouth-watering savories.

CALCUTTA

Fresh tomatoes, basil leaves, romano, and buffalo mozzarella. \$8.95

MADEIRA

Portuguese sausage, fresh mushrooms, tomatoes, and spinach. \$8.95

ABRUZZI

Italian sausage, tomatoes, spinach, and ricotta cheese. \$8.75

MANILA

Sauteed chicken, onions, carrots, and bean sprouts. \$8.75