

HEALTH CLUB & SPA

at Fairmont Pittsburgh

Spa Nourish Menu

ENTRIES

CASTLEVETRANO OLIVES | 11
North African Spice, Orange.

VANILLA CHIA BOWL | 16
Coconut, Seasonal Berries,
Granola.

HOUSE MADE HUMMUS | 12
Furikake, Togarashi, Fresh
Coriander, Cucumber.

ARUGULA SALAD | 16
Honeycrisp Apple, Manchego,
Almonds.

CHOCOLATE VERINE | 14
Chocolate Cremeux, Cookie
Crumble, Mascarpone Mousse,
Micro Chocolate Chips, Espresso,
Soaked Chocolate Cake .

AVOCADO TOAST | 18
Soft Poached Egg, Toy Box,
Pico de Gallo, Cotija, Cilantro.

FRUIT PLATE | 16
Melon, Mixed Berries, Pineapple,
Honeycomb.

BÀNH MÌ | 20
Pork Belly, Mortadella,
Pickled Vegetables, Basil aioli,
Cilantro, Mint, Fries.
*Substitute Fries for a Side Arugula Salad

VEGGIE WRAP | 16
Ratatouille, Argula, Banyul's
Vinaigrette.

CHESSE AND CHARCUTERIE | 24
Selection of Local Chesse
and Meats.

DRINKS

JUICES | 8
Orange, Grapefruit, Apple,
Pineapple, Tomato, V8.

TROPICAL MELON JUICE | 12
Strawberries, Pineapple,
Watermelon, Lemon.

SMOOTHIE | 12
Strawberries, Raspberries,
Greek Yogurt.

DESSERTS

ICE CREAM | 9
Double scoop of Vanilla,
Chocolate, Basil, Mulled Wine.

VEGAN CHOCOLATE CAKE | 12
Vegan, Gluten Free, Fresh Berries,
Powdered Sugar.

VIENNOISERIES | 6
Croissant, Almond Croissant, Pain
Au Chocolate, Banana Bread.

"Food may be essential as fuel for the body, but good food is fuel for the soul."
-Malcom Forbes.

AVAILABLE FROM 10:00 AM TO 4:00 PM

