

Prior to ordering, please inform us of any food allergies or dislikes.



Specify dressing on the side. Olives may contain pits.

STARTERS

HUMMUS

our delectable blend of chickpeas, feta, sesame, lemon and garlic topped with kalamata olives, tomatoes, cucumber, accompanied by toasted pita. A great source of protein and fiber..... **10.5**

SASHIMI TUNA

cracked pepper-crusting tuna seared in peanut oil on a bed of spring mix lightly tossed in sesame oil and drizzled with our housemade peanut dressing, garnished with sesame seeds, mung bean sprouts appetizer 4 oz..... **9**
entree 8 oz **11.5**

SOUP DU JOUR **market price**

QUESADILLA

CHICKEN QUESADILLA

grilled chicken, tomatoes, cheddar-provo cheese, green onions in a flour tortilla served with our black bean relish, carrots, cabbage, kalamata olives, salsa, sour cream, with a side of honey lemon vinaigrette..... **10**
grilled shrimp **12.5**

PORTOBELLO and SMOKED CHEESE

grilled portobello mushrooms and sauteed spinach, tomatoes, onions, peppers, artichokes, in a whole wheat tortilla with our pesto-yogurt spread, served with brown rice or side salad **11**

•••gluten-free or whole wheat tortilla available upon request•••

GRILL

TUSCAN CHICKEN lo-carb 3.5-4.5 grams

white wine and garlic, steamed spinach, topped with two grilled chicken breasts, swiss-provo cheese, artichokes and sun-dried tomatoes, with a basil butter cream sauce..... **15**

ALBUQUERQUE TURKEY lo-carb 3.5-4.5 grams

egg crepe and two 4oz turkey burgers with cheddar-provo-gouda cheese, chopped tomatoes, roasted peppers, cilantro and chipotle butter cream sauce **12.5**

GRILLED FISH BOBO lo-carb 3.5-4.5 grams

one pan seared redfish fillet with blackened seasoning and browned garlic butter served with zucchini, tomatoes and shredded yellow squash **15.5**

CHICKEN ROBERT lo-carb 3.5-4.5 grams

our housemade veggie quiche, topped with chicken breasts and complimented with a lemon butter cream sauce, garnished with a sprig of parsley

1 breast..... **11**

2 breasts **14**

SALADS

CLASSIC CAESAR

plain..... **8.5** grilled chicken.....**10.5** grilled shrimp.... **13.5**

BLEUSY CHICKEN

grilled chicken breast served on a bed of fresh spinach, walnuts, mushrooms, carrots, topped with housemade poppy seed dressing, bleu cheese **12.5**

CURRIED CHICKEN

baked chicken, apples, grapes, raisins, walnuts, carrots, cabbage, tossed with curry dressing, garnished with toasted coconut . **11.5**

GREEK CHICKEN

herbed marinated baked chicken, grape tomatoes, sun-dried tomatoes, garbanzo beans, greek olives, green onions, pepperoncini, sliced cucumber, feta cheese, tossed with aegean dressing, served with a side of pita **11**

SALADS

ORIENTAL CHICKEN

baked chicken tossed with sesame seeds, carrots, cabbage, green onions, edamame, mung bean sprouts and our house-made peanut dressing. **10.5**

COBB

baked chicken, applewood bacon, bleu cheese, egg, tomatoes, carrots, cabbage, cucumber, cheddar-provo cheese, croutons, green onions, and avocado with aegean dressing **13**

QUINOA

our mediterranean-style quinoa served on a bed of spinach and spring mix, carrots, cabbage, walnuts, avocado, sun-dried tomatoes, grape tomatoes, olives, cucumber, feta, served with pita and aegean dressing. A good source of protein, high in essential amino acids, fiber, gluten-free, easily digested. Ask about Quinoa specials..... **13.5**

MAGAZINE

chopped egg, applewood bacon, purple cabbage, cheddar-provo cheese, croutons, with a generous serving of housemade chicken salad topped with tomatoes, cucumber and toasted almonds with bleu cheese dressing .. **11.5**

SALAD RANI

mung bean sprouts, cucumber, cabbage, grape tomatoes, cheddar-provo cheese, applewood bacon, carrots and croutons tossed with our creole honey mustard dressing **9.5**

SANTA FE

smoked turkey, carrots, cabbage, black beans, tomatoes, cheddar-provo cheese, roasted corn, jicama, kalamata olives, sour cream with a honey-lemon vinaigrette **10.5**

PESTO

bowtie pasta and pesto served on a caesar salad topped with purple cabbage, feta and parmesan cheese
boiled jumbo shrimp.....**12.5** grilled chicken **10.5**

MARGARITA CHICKEN

jicama, red onion, black beans, red bell pepper, black olives, green chilies, roasted corn, avocado, tossed in our tangy dressing with grilled chicken, provo-cheddar-pepperjack cheese, fresh cilantro and lime served in a toasted whole wheat tortilla bowl **13**

SPINACH and WALNUT CARIBE

fresh spinach, romaine and spring mix tossed in our honey lemon vinaigrette with baked chicken, cabbage, carrots, crisp applewood bacon, apple, raisins, grapes, toasted walnuts and crumbled bleu cheese..... **12.5**

JAMAICAN JERK

juliened grilled chicken served on spinach, with apple, grapes, raisins, walnuts, olives, garnished with sun-dried tomatoes, bleu cheese and our pepper jelly vinaigrette dressing on the side **12.5**

SOPRANO

pesto-grilled chicken, tomatoes, artichoke hearts, olive salad, feta, tossed in our housemade creamy parmesan dressing garnished with parmesan-provo-swiss cheese, tomatoes and olives..... **13.5**

GRILLED NORWEGIAN SALMON SALAD

grilled Norwegian salmon, antibiotic and hormone free, served on spring mix tossed with grape tomatoes, haricot vert, garnished with mung bean sprouts, feta cheese with balsamic vinaigrette dressing on the side **15.5**

SUMMER FRUIT SALAD

apples, raisins, grapes, walnuts, bleu cheese crumbles, orange slices, strawberries, topped with a generous portion of chicken salad with poppy seed dressing 1 scoop.....**10.5** 2 scoops..... **12.5**

SUPER 7

kale, spinach, purple cabbage, spring mix, grape tomatoes, garbanzo beans, broccoli slaw, shaved brussel sprouts, sliced beets, toasted pumpkin seeds, golden raisins, feta, panko-crusting goat cheese, served with balsamic vinaigrette..... **14.5**

CHICKEN PAILLARD

thinly pounded panko-crusting chicken breast, pan-seared and topped with arugula, grape tomatoes and parmesan cheese, fresh squeezed lemon juice and extra virgin olive oil..... **13.5**

Kids, Breakfast, Sunday Brunch Menus are available

SANDWICHES

GRILLED HAM and SMOKED GOUDA

grilled ham and smoked gouda with creole honey mustard on toasted 12-grain bread.....**8**

REUBEN

corned beef, provo-swiss cheese, sauerkraut and our housemade creole honey mustard dressing on grilled marbled rye.....**10**

TURKEY REUBEN

turkey, provo-swiss cheese, sauerkraut and fat-free thousand island dressing grilled on marbled rye.....**10.5**

CROISSANT CLUB

ham, turkey, cheddar and provolone cheese, crisp applewood bacon with lettuce, tomato and red onions, with creole honey mustard dressing on a toasted croissant.....**11**

COBB CLUB

grilled chicken breast, crisp applewood bacon, roma tomatoes, diced egg, avocado and romaine lettuce topped with crumbled bleu cheese, parmesan dressing, served on toasted herbed ciabatta bread.....**11.5**

CHICKEN SALAD

tender chunks of chicken, celery, onions and mayo with sliced cucumber, roma tomatoes, romaine lettuce and alfalfa sprouts on 12-grain bread..**8.5**

PESTO CRUSTED CHICKEN

crispy pesto-grilled chicken, lettuce and tomatoes with our creamy pesto spread, marinara and parmesan cheese on toasted herbed ciabatta, served with a side salad.....**12.5**

PHILLY DELUXE

philly "style" steak sandwich with grilled onions and peppers, romaine lettuce, tomatoes, mayo, brown mustard, provolone and swiss cheese on toasted herbed ciabatta.....**11**

RANI BURGER

grilled 8oz. sirloin burger with romaine lettuce, roma tomatoes, onion, mayo and brown mustard served on our usual whole wheat sesame seed bun with ketchup on the side.....**11**

TURKEY BURGER

turkey burger seasoned with garlic and black pepper with lettuce, tomatoes, red onion, mayo and mustard served on a toasted whole wheat sesame seed bun.....**11**

ODYSSEY CHICKEN

our delicious mediterranean garden sandwich with grilled chicken, on toasted herbed ciabatta bread.....**12.5**

MEATBALL CIABATTA

italian meatballs, marinara sauce with melted swiss-provolone cheese and parmesan served on our toasted herbed ciabatta.....**11.5**

TURKEY with CRANBERRY

smoked turkey, tart granny smith apples, crisp applewood bacon, lettuce, pepperjack cheese and cranberry mayo, grilled on 12-grain bread.....**9.5**

GRILLED CHEESE

FIG, APPLE and GOAT CHEESE

sliced dried figs, goat cheese, sliced granny smith apple, walnuts, fig preserves, swiss and provolone cheese on 12-grain bread, served with our delicious caprese side salad.....**12**

CAPRESE

brie, grape tomatoes, basil, mango chutney, swiss and provolone cheese on texas toast, served with a side salad.....**11.5**

PASTA BOWLS

PESTO CRUSTED CHICKEN

grilled chicken breast and crispy pesto served over angel hair pasta tossed with our signature rosa sauce and parmesan cheese ... **11**
grilled Norwegian salmon, antibiotic and hormone free **16**

ALFREDO PASTA

angel hair pasta tossed with creamy alfredo sauce, garnished with parmesan cheese and parsley **8.5**
chicken.....**11.5** grilled shrimp..... **13.5**

CRAWFISH MONICA

angel hair pasta served in a cajun cream sauce and parmesan cheese with crawfish tails, garnished with green onion and red pepper flakes. A Jazz Fest classic! **13.5**
chicken.....**11.5** shrimp..... **13.5**

VEGETARIAN

MEDITERRANEAN GARDEN SANDWICH

roasted red pepper, spinach, cucumber, tomatoes, pesto yogurt, avocado, sprouts, red onions, provo-swiss and feta cheese on lightly toasted 12-grain wheat bread, served with agean dressing and seasoned chips **9**

MUSHROOM BURGER

grilled mushrooms, carrots, purple cabbage, diced onion, avocado, provo-swiss cheese, alfalfa sprouts, mayo, on a toasted whole wheat bun, served with chips **9.5**

VEGGIE TORTILLA

grilled vegetables served in a flour tortilla topped with our mix of provo-swiss cheese, alfalfa sprouts and salsa, served with a side caesar salad..... **10.5**

EXTRAS

chicken or turkey.....**3.95**
shrimp **3.95 / 5.95**
side caesar or mixed green salad..... **2**
quesadilla side salad**2**
scoop of chicken salad**3.95**
quinoa**3.95**
potato salad (with bacon)**3.95**
vegetti (juliened zucchini) or veggie cup**2.95**

BEVERAGES

SODAS **2.5**
FRESH SQUEEZED LEMONADE **3**
ITALIAN CREAM SODA..... **4**
HOT/ICED COFFEE **2 / 4**
HOT/ICED TEA **2 / 3**
JUICE **2.75**
MINERAL WATER..... **2.5**
ASSORTED BEER **3**
WINE (split)..... **12 - 18**

ask about catering for your next event

Covington 234 Lee Lane 985.893.6158
Mandeville 3517 Hwy 190 985.674.0560

coffeerani.com

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