

Dinning Out at UCLA

5 dining choices for a 5 course meal

At UCLA, we have nationally acclaimed, award-winning full service restaurant facilities. where you can experience the best in fine dining while never leaving the campus. Among the many choices are Pan-Asian cuisine at The Feast at Reiber Hall. You can experience the finest in Mediterranean delights at Plateia or Italian fare at Il Tramezzino's. Veggiegrill allows you to celebrate the veggie, the fruit, the grain, and the nut in ways you mat never experienced. We even have Wolfgang's most popular signature dishes at affordable prices at Wolfgang Puck Express in Ackerman Hall.

This is not the normal college fare. The high quality food and the well designed settings in these restaurants reflect the best that UCLA has to offer. This is fine dining that is comparable to any that can be found in the best restaurants in downtown Westwood. This is your chance to experience fine dinning on campus at prices that are a bit more than other eating facilities at UCLA but still within reason for that special night out with friends. It is an even better deal as **Gratuities are included in the listed price**

+	1.20	0.50	1.30	0.80	0.70
2.15	3.35	2.65	3.45	2.95	2.85
1.75	2.95	2.25	3.05	2.55	2.45
7.85	8.95	8.35	9.15	8.65	8.55
0.95	2.15	1.45	2.25	1.75	1.65
2.65	3.85	3.15	3.95	3.45	3.35

$$1.20 + .50 + 1.30 + .80 + .70 + 2.15 + 1.75 + 7.75 + .95 + 2.65 = \mathbf{19.85}$$

+	Plateia	Feast	Wolfgang Puck	Veggie Grill	Il Tramezzino
Appetizers	3.35	2.65	3.45	2.95	2.85
Soup Salad	2.95	2.25	3.05	2.55	2.45
Entrees	8.95	8.35	9.15	8.65	8.55
Drink	2.15	1.45	2.25	1.75	1.65
Desert	3.85	3.15	3.95	3.45	3.35

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Plateia Restaurant at the UCLA Conference Center

Plateia is an ancient Greek word for a Place to Meet, Celebrate & Feast!

In the spirit of its name, Plateia is a central place on the historic UCLA campus to meet colleagues and friends, share inspired food and drink, and engage in conversation. Recharge in the warm wood and stained glass ambiance of our dining room or relax with a glass of fine wine on our expansive patio under heritage olive trees.

Plateia boasts artfully prepared meals inspired by the Mediterranean and crafted with the finest California-fresh ingredients. This UCLA restaurant's inviting ambiance encourages guests to linger, whether over a healthy meal or a sumptuous array of small plates paired with wine and cocktails. All of Plateia's dishes promote a healthy lifestyle with fresh, bright tastes, featuring an array of seasonal vegetables, lean proteins, seafood, whole grains and artisanal pasta, breads and cheeses.

Appetizers \$ 3.35

Choice of Pasta

Duck Farfalle:

Duck confit, pickled mustard seeds, organic spinach, fava beans, English peas, parmesan

Tagliatelle Bolgonese

beef and pork sausage, fennel seed, shaved reggiano, Italian parsley

Fresh Pesto Linguine

organic chicken, tomato confit, asparagus, lemon zest, chile flakes

Flatbread

Salatim

hummus, baba ganoush, labneh, muhammara, pickled vegetables, grilled flatbread

Greens \$ 2.95

Choice of

Greek Village Salad: cucumber, red onion, tomatoes, romaine, radicchio, kalamata olives, marinated feta, lemon-oregano vinaigrette.

Tricolore: radicchio, frisée, arugula, red endive, pine nuts, parmesan, croutons, lemon-anchovy vinaigrette

Kale & Baby Romaine: white currants, toasted almonds, parmesan, Terre Bormane white balsamic vinegar, Iliada olive oil

Marrakesh Wheat Berry Salad: creamed feta, tomatoes, oregano, mint, Italian parsley, dill, pomegranate molasses, pomegranate seeds, pine nuts, black garlic oi

Entrees \$ 8.95

Choice of Pizzas

Margherita: fresh mozzarella, pomodoro, basil

Mediterranean: pesto, artichoke, sun-dried tomato, olives, feta, fresh mozzarella, pine nuts

Pepperoni & Cremini Mushroom: uncured pepperoni, cremini mushroom, pomodoro, red onion, fresh mozzarella

Zucchini and Calabrian Pepper: burrata, mozzarella, pomodoro

Baby Heirloom Tomato: burrata Pugliese, roasted garlic, basil, dried oregano, L'Estornell extra virgin olive oil, Upethi salt

Or

George's Bank Diver Scallops: romanesco, broccolini, cauliflower purée, balsamic brown butter emulsion, lemon

Pan Seared Yellowtail: zucchini gratin, blistered baby heirloom tomatoes, sauce choron

Salmon en Papillote: sustainable Nordic Blu salmon, cherry tomatoes, lemon, Castelvetrano olives, capers, extra virgin olive oil, gem lettuce and bean stew

Pan Roasted Beef Tenderloin: sautéed bloomsdale spinach, potato puree, chasseur, parmesan.

Pasturebird® with Chanterelle Puree: chicken breast, chicken farce, potato dauphine, pickled zucchini and yellow squash

Tagliatelle Bolgonese: beef and pork sausage, fennel seed, shaved reggiano, Italian parsley

Drinks \$ 2.15

Choice of

Coffee or Tea

Cappuccino

Espresso

Sparkling Water

Milk

Coke, Seven-Up, Dr. Pepper

Root Beer. Diet Coke, Diet Seven Up

Deserts \$ 3.85

Choice of

Tiramisu Affogato

Figs & Pistachio

Greek Aperocate Trifle

Greek baklava and milk pie

Melomakarona cookies

Loukoumades (Honey Puffs)

Kourabiedes (Walnut Sugar Cookies)

Pistachio Nut Gelato

Gratuities are included in the listed price



At UCLA, education takes place in many ways. The dining options we offer are one way to expand social and cultural awareness.” *FEAST* features rotating menus from popular Asian cuisines including Chinese, Japanese, Thai, Vietnamese, Korean, Indian, Malaysian, Singaporean, Indonesian, and Hawaiian, with more to come as the menu evolves based on student feedback.

Appetizers \$ 2.65

Choice of

- Thai Yellow Curry Fries
- Thai Siam Red Curry Fries
- Chinese Broccoli & Rice Cakes
- Korean Kimbap Rice Rolls with Marinated Grilled Beef
- Pan-Fried Daikon Cakes with Fried Scallions & Garlic
- Caramelized Shrimp
- Vietnamese spring roll
- Savory dumpling with vegetables

Soup or Salad \$ 2.25

Choice of

- Korean BBQ Pork Salad with Shiitake Mushroom "Bacon"
- Grilled Pork Bun Noodle Salad
- Crispy Tofu Bun Noodle Salad
- Miso Soup
- Hot and Sour Soup
- Vietnamese Tomato, Egg & Fish Soup
- Chinese BBQ Char Siu Pork & Noodle Soup
- Japanese Kabocha Pumpkin Soup

Entree Plates \$ 8.35

Choice of

BRUIN WOK

Thai Khao Soi Curry Noodles with Chicken over Hom Mali Jasmine Rice

Japanese Soba Noodles with Grilled Asparagus in Sweet Miso Sauce

Vietnamese Fried Tofu with Vegan Nuoc Cham over Broken Rice

Indian Chicken Vindaloo Curry with Basmati Rice eggplant stir fry, Thai basil tofu and garlic

SPICE KITCHEN

Korean BBQ Short Ribs (Kalbi)

Vietnamese Banh Xeo Pork & Shrimp Crepes

Buddha's Vegetable Delight

Chinese Eggplant with Spicy Garlic Sauce over Jasmine Rice

Vietnamese Banh Xeo Pork & Shrimp Crepes

Vietnamese Mekong Delta Fried Fish Sandwich

STONE OVEN

Hawaiian Kalua Pork Flatbread

Japanese Sweet Potato Misoyaki Bao Flatbread

Indian Chicken Tikka Masala Flatbread

Thai Penang Roast Duck Flatbread

Garlic Naan Flatbread

Shrimp and pineapple flatbread

Korean Bi Bim Bap Flatbread

IRON GRILL

Vietnamese Grilled Lemongrass Pork Banh Mi Sandwich

Chinese Black Pepper Steak Bao Sandwich

Tuna Poke Taco

Chinese Chicken Char Siu Bao Sandwich

Korean Seafood Pancake

Indian Maharaja Curry-Infused Hot Dog with Tandoori Aoli

Yuzu Kosho Chicken Sandwich

Grilled Salmon with Flying Fish Roe over Rice

Indian Curry-Infused Hot Dog with Tandoori Aoli

Thai barbecue chicken, served with jasmine rice

Sweet Deserts \$ 3.15

Choice of

Japanese Strawberry Mochi

Cone of green tea ice cream.

Lemon whip ice cream

Sweet Saffron & Cardamom Yogurt

Pandan chiffon cupcakes.

Matcha Green Tea Cream Puffs

Sweet Steamed Buns with Red Beans

Chinese Pineapple Cake

Specialty Beverages \$ 1.45

Choice of

Korean Shik Hye Ginger & Rice Punch

Indian Iced Masala Chai

Japanese Yuzu Lemon Drink

Iced Chrysanthemum Tea

Japanese Yuzu Lemon Drink

Green Tea Mochi with Dark Japanese Molasses

Gratuities are included in the listed price

Wolfgang Puck Express in Ackerman Union.

Wolfgang Puck Express is the first of its kind at the University of California, Los Angeles. Enjoy Wolfgang's most popular signature dishes at affordable prices. **Ackerman Union.**

Appetizers \$ 3.45

Choice of:

Garlic Hummus: house-made pita, olive oil

Dynamite Shrimp: lightly fried shrimp tossed in spicy sweet chili sauce with scallions and toasted sesame seeds.

White Corn Nachos: pulled chicken, guacamole, pico de gallo, jalapenos

Tuscan Hummus: tuscan white bean hummus garnished with parsley, tomatoes, basil and garlic. served with warm traditional or honey-wheat with whole grain pizza-pita bread.

Tortilla Spring Rolls: rolled flour tortillas sprinkled with herbs and baked in our pizza oven.

Spinach Artichoke Dip: served hot with tortilla chips.

Avocado Club Egg Rolls: avocado, chicken, tomato, monterey jack and applewood smoked bacon in a crispy wonton roll. served with homemade ranchito sauce and herb ranch.

Salads & Bowls \$ 3.05

Choice of:

Caesar Salad: marinated tomatoes, herbed croutons, parmesan

Asparagus and Arugula Salad: arugula, asparagus and sun-dried tomatoes tossed in homemade lemon vinaigrette, topped with almonds and shaved grana padano parmesan.

Power Greens: shaved fennel, apple, cherry tomatoes, ancient grains, citrus vinaigrette

WP Market Chopped: quinoa, feta, crouton, champagne vinaigrette

Chinois Chicken: cabbage, romaine, baby greens, cashews, crispy wontons, ginger vinaigrette

Turkey Cobb Salad: egg, bacon, blue cheese, avocado, cherry tomatoes, balsamic vinaigrette Baby Greens, tomatoes, parmesan, balsamic dressing

Tofu & Vegetable Bowl: roasted sweet potato, carrots, onion, avocado, soy sauce

Grilled Chicken Bowl: black beans, roasted corn, cherry tomatoes, pepperoncini, avocado

Southwest Beef Bowl: brisket, roasted corn, black beans, feta cheese, avocado ranch

Entrees \$ 9.15

Choice of:

Sandwiches

Grilled Chicken: roasted tomatoes, broccolini, mozzarella, lemon vinaigrette

Roasted Turkey BLT: baby greens, tomatoes, bacon, avocado, garlic aioli

Bruin Burger: sharp cheddar, grilled onions, lettuce, tomato, remoulade

Spicy Crispy Chicken: habanero aioli, arugula, pickled onion, provolone cheese

Vegan Hummus Wrap: arugula, cucumber, marinated tomatoes, kalamata olives

Veggie Burger: quinoa bean patty, sharp cheddar, arugula, pickled onion & carrot, fennel, garlic aioli

Pizza

Wild Mushroom: cremini, shiitake, portobello and white mushrooms, fontina, mozzarella and wild mushroom walnut pesto. garnished with parsley.

Habanero Carnitas: slow-roasted pulled pork, red onions, cilantro pesto, mozzarella and queso quesadilla cheese with spicy habanero salsa.

Jamaican Jerk Chicken: jerk chicken, spicy sweet caribbean sauce, mozzarella, applewood smoked bacon, onions, bell peppers and scallions.

Mushroom Pepperoni Sausage: mushrooms, pepperoni, Italian sausage, mozzarella and tomato sauce.

Plates

Roasted Salmon: cauliflower puree, wilted spinach, arugula-shaved fennel salad, gremolata

Bacon Wrapped Meatloaf: mashed potatoes, crispy onion strings, port wine sauce

Pesto Chicken Paillard: tuscan potatoes, arugula, cherry tomatoes, parmesan

Flat Iron Steak Frites: broccolini, crispy french fries, blue cheese butter

Korean Bbq Steak Tacos: Korean steak, napa cabbage, romaine, onions, scallions and cilantro on corn tortillas. topped with spicy chili sauce and sesame seeds.

Deserts \$ 3.95

Choice of:

Chocolate Soufflé Cake:

Warm Belgian chocolate soufflé cake with triple-thick hot fudge and ice cream.

Red Velvet Cake:

roasted with vanilla bean cream cheese and white chocolate curls.

Key Lime Pie: In a graham cracker crust. served with fresh whipped cream.

Hot Fudge Brownie Sundae:

a warm brownie topped with haagen-dazs vanilla ice cream, triple-thick hot fudge, fresh whipped cream, toasted pecans and a cherry.

Drinks \$ 2.25

Choice of:

Soft Drinks:

Coke, Seven-Up, Dr. Pepper, Root Beer. Diet Coke, Diet Seven Up.

Water and Sparkling Water

Iced Tea

Coffee

Espresso

Cappuccino

Gratuities are included in the listed price



Veggie Grill at **Ackerman Union** is for students who love feel good food that celebrates the veggie, the fruit, the grain, and the nut. You've never tasted Veggies like this. Vegetables are the rockstars! We see every season as an opportunity to create bold and delicious ways to bring people together. Behind each veggie-filled dish is a story that starts long before that first bite. It all begins with those who go the extra mile to grow the best ingredients out there. Once those fresh ingredients reach our kitchen, we take our time to make each dish right.

Shares Appetizers \$ 2.95

Choice of:

Summer Avocado Toast

grilled sourdough bread, avocado, avocado dressing, tomato, watermelon radish, hemp seeds, micro greens.

Mondo Nachos

corn chips, nacho chickin', queso chorizo sauce, black beans, tomatoes, green onions, mashed avocado, jalapeños.

Tempura Green Bean Stack

tempura breaded green beans, grilled lemon, onion + garlic ranch dipping sauce

Sicilian Flatbread

Grilled flatbread, artichoke spread, tomatoes, kalamata olives, basil.

Salads \$ 2.55

Choice of:

Super Taco Salad

al pastor taco 'meat', super-greens (baby kale, brussels sprouts, cabbage, broccoli), grilled corn, avocado, pinto beans, grape tomatoes, cheddar 'cheese', crema, citrus vinaigrette + cholula with optional: tortilla crisps

Summer Celebration Salad

bbq grilled chickin' or tofu, quinoa tabbouleh, avo-kale hummus, fire-roasted corn+tomato salad over arugula + romaine, citrus vinaigrette | optional flatbread

Mediterranean Supergreen's Salad

super greens (baby kale, brussel sprouts, cabbage, broccoli), house-made falafel, hummus, harissa dip, tomato-cucumber salad, lemon vinaigrette | optional: grilled flatbread

Savory Kale Caesar

marinated kale, romaine hearts, crumbled vg bacon, avocado, croutons, parmesan cheese.

Entrees \$ 8.65

Choice of:

The Far East Bowl

choice of sesame-crust ed chickin' or grilled tofu, brown rice, cilantro green curry sauce, spicy broccoli, green papaya salad, fresno peppers, crispy shallots, thai sweet chili sauce, mint+cilantro

Sonoran Bowl

organic quinoa + seasoned black beans, fire-roasted corn, avocado, salsa, jalapenos, roasted red pepper sauce | optional: tortilla strips

Masala Bowl

chana masala (spiced chickpeas), turmeric roasted cauliflower, supergrains, steamed kale, hemp seeds, cilantro/green curry sauce, raita | optional: grilled garlic flatbread

Chargrilled Street Corn Bow

grilled sweet corn, chipotle mayo, parmesan cheese, cilantro, fresh lime and chile seasoning.

Carne Asada Tacos

3 carne asada tacos, lettuce, avocado, pickled onion, cilantro, fresh limes | optional: tortilla chips

Veggie Burrito

roasted veggies, rice, pinto beans, grilled corn, pico de gallo | optional: tortilla chips | get it on fire: add jalapenos, sriracha

Carne Asada Burrito

carne asada, grilled peppers and onions, mashed avocado, crema, pico de gallo, salsa quemada | optional: tortilla chips | get it on fire: add jalapenos, sriracha

B.T.L.A.

Vegetarian bacon, sliced tomatoes, avocado, cilantro pesto-tossed arugula, grilled sourdough

Crab Cake

crispy 'crab' cake, spiced tartar sauce, pickles, tomato, lettuce, red onion, sesame seed bun.

Deserts \$ 3.45

Choice of:

Oatmeal Raisin Cookie

Gluten-Free Chocolate Brownie

Grilled Peaches-n-Cream Cake

Mandarin Oranges

Carrot Cake with fresh carrots, walnut and vg cream cheese frosting

Beverages \$ 1.75

Choice of:

Strawberry flavored lemonade

Ginger Hibiscus Tea

Pomegranate Green Tea

Unsweetened Black Tea.

T's Synergy Kombucha

Coconut Water

All Gratuities are included in the listed price
Il Tramezzino Italian Cafe
at the Anderson School Of Management

Come in and enjoy Tramezzino's delicious salads, pasta, desserts, and our famous Paninis.

Appetizers \$ 2.85

Choice of:

Avocado Toast

grilled ciabatta bread topped with fresh avocado, chopped Roma tomato, parmesan cheese and our basil garlic sauce

Bruschetta

grilled ciabatta bread with Roma tomato, basil, garlic, olive oil, parmesan cheese and balsamic vinegar

Prosciutto Platter

Sliced Prosciutto with Roma tomato, fresh basil, bufala mozzarella, and brie cheese

Bresaola Platter

with arugula, bufala mozzarella, parmesan cheese, lemon and oil

Soups and Salads \$ 2.45

Choice of:

Soup of the Day

Minestrone, Italian Wedding Soup, Sicilian Meatball, Tuscan Tomato, Tuscan Kale and Squash

Quinoalicious

tri-color quinoa, chopped Roma tomatoes, scallions, chopped kale, parsley, garbanzo beans, feta cheese, slivered almonds, avocado, tossed in a red wine vinaigrette

Il Tram's Cobb Salad

breast of chicken, romaine lettuce, Roma tomato, avocado, bacon, hard boiled egg and crumbled gorgonzola cheese served with our balsamic vinaigrette

Insalata Lorenzo

mixed baby greens, chopped romaine, grilled chicken breast, chopped Roma tomato, avocado, garbanzo beans, pine nuts, shaved parmesan tossed in a red wine vinaigrette

Mediterranean

romaine lettuce, sliced red onion, kalamata olives, Roma tomato and feta cheese with red wine vinegar, lemon and extra virgin olive oil

Beet & Arugula Salad

quartered red beets, oranges, goat cheese, cranberries, candied pecans, tossed in a zesty orange vinaigrette

Caprese Salad

Romaine lettuce, bufala mozzarella, Roma tomato and basil topped with balsamic vinegar.

Entrees \$ 8.55

Choice of:

3 Cheese Ravioli

large ravioli with choice of marinara, pink sauce, pesto or alfredo sauce

Penne Milano

grilled chicken breast, fresh basil, pine nuts, chopped Roma tomato, kalamata olives and roasted red peppers in an alfredo sauce

Classic Pasta

Fettuccine Alfredo

in a rich parmesan cream sauce with grilled chicken breast and sautéed mushrooms

Penne Tramezzino

bufala mozzarella, sun dried tomato, fresh basil and sautéed mushrooms in a marinara sauce

Paninis

Served on a fresh baked Italian baguette

Grilled Breast of Chicken

Sun dried tomato, avocado, provolone cheese and basil garlic sauce

Breast of Turkey

Sun Dried tomato, Avocado, Provolone cheese and basil garlic sauce

Chicken Dijon

Chopped Roma tomato, arugula, avocado and dijon mustard

Parma Prosciutto Special

Cured ham, arugula, brie cheese, cantaloupe and balsamic vinegar

Bresaola Classico

Cured beef, bufala mozzarella, Roma tomato, arugula, lemon and oil

Sicilian

Arugula, Roma tomato, bufala mozzarella, avocado and pesto served on ciabatta bread

Beverages \$ 1.65

Choice of:

Espresso
Espresso Machiato
Espresso Con Pana
Cappuccino
Café Latte
Café Mocha
Café Tramezzinoe

Fresh Orange Juice or Lemonade
San Benedetto Mineral Water
San Pellegrino: Lemon/Orange
Fresh Brewed Passion Fruit Iced Tea
Soft Drinks: Coke, Diet Coke, Cream Soda,
Coke, Diet Coke, Cream Soda, Seven-Up
Dr. Pepper, Root Beer, Ginger Ale

Deserts \$ 3.35

Choice of:

Tiramisu imported from Milan
Mixed Berry Tart imported from Milan
Classic Cannoli imported from Milan
Italian Sorbets (imported from Milan) lemon, orange, coconut

All Gratuities are included in the listed price

Gift Certificate

**This certificate can be used
to purchase any 5 items at the
5 Full Service restaurants
that are part of the UCLA food offerings.**

**The value of this certificate is
\$ 19.85
and it also pays the sales tax.**

Gift Certificate

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