

BLASTERAN

LUNCH SPECIALS

MONDAY - FRIDAY

11 AM - 4 PM

BOLD FLAVOR. BETTER INGREDIENTS.
ZERO SEED-OIL NONSENSE.

Organic produce | Pasture-raised eggs | Halal chicken
Cooked with beef tallow, avocado oil + olive oil

FRESH + BRIGHT

AVOCADO TOAST (2 PIECES) \$11

PLANT-BASED

Hass avocado, hummus, baby arugula, cherry tomatoes, crispy shallots and togarashi on grilled ciabatta.

ADD-ONS: 2 poached eggs +\$5 | Smoked salmon +\$8

GADO-GADO SALAD \$17

Napa and purple cabbage, bean sprouts, carrots, cherry tomatoes, cucumber, baby potatoes, fried tofu, half egg, crispy shallots and tapioca chips. Garlic-tamarind peanut dressing on the side.

BLASTERAN SALAD \$16

PLANT-BASED | MILD

Artisan lettuce, carrots, scallion, cucumber, bean sprouts, pineapple, cilantro, cherry tomatoes and roasted cashews. Sweet chili-yuzu dressing on the side.

CHICKEN BRUSSELS CAESAR SALAD \$20

GLUTEN-FREE

Grilled chicken breast, artisan lettuce, radicchio, shredded Brussels sprouts, curly parsley, toasted pine nuts and crostini. House Caesar dressing on the side.

CHOICE OF CLASSIC OR CHIPOTLE CAESAR

CHICKEN MEDITERRANEAN SALAD \$20

GLUTEN-FREE

Grilled chicken breast, artisan lettuce, radicchio, cucumber, cherry tomatoes, red onion, garbanzo beans, Kalamata olives and Greek feta. Lemon-parsley vinaigrette on the side.

SANDWICHES + BURGER

PORTOBELLO SANDWICH COMBO \$19

PLANT-BASED

Grilled portobello, plant-based aioli, sun-dried tomatoes, baby arugula and balsamic glaze on a baguette. Served with mixed greens or potato chips.

STEAK SANDWICH COMBO \$24

Tenderloin, lemon aioli, sun-dried tomatoes, baby arugula and chimichurri on a baguette. Served with mixed greens or potato chips.

STEAK TEMPERATURE: MEDIUM-RARE OR MEDIUM

BLASTERAN BURGER COMBO \$28

8 oz Wagyu beef, Swiss Gruyere, baby arugula, remoulade, caramelized onion and Parmesan crisp on an artisan brioche bun. Served with mixed greens or potato chips.

GLUTEN-FREE BUN +\$2

FROM THE KITCHEN

GARLIC NOODLES \$21

Artisan yakisoba, oyster sauce, Parmigiano Reggiano and scallion, topped with sauteed chicken or a medley of shimeji, maitake and king oyster mushrooms.

CHOICE OF CHICKEN OR MUSHROOM MEDLEY

HONEY MISO SALMON PLATE \$22

GLUTEN-FREE | DAIRY-FREE

6 oz Faroe Island salmon, jasmine rice, sauteed kale, sambal potatoes and house pickles.

AYAM BAKAR PLATE \$21

GLUTEN-FREE | DAIRY-FREE

Indonesian-style grilled chicken thigh or breast, jasmine rice, sauteed kale, sambal potatoes and house pickles.

LAKSA SOUP \$29

GLUTEN-FREE | DAIRY-FREE

Seafood coconut-curry broth, rice noodles, bean sprouts, scallion, cilantro, prawns, Manila clams, tofu puffs and half egg.

HOUSE-MADE TALLOW FRIES

Salt + Pepper	\$7	Lemon Garlic Herbs	\$8
Garlic Parmesan	\$9	Wasabi Salt	\$8
Sweet Potato	\$8		

SIDES + ADD-ONS

Potato puree	\$10
Mushroom medley	\$10
Charred broccolini + sweet peppers	\$10
Fried tofu	\$5
Curried risotto	\$10
Grilled prawns (3 pieces)	\$15
Grilled Faroe Island salmon	\$18
Grilled chicken breast	\$10
Prime NY steak (12 oz)	\$35

THE BLASTERAN STANDARD

We take delicious seriously.

Premium ingredients, thoughtful sourcing and better cooking fats - because feeding people is a responsibility.

DIRECT PICKUP

10% OFF

THE TOTAL BEFORE TAX

ORDER YOUR WAY

DoorDash | Uber Eats | blasteranbh.com

Pickup orders placed directly through our website receive 10% off the total, excluding tax.

Great food, fewer middlemen. Everybody wins.