



813-907-MEAL (6325)

<http://www.mobilemeals.com>

The Stone Soup Company

Appetizers

- Hummus Appetizer \$11.00
Mix of Garbanzo bean spread with freshly toasted herb pita. May choose veggies for gluten free version.
- Mushroom Caps \$8.00
Baked like a pizza! Portabella caps with your choice of garlic butter or tomato sauce, mozzarella cheese and one topping.
- Cheesy Cuban Bread \$11.00
Baked blended Mozzarella cheese over garlic sause on Cuban bread. Add bacon 3, add pepperoni 3
- Bavarian Pretzels (2) \$11.00
Soft house baked pretzels, 10 oz. brushed with garlic butter, topped with salt. Served on a hook with nacho cheese and spicy mustard.
- Boneless Chicken Wings - Half or Full Pound
Skinless and boneless hand battered and deep fried, coated in your choice of sauce. Served with celery and blue cheese or ranch.
- Chicken Tenders \$8.00
Lightly breaded and fried, with your choice of sauce.
- Grilled Chicken Breast Strips \$9.00
 Appetizer
Grilled chicken tenders with your choice of sauce.
- Empanadas \$5.50
See choices. Fried.

Salads

- Dressings: Italian, Ranch, Blue Cheese, Oil/Vinegar, Balsamic, Ginger Asian, Light Raspberry Vinaigrette, Creamy Greek and Caesar. Add Grilled Chicken \$2.50/ Add Gyro Meat \$3.50/ Add Bacon \$3.50/ Add (1) Filet Kabob \$10**
- The "Caesar" Salad \$12.00
Crispy Romaine lettuce, chopped and mixed with homemade Caesar dressing, croutons, ground black pepper, Asiago/Parmesan cheese.
- Gorgonzola Walnut Chicken Salad \$13.00
Spinach and Romaine lettuce with walnuts, apples, grilled chicken, dried cranberries and tomatoes sprinkled with Gorgonzola cheese. Recommended with Blue Cheese or Raspberry Vinaigrette. Dressing is mixed in and blended.
- The "Greek" Salad \$13.00
Romaine lettuce, cucumber, vine ripe tomatoes, onions, pepperoncini peppers.. Topped with Kalamata olives and feta cheese. Shredded ham on request. Comes with our homemade Greek dressing. You will scream OPA! Add Potato Salad \$1.00.
- The "House" Salad \$12.00

Soups

- 2 Campaign, Buy 1 Give 1. All unused ingredients are made into a vegetable soup that's donated to local homeless shelters via Tampa Bay Harvest for redistribution. For every cup of soup sold, a cup is donated at the end of the week. Over 100,000 cups of soup have been donated to date.**
- Ybor Chili
Chili beans slowly cooked with Andouille sausage, ground beef and pulled mojo pork, including beer and dark chocolate. Served topped with sharp Cheddar.
- Cup of Ybor Chili \$7.00
 Bowl of Ybor Chili \$8.50
 Quart of Ybor Chili \$18.00
- Lobster Bisque
Creamy smooth blended bisque with a hint of dry sherry and brandy, topped with close to 1 oz. of lobster meat. Double meat to make a chowder.
- Lobster Bisque Soup Pint \$13.00
 Lobster Bisque Soup Quart \$25.00
- Three Cheese Broccoli Soup
The best broccoli and cheese soup you've ever tasted! Velvety smooth cheesiness teamed with chunks of broccoli florets.
- Pint of Three Cheese Broccoli Soup \$10.00
 Quart of Three Cheese Broccoli Soup \$20.00
- Tomato Basil Soup
Tomatoes meet carrots, fresh basil and plenty of herbs for a perfect blend. Topped with crumbled Gorgonzola cheese, no croutons.
- Pint of Tomato Basil \$9.00
 Quart of Tomato Basil \$18.00
- Mamas Chicken Soup
Home made chicken soup with your choice of egg noodles or rice noodles, celery, carrots, and hints of curry and ginger.
- Pint of Mamas Chicken Soup \$9.00
 Quart of Mamas Chicken Soup \$18.00
- Baba's Matzo Ball Soup
Home made Chicken soup with a Matzo ball (no noodles).
- Pint of Matzo Ball Soup \$10.00
 Quart of Matzo Ball Soup \$20.00
- "Ms Fab" French Onion
Classic French Onion... made with baked croutons, Swiss and Provolone cheese. With hints of burgundy wine and beef bone broth. Allow for proper baking time. NOT AVAILABLE IN CUP SIZE.
- Pint of "Ms Fab" French Onion \$10.00

Solo Sandwiches

- Deb Solo Sandwich \$9.00
Cuban bread toasted in garlic butter, layered grilled Italian meats, melted Provolone and Swiss, topped with banana peppers, balsamic drizzle and mayo/mustard mix.
- Po' Boys Shrimp Solo \$13.00
 Sandwich
Available on hoagie or sweet hoagie roll with shredded lettuce, tomatoes and pickles. Made to order hand battered with boom boom sauce.
- Gyro/Souvlaki Solo Sandwich \$14.00
Grilled pita layered with Gyro meat or Grilled chicken with onions, tomato, crumbled feta cheese and tzatziki sauce.
- Po' Boys Mojo Pork Solo \$10.00
 Sandwich
Available on hoagie or sweet hoagie roll with shredded lettuce, tomatoes and pickles. Slow cooked pulled pork, recommend BBQ sauce, sweet hoagie and Cajun slaw.
- Cuban Solo Sandwich \$12.00
In house roasted mojo pulled pork, ham, salami piled onto Cuban bread. Layered with mustard mayo mix, pickle and Swiss cheese. Brushed with butter and pressed. Served with mojo sauce to dip.
- Jueban Solo Sandwich \$9.00
Toasted Cuban Bread layered with grilled pastrami, topped with Swiss cheese, sauerkraut and Russian dressing. Served not pressed.
- Midnight Cuban (Medianoche) Solo Sandwich \$9.00
Classic Cuban ingredients of mayo, mustard, ham, pork, Swiss cheese and pickle on a sweet hoagie roll. No salami (Miami Style).
- Bad Hombre Solo Cubano Sandwich \$9.00
The Trumped up Cuban with Jalapeno peppers. In house roasted mojo pulled pork, ham and salami piled onto Cuban bread. Layered with mustard mayo mix, pickle and Swiss cheese. Brushed with butter and pressed. Served with mojo sauce to dip.
- Filet Mignon Champa Steak and Cheese Solo Sandwich \$12.00
Beef tenderloin, grilled onions, green peppers and mushrooms drizzled with beef bone broth, with melted provolone cheese on Cuban bread with homemade Au Jus dip.
- The Big Cheese Solo Sandwich \$8.00
Open face backed on Cuban bread, mozzarella, provolone and cheddar on a garlic butter base. Comes with a side of pesto and tomato.

Mix of spinach and romaine lettuce topped off with vine ripe tomatoes, cucumber, onions, shredded cheese and your choice of dressing.

Burrito Bowl \$14.00
Mojo Pork, Grilled chicken or Portobello mushroom over a bed of shredded lettuce, ripe tomatoes, onion, cilantro, olives, cheddar cheese, side of homemade salsa and sour cream.

Breakfast All Day

AM Panini \$8.00
Scrambled or fried eggs, garlic butter, spinach, tomatoes, mozzarella or cheddar cheese. Choice of bacon, ham, andouille sausage or Portobello mushroom.

Deep Fried French Toast \$10.00
Cuban bread in a flavored egg wash, deep fried golden brown, with walnuts, powdered sugar with maple syrup.

Fried Chicken and French Toast \$11.00
Crispy chicken tenders over French toast with maple syrup.

Breakfast Bowl \$11.00
Bowl of potato home fries, 2 eggs (scrambled or sunny side up), bacon, ham or andouille sausage. With tomato, cheddar cheese and mozzarella cheese. Comes with Cuban buttered toast. Sub tofu for meats (no charge).

Breakfast Sides

Egg \$2.00
Applewood Sliced Bacon (2) \$2.00
Cuban Toast 4" \$2.00
Ham Slice \$2.00
Andouille Sausage \$2.00
Home Fries \$2.00

Dinner Sides

Mac and Cheese \$5.00
Cheddar infused with truffle oil and bacon sprinkles.

Fresh Cut Fries \$3.00
Russian Sauerkraut \$4.00
Eastern European recipe of cabbage, fermented with cabbage.

Cajun Slaw \$4.00
Greek Potato Salad \$3.00
Broccoli \$3.00
Rice and Beans \$2.00
Yellow Rice \$2.00
Black Beans \$2.00
Black Bean Vegan Soup \$5.00
Nacho Cheese \$2.00
Broccoli and Cheese \$5.00
Baked Pretzel \$4.00
With nacho cheese or brown mustard.

Quart of "Ms Fab" French \$20.00
Onion Soup
Pho King Superbowl Soup-Non Dairy and Gluten Free

All Pho and Udon Versions come with rice noodles, cilantro, lime, mushroom, bean sprouts and herbs. Sriracha on the side.

Desserts

Niaddi Flan \$6.00
A local favorite! Enjoy classic flan, with exotic sauces such as espresso condensed milk, chocolate ganache sauce, or strawberry. All come with a sugar caramel sauce.

Chocolate Truffles \$6.00
(2) Truffles - great to split! Made with cream cheese and oreo cookies dusted with cocoa served with ganache.

Guava Turnover \$5.00
Cream cheese guava stuffed in flaky bread dough.

French Toast Fried \$5.00
Cup of Vanilla Ice Cream \$2.00
Honduran Brownie \$4.00
Gluten free, Honduran chocolate, Environmentally and socially conscious.

Brownie or Cookie a La Mode \$8.00
Our Honduran (Gluten free) or Large chocolate chip cookie with chocolate ganache, and a scoop of vanilla ice cream.

Large Chocolate Chip or Black/White Cookie \$3.50

Solo Stoney Panini

With spinach and ripe tomato pressed on Cuban bread, brushed with garlic butter and mayo/mustard mix and pesto. Available on Cuban.

Stoney Panini Chicken Solo Sandwich \$12.00

Fresh cuban bread, brushed with mayo/mustard mix and pesto, layered with spinach, ripe tomato, Mozzarella cheese and grilled chicken breast. Brushed with butter and pressed.

Stoney Panini Italian Cut Solo Sandwich \$14.00

Fresh cuban bread, brushed with mayo/mustard mix and pesto, layered with spinach, ripe tomato, Mozzarella cheese and smoked turkey and Black Forest Ham. Sandwich brushed with butter and pressed.

Stoney Panini Veggie Solo Sandwich \$14.00

Fresh cuban bread, brushed with mayo/mustard mix and pesto, layered with spinach, ripe tomato, Mozzarella cheese, musrooms,peppers,olives,onions,Mozz cheese.

Sandwich Platters

The Cuban Platter \$14.00

VOTED FIRST PLACE Traditional Cuban USA Homemade mojo roasted pulled pork, cooked ham and salami piled onto Cuban bread. Layered with mustard mayo mix, pickle and Swiss cheese. Brushed with butter and pressed. Served with a mojo sauce to dip.

Po' Boys Shrimp Sandwich Platter \$15.00

Available on hoagie or sweet hoagie roll with shredded lettuce, tomatoes and pickles. Made to order hand battered with boom boom sauce.

Bad Hombre Cubano Sandwich Platter \$14.00

The trumped up Cuban with Jalapeno peppers. In house roasted mojo pulled pork, ham and salami piled onto Cuban bread. Layered with mustard mayo mix, pickle and Swiss cheese. Brushed with butter and pressed. Served with mojo sauce to dip.

Po' Boys Mojo Pork Sandwich Platter \$12.00

Slow cooked pulled pork, recommend BBQ sauce, sweet hoagie roll and Cajun slaw.

The "Jueban" Sandwich Platter \$12.00

Toasted Cuban Bread layered with grilled pastrami, topped with Swiss cheese, sauerkraut and Russian dressing. Served not pressed.

Gyro/Souvlaki Sandwich Platter \$13.00

OPA! Grilled pita layered with Gyro meat or grilled chicken, onions, vine ripe tomatoes, tzatziki sauce, crumbled Feta.

Filet Mignon Champa Steak and Cheese Sandwich Platter \$14.00

Beef tenderloin, grilled onions, green peppers and mushrooms drizzled with beef bone broth, with melted provolone cheese on Cuban bread, with homemade Au Jus dip.

The Big Cheese Sandwich Platter \$13.00

Open face backed on Cuban bread, mozzarella, provolone and cheddar on a garlic butter base.

Comes with a side of pesto and tomato.

Stoney Panini Platter

With spinach and ripe tomato pressed on Cuban bread, brushed with garlic butter and mayo/mustard mix and pesto. Available on Cuban.

Stoney Panini Chicken Platter \$13.00
Seasoned grilled chicken with mozzarella.

Stoney Panini Veggie Platter \$14.00
Layered with mushrooms, peppers, onions, olives, mozzarella.

Stoney Panini Italian Cut Platter \$14.00
Salami, pepperoni, ham with mozzarella cheese. Pressed and grilled.

Burgers

Served on a Kaiser roll bun with lettuce, tomato, pickle and onion or horsey sauce. With fresh cut fries or chips.

Cheese Burga Cheese Burga \$14.00
Fresh 80/20 Beef, grilled with your choice of gorgonzola, provolone, cheddar, Swiss or mozzarella cheese.

Veggie "Beyond" Burger \$16.50
A delicious plant based patty. 20g of protein, no soy, GMO or gluten.

Entrees

Add Garlic Bread \$2.50

Filet Mignon Kabobs \$25.00
Marinated Filet Mignon, 8oz. cuts on two grilled skewers. Served with broccoli and one side of your choice.

Ex Wife Pasta Bowl \$19.50
Gyro meat or chicken in a Greek creamy dressing with grilled tomato, onions, mushrooms, melted Feta cheese over choice of noodles, linguine recommended.

Ex Wife on a Diet Entree \$18.00
Pasta with spinach, mushrooms, onions, feta cheese, tomatoes, with light Greek salad dressing sauce, tangy and tasty. Rice noodle recommended.

My "Big Fat" Greek Pasta \$24.00
Shrimp, grouper, white fish and lobster meat grilled in olive oil with feta, tomatoes, onions, olives, capers, lemon juice in a Greek dressing sauce. Served with rice noodles or linguine.

Seafood Lobster Pasta Bowl \$28.00
Gulf shrimp, grouper, lobster meat and white fish cooked in a garlic tomato basil and lobster bisque sauce. Served with linguine or rice noodles.

Yellow Rice and Black Beans \$18.75
Entree
Served with portabella mushroom, grilled chicken, or roasted pork.

Fried Seafood Basket \$28.00
A 12oz. selection of breaded shrimp, white fish, grouper, lobster meat, with (1) lobster puppy. Served with cut fries and choice of (cocktail, tartar, or boom boom sauce).

Florida Gulf Grouper Fish n' Chips \$18.00
Breaded and fried Gulf grouper with home cut fries, side of Cajun slaw and tartar sauce.