

# EMERGING eats



*Saffron latte*  
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# 50 Menu Trends to Watch

- 1. Agliata**—Italian garlic sauce and condiment
- 2. Amchur**—mango spice powder used as a seasoning
- 3. Bagna Cauda**—Italian garlic and anchovy dish
- 4. Banana Blossom**—purple Southeast Asian flower used as a meat substitute
- 5. Barley Beverages**—drinks made from the grain
- 6. Basil Seeds**—black, tear-shaped seeds of the sweet basil plant
- 7. Beef Cut Callouts in Carpaccio**—raw dish calling out specific cuts of beef
- 8. Boba Cocktails**—drinks featuring the Taiwanese tapioca balls
- 9. Cantaloupe Cocktails**—adult beverages spotlighting cantaloupe juice
- 10. Colored Chickpeas**—green, black or red garbanzo beans



Curry using  
black chickpeas  
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## COLORED CHICKPEAS

Most Americans are familiar with the round, beige chickpea, but garbanzo beans also come in black, green or red colors. These vibrant legumes can be used in much the same way as traditional beige chickpeas, creating strikingly colorful hummus or dried and served as snacks.

### On the Menu

#### Wood Fired Pita

served with marinated ahi tuna, green chickpea hummus, urfa and mint

*Pacific Standard Time in Chicago*

#### Duck Nduja Sausage

pickled duck tongues, crispy cici noodle, black chickpeas, juniper and arugula

*Table, Donkey and Stick in Chicago*

#### Green Chickpea Hummus

with Aleppo pepper and olive oil

*Vidrio in Raleigh, N.C.*

FISH AND SEAFOOD  
MEATBALLS

Common in China and Nordic countries, fish balls turn the concept of a traditional meatball on its head by spotlighting fish or seafood ranging from whitefish to crustaceans. Like in beef and pork meatballs, the fish or seafood is shredded, ground or pureed and shaped with other add-ins.

**On the Menu**

**Swordfish Meatballs**  
with tomato fondue and pickled chiles

*Cira in Chicago*

**Tinapa Croquetas**  
deep-fried smoked fish balls

*Tsismis in New York City*

**Crab Polpette**  
with peppadew pepper aioli

*Cicchetti in Charlotte, N.C.*



*Fried fish  
meatballs  
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**11. Espelette Pepper**—  
French medium-hot chile

**12. Ethnic French Toast**—  
international versions of the  
eggy bread dish

**13. Fideo**—short, thin noodle  
used in Latin dishes

**14. Fish and Seafood  
Meatballs**—ground fish or  
seafood rolled into small balls  
and cooked

**15. Fruit Soup**—appetizer  
soup spotlighting fruit

**16. Gazoz**—Israeli soft drinks

**17. Grass Jelly**—East Asian  
jelly-like dessert

**18. Haminado Egg**—  
Sephardic Jewish-style egg

**19. Korean Pepper**—long,  
slim, mild chile from Korea

**20. Lumache**—Italian shell-  
shaped, hollow pasta

- 21. Makgeolli**—sparkling Korean rice wine
- 22. Manuka Honey**—earthy, aromatic honey produced from the manuka tree
- 23. Mastiha**—Greek spice or digestif known for medicinal benefits
- 24. Mbongo Tchobi**—Cameroonian spicy black stew

- 25. Mojama**—Spanish dried salt-cured tuna
- 26. Nontraditional Cheesy Desserts**—desserts featuring cheese beyond familiar cheese plates and cheese-infused cakes
- 27. Palo Santo**—Yucatan edible tree bark with functional benefits

- 28. Plant-Based Bolognese**—classic Italian pasta sauce sans meat
- 29. Plant-Based Caviar**—roe-like fare made from fruits and vegetables
- 30. Purple Mustard**—edible wild greens with earthy, musky flavor

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## PLANT-BASED CAVIAR

Operators are taking the salt-cured roe delicacy into the plant-based realm by creating similarly shaped garnishes from fruits or vegetables. This follows on the trend of other plant-based products in the market, from plant-based beef burgers to plant-based fish.

### On the Menu

#### Scallop Crudo

with lime caviar, sea ash and Buddha's hand  
*Orfano in Boston*

#### Roasted Chicken

with sweet peppers, eggplant caviar and paprika jus  
*Audrey at the Hammer in Los Angeles*

#### Vegetable Tartine

rustic toast topped with eggplant caviar, grilled and roasted vegetables, arugula and pesto vinaigrette  
*Gabi in Philadelphia*



*Fresh raw green  
finger lime caviar  
Image from  
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**31. Roasted Radish**—baked version of the root vegetable that’s typically served raw

**32. Rock Candy Cocktails**—drinks topped with the sugar candy on a stick

**33. Sabich**—Israeli pita sandwich

**34. Saengchae**—spicy Korean radish salad

**35. Safflower**—herbaceous, thistle-like plant

**36. Saffron Drinks**—beverages featuring the aromatic red spice

**37. Seafood Ragu**—traditional Italian pasta sauce that swaps meat for seafood

**38. Shipka Pepper**—hot Bulgarian chile

**39. Simit**—Turkish sesame-encrusted bagel

**40. Singani**—Bolivian distilled liquor



Saffron latte  
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Saffron, the expensive threaded spice used mainly as a seasoning or coloring agent in food, is now moving to the beverage side of the menu. Operators are featuring the recognizable flavor in both nonalcohol and adult beverages, namely in liqueurs for the latter.

**On the Menu**

**Muse + Metta Kombucha**  
mango chili saffron flavor  
*Easy Bistro & Bar in Chattanooga, Tenn.*

**Silk Road**  
Apologue saffron liqueur, Tattersall gin, Bonanto aperitif and Dolin Blanc  
*Table, Donkey and Stick in Chicago*

**Devil in the White City**  
cardamom saffron liqueur, coconut milk and vanilla  
*Vermilion in Chicago*



Chicken and strawberry salad with negroamaro vinaigrette  
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### SPECIFIED WINE VINEGAR

Typically, wine-based vinegars are sold with basic descriptors such as red wine vinegar, white wine vinegar or Champagne vinegar. Currently trending are wine vinegars spotlighting more specific varietals, such as Barolo vinegar, to appeal to those who prioritize transparency and premiumization.

#### On the Menu

**Salt Roasted Chicken**  
with porcini, radicchio tardive and Barolo vinegar  
*Via Locusta in Philadelphia*

**Insalata di Castelfranco**  
heirloom chicory salad, sliced apples, toasted walnuts, shaved caciocavallo di podolica and negroamaro vinaigrette  
*Cicala at the Divine Lorraine in Philadelphia*

**Harvest Moon**  
cognac, sparkling wine, cinnamon, cherry, lemon, black pepper and cabernet vinegar  
*Billy Sunday in Chicago*

- 41. **Soy Cocktails**—adult beverages made with soy-based sauces
- 42. **Specified Wine Vinegar**—red or white wine vinegar that specifies the varietal
- 43. **Tabil**—Algerian/Tunisian spice mixture
- 44. **Tallow**—rendered beef or mutton fat

- 45. **Tarator Sauce**—Lebanese mixture of tahini, lemon, garlic and parsley
- 46. **Tardivo Radicchio**—Italian bitter heirloom plant
- 47. **Tom Yum Beyond the Bowl**—classic Thai dish inspirations beyond soup
- 48. **White Sweet Potatoes**—variety with golden skin and white flesh

- 49. **Xato**—Catalan nut and vinegar sauce
- 50. **Yarrow**—herbaceous flowering perennial

QUESTIONS?

# So, what's next?

Do you have questions on this report or want more information about other vital topics? Reach out to your Technomic team today



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