

EMERGING eats



Saffron latte
Image from
Shutterstock

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
Image from
Shutterstock

10

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



*Fried fish meatballs
Image from Shutterstock*

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

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.

- 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

29

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
Shutterstock*

- 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
Image from Shutterstock

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
Image from Shutterstock

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



Lizzy Freier
Senior Research Manager, Menu
lfreier@technomic.com



Since 1966, we have produced in-depth research focused on the foodservice industry.

We provide insights into consumer, industry and menu trends in the U.S., Canada and 23 countries around the world.

Our team of experts helps leaders in the industry make complex business decisions, set strategy and stay ahead of the curve.

Have questions about this report?
Reach out to us today.

312-876-0004
info@technomic.com
technomic.com