

UNIVERSAL STUDIOS HOLLYWOOD™ DIETARY FOOD GUIDE

Our team of award-winning chefs prepare a wide variety of cuisines to fit your dietary needs. From gluten-free to vegetarian dining options, each dish is prepared with a high level of expertise.

OUR TEAM OF AREA CHEFS ARE HERE TO HELP YOU AND YOUR FAMILY.

Alex Abano Michelle Acosta Arvin Lizardo Dyrral Hall
Robert Wallace Rab Sinay Louis Gray

CULINARY TEAM

Vice President & Executive Chef

Eric Kopelow

Executive Sous Chefs

Anthony Cotroneo

Pearl White

Executive Park Chef

Remi Lauvand

Sous Chefs

Gaudencio Suarez

Tony Amara

Brett Brennan

Disclaimer

Universal Studios Hollywood is not responsible for any changes in the menus, substitutions, restaurant closures, product adjustments or availability. Universal Studios Hollywood is not responsible for any allergic reactions, religious concerns or allergen contamination in the cooking process of the foods served in the Park with regard to dietary and religious needs.

Universal Studios Hollywood will use reasonable efforts to prevent the introduction of the allergen of concern into the food through close attention during our sourcing, preparation and handling processes. However, it is ultimately always up to the guest to use his or her individual discretion to make an informed choice regarding whether to order any particular items, since Universal Studios Hollywood cannot guarantee that allergens may not have been introduced during another stage of the food chain process, or even inadvertently by Universal Studios Hollywood.

GLUTEN-FREE DINING

(Menu Subject to Change)

UPPER LOT

Hollywood & Dine

- Hollywood Burger (request gluten-free bun) served with French fries and coleslaw
- Grilled Chicken Sandwich (request gluten-free bun) served with French fries and coleslaw
- Roasted Portobello Mushroom Burger (request gluten-free bun) served with French fries and coleslaw
- Black Bean Chicken served with rice and steamed vegetables (request no oyster sauce)

Mel's Diner

- The Deluxe (request gluten-free bun) served with French fries and coleslaw
- Grilled Chicken Sandwich (request gluten-free bun) served with French fries and coleslaw
- California Cobb Salad

Gru's Lab Café

- Gru's Backyard BBQ Rotisserie Chicken served with French fries and coleslaw
- Black Bean Chicken served with rice and steamed vegetables (request no oyster sauce)

French Street Bistro, Studio Café and Palace Theatre Café

- California Cobb Salad
- Chicken Caesar Salad
- Fresh Fruit Cup

Plaza Grill

- California Chicken Salad

Three Broomsticks™

- Spare Ribs Platter served with corn on the cob and roast potatoes

- Continental Breakfast (request no croissant or scone)
- Roast Chicken Salad
- Beef Sunday Roast (request no Yorkshire pudding)
- Lemon Herb Roast Chicken Platter served with corn on the cob and roast potatoes

Phineas Q. Butterfat's Ice Cream

- Soft Serve Ice Cream in a cup

Luigi's Pizza

- Gluten-Free Pasta with Marinara Sauce (by request only)

Krusty Burger

- Krusty Burger (request gluten-free bun) served with French fries and coleslaw

Cletus' Chicken Shack

- Thrilled to Be Grilled Chicken Sandwich (request gluten-free bun) served with French fries and coleslaw

Bumblebee Man's Taco Truck

- Carne Asada Tacos
- Chicken Tacos
- Bumblebee Man's Mucho Mucho Nachos (request no cheese sauce)

LOWER LOT

Jurassic Café

- Citrus Marinated Roasted Chicken Dinner served with mashed potatoes and corn (request no gravy)
- Grilled Chicken Sandwich (request gluten-free bun) served with French fries and coleslaw
- Caesar Salad (request no croutons)

Ben & Jerry's

- Soft Serve Ice Cream in a cup

GLUTEN-FREE DINING

Celiac Disease

This menu is offered for those with celiac disease or sensitivity to gluten – a protein found in cereal grains, wheat, rye and barley.

We try to accommodate all our guests; however, we do not have any cooking surfaces that have not come in contact with a possible food product containing gluten. We can do our best to make sure the surfaces are free of any gluten or gluten by-products prior to cooking any gluten-free food.

VEGETARIAN DINING

(Menu Subject to Change)

UPPER LOT

We cannot guarantee that any vegetarian food served is vegan.

Hollywood & Dine

- California Cheese Pizza (contains cheese)
- Sautéed Vegetables and Rice (by request only)
- Roasted Portobello Mushroom Burger served with French fries and coleslaw

Mel's Diner

- Veggie Burger with Hummus, served with French fries and coleslaw

Gru's Lab Café

- Grilled Cheese Sandwich served with French fries and coleslaw

Cinnabon

- Cinnabon Roll

French Street Bistro, Studio Café and Palace Theatre Café

- Tomato and Mozzarella Sandwich
- Thai Udon Noodle Salad

Three Broomsticks™

- Sautéed Jumbo Asparagus Platter
- Continental Breakfast served with croissant and scone
- Potato Leek Soup and Salad Plate

Luigi's Pizza

- Penne Pasta with Marinara Sauce
- Penne Pasta with Alfredo Sauce (contains dairy)
- Cheese Pizza (contains cheese)
- Meat Hater's Pizza (contains cheese)

Krusty Burger

- Mother Nature Burger served with French fries and coleslaw

Cletus' Chicken Shack

- Waffle Sandwich with Veggie Burger, served with French fries and coleslaw

Bumblebee Man's Taco Truck

- Bumblebee Man's Mucho Mucho Nachos served plain with cheese and vegetables

LOWER LOT

Jurassic Café

- Cheese Pizza (contains cheese)
- Caesar Salad (contains cheese and anchovies)
- Veggie Burger with Hummus, served with French fries and coleslaw
- Fresh Fruit Cup

PEANUT-FREE DINING

No peanut or nut oils are used at Universal Studios Hollywood™.

All locations in the Park are peanut-free with the exception of the following:

- Panda Express – Kung Pao Chicken
- Ben & Jerry's – Ice Cream Sundae
- Lard Lad Donuts – Nestle® Butterfinger Donut
- Studio Café and Palace Theatre Café – Nestle® Butterfinger Cupcake Desserts
- French Street Bistro, Studio Café and Palace Theatre Café – Thai Udon Noodle Salad

KOSHER DINING

At this time we do not offer kosher meals.

ALL OUR FOODS ARE 100% TRANS FAT FREE (TFF)

- We use no added MSG
- All our food is cooked fresh each day
- All cooks and servers use latex or vinyl gloves when in the restaurants
- We are inspected by California state and local health agencies
- We have trained chefs operating all of our food locations within the Park who are certified by the State of California for food safety and hygiene

DAIRY-FREE DINING

(Menu Subject to Change)

UPPER LOT

Hollywood & Dine

- Stir-Fried Asian Chicken
- Chinese Chicken Salad

Gru's Lab Café

- Gru's Backyard BBQ Rotisserie Chicken served with French fries and corn (request corn with no butter)
- Stir-Fried Asian Chicken Bowl

French Street Bistro, Studio Café and Palace Theatre Café

- Thai Udon Noodle Salad

Plaza Grill

- Classic 1/3 lb. Hamburger (request no cheese) served with French fries and coleslaw
- Hollywood Classic BBQ Pulled Pork Sandwich
- Turkey Leg served with French fries

Three Broomsticks™

- Beef Sunday Roast (request no Yorkshire pudding)
- Continental Breakfast (request no croissant or scone)

Luigi's Pizza

- Penne Pasta with Marinara Sauce (request no cheese or garlic bread)

Krusty Burger

- Krusty Burger (request no cheese) served with French fries and coleslaw
- Clogger Burger (request no cheese) served with French fries and coleslaw
- The Ribwich served with French fries and coleslaw

Cletus' Chicken Shack

- Cletus' Peep-Fried Chicken Platter (request no mashed potatoes)

LOWER LOT

Jurassic Café

- Jurassic Burger (request no cheese) served with French fries and coleslaw
- Turkey Leg Plate served with French fries and coleslaw

Panda Express

- Beef and Broccoli served with noodles
- Kung Pao Chicken served with noodles