



RAW BAR

OYSTERS

*West Coast or East Coast
Red Wine Vinegar, Cocktail Sauce,
Mignonette Lemon*

TUNA TARTARE

*Tuna, Kalamata Olives, Avocado Purée,
Cucumber, Cilantro, House Sambal,
Pita Chips*

SEAFOOD TOWER

*Alaskan King Crab, Maine Lobster, Jumbo Shrimp,
Assorted Oysters, NZ Mussels,
served with Cocktail Sauce, Mignonette and Lemon
Mount Olympus option

TUNA SASHIMI

*Ahi Tuna, Truffle Pearls, Yuzu Kosho,
Micro Rainbow Greens, Olive Oil*

ENTRÉES

CHICKEN SOUVLAKI

*Marinated Chicken Breast, on a Bed Grilled Zucchini,
Yellow Squash, Asparagus, finished with Olive Oil,
Lemon, Greek Oregano*

GRASS FED “BLACK ANGUS” FLAT IRON STEAK

*6oz-Flat Iron, grilled to order, served with Kiki Fries
Parsley Vinaigrette Sauce*

SALMON SAGANAKI

*Grilled Salmon, Grated Tomato Sauce, Feta Cheese,
Greek Oregano, Olive Oil*

GREEK BOLOGNESE PASTA

*Makaronia Me Kima, served with Bucatini Pasta,
Shredded Kefalograviera Cheese, Whipped Herbed Greek Yogurt,
Olive Oil*

SEAFOOD PASTA

*Fettuccini, Shrimp, Scallops, Baby Spinach,
Greek Yogurt Cream Sauce*

LOBSTER PASTA

Whole Lobster, Shallot, Garlic, San Marzano Tomato Sauce,

LAMB CHOPS

Lamb Rack, Cauliflower Purée, Honey Truffle Sauce

SPREADS & SALADS

PIKILIA

Assortment of Spreads, House-Grilled Pita

TOMATO SALAD

*Tomato, Peppers, Red Onion, Cucumber,
Feta Cheese, Kalamata Olives, Oregano,
Red Wine Vinegar, Olive Oil*

ARUGULA SALAD

*Baby Arugula, Walnuts, Sundried Tomato, Grapes, Goat Cheese,
Hearts of Palm, Balsamic Vinaigrette*

KIKI CAESAR SALAD

Chopped Romaine Heart, Pita “Croutons”, Kefalograviera Cheese

APPETIZERS

AVGOLEMONO SOUP

*Chicken Lemon Soup, Served with Orzo, Carrots, Celery,
Onions, Greek Oregano*

KIKI CHIPS

Fried Zucchini and Eggplant, Tzatziki

SAGANAKI

Lightly Fried Kefalograviera, Lemon, Oregano

BLACK MUSSELS

*Black Mussels, White Wine, Tomato, Garlic Sauce,
Grilled Ciabatta*

OCTOPUS

*Olive Oil Braised, Red Onions,
Fried Capers, Olive Oil and Parsley*

CRISPY SHRIMP

*Crispy Jumbo Shrimp, Dusted with Herbs
and Seasonings, Lemon Aioli*

SHRIMP AND SCALLOPS

Farro, Assorted Peppers, Citrus Vinaigrette, Crumbled Feta

CRAB CAKE

Jumbo Lump Crab, Peppers, Onions, Lemon Aioli

SIDES

LEMON POTATOES

*Yukon Gold Potato, Oregano, Lemon, Olive Oil
Can be Served Purée*

KIKI FRIES

*Fried Potatoes, Oregano, Lemon, Feta Cheese
Truffle + 5

GRILLED VEGETABLES

*Zucchini, Broccolini, Yellow Squash, Asparagus,
Peppers, Olive Oil, Sea Salt*

FALL HARVEST RISOTTO

*Butternut Squash, Sage, Toasted Almonds,
Finished with Feta Cheese*

EXECUTIVE CHEF: STEVE RHEE GENERAL MANAGER: XANDRA HOLLO

SERVICE CHARGE OF 22% WILL BE INCLUDED ON ALL CHECKS.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.
THERE IS RISK ASSOCIATED WITH CONSUMING RAW OYSTERS. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN - 09/20/22