



KIKI CAVIAR

50 gm. 100 gm. 250 gm.
Blini, Red Onion, Tzatziki, Lemon

RAW BAR

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

TUNA TARTARE
*Tuna, Kalamata Olives, Avocado Puree,
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
*Abi Tuna, Truffle Pearls, Yuzu Kosho,
Micro Rainbow Greens, Olive Oil*

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

WATERMELON SALAD
Watermelon, Baby Arugula, Feta Cheese, Balsamic Vinaigrette

ENTREES

10 oz FILET MIGNON
Lobster Surf and Turf

16 oz NEW YORK SIRLOIN
Lobster Surf and Turf

ORGANIC CHICKEN
*Free Range Organic Chicken, Baby Gem Potato,
Black Garlic, Avogolemono Emulsion*

LAMB CHOPS
Lamb Rack, Cauliflower Purée, Honey Truffle Sauce

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

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

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

APPETIZERS

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*

CRAB CAKE
Jumbo Lump Crab, Peppers, Onions, Lemon Aioli

KIKI'S GREATEST HITS

All Dishes Served to Share,
4 Person Minimum

*Pikilia, Tomato Salad, Octopus, Kiki Chips,
Rack of Lamb, Organic Chicken,
Whole Grilled Lavraki, Grilled Vegetables,
Lemon Potato, Truffle Kiki Fries*

LARGE PLATTERS

FISHERMAN'S FEAST PASTA
*Black Mussel, Scallop, Shrimp, Linguine, Caper
Butter-Grated Tomato Sauce*

MEZZI RIGATONI PASTA
*Baked Feta, Grape Tomato, Greek Oregano,
Basil, Olive Oil, Flambé.
Prepared Table-side*

LAVRAKI
*Mediterranean Sea Bass
(Serves 2-4 ppl)
Salt-Crust Option

**BONE-IN
40oz TOMAHAWK**
Sea Salt, Olive Oil

SIDES

LEMON POTATOES
*Yukon Gold Potato, Oregano, Lemon, Olive Oil
Can be served as a purée.*

KIKI FRIES
*Fried Potatoes, Oregano, Lemon, Feta Cheese
Truffle

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

WHOLE CAULIFLOWER
*Creamy Dressing, Crumbled Feta Cheese,
Toasted Almonds, Herbs*

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 - 03/21/24

