



STARTERS

SMALL PLATES

Soup of the Day served with crostini	10
Marinated Olives with rosemary and orange	8
Artichoke au Gratin w Pita Chips Kalamata olives, crispy cheese	14
Roasted Brussels Sprouts balsamic glaze, labne	14
Mini Boreks spinach and feta with tzatziki	11
Peppadews spicy-sweet feta and goat cheese filled peppers	11
Toasted Halloumi with zesty tomato harissa	14
KG Tasting Board peppadews, mini boreks, stuffed grape leaves, wedge of kashkaval, hummus with pita	22

TAPAS & MEZE

Served with warm pita bread

Any Four	23
Any Six	31
Single Serving	10

Hummus	
Tzatziki	
Baba Ganoush	
Lentil Salad	
Olive Tapenade	
Walnut Pepper Spread	
Beet Skordalia	
Stuffed Grape Leaves	
Butternut Squash and Tahini Tapenade	

DIPPERS & EXTRAS

Assorted Crudité 7 for dipping	Extra Pita 3 Rice Crackers 3
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SALADS

Garden and Grove Salad red and green cabbage, butternut squash, brussel sprouts, green apple, pepitas, pickled fennel, pickled onion over white bean rosemary puree with maple-mustard vinaigrette	18
Organic Kale lemon-shallot vinaigrette, walnuts, dried figs, shaved pecorino cheese	17

ADD A SKEWER TO YOUR SALAD

Chicken	10
Lamb Kofte	10
Salmon	11
Octopus	12
Garden Skewer	7
Falafel	9
King Oyster Mushroom with salsa verde	10

Please note that a gratuity of 20% will be added for parties of six or more.

Contains Nuts Contains Gluten Vegan





MAINS

FONDUE

24 per person

Served in a cast iron pot with baguette for dipping

Classic
nutty Gruyère,
pungent Raclette

Truffle
nutty Gruyère,
truffle oil

Kashkaval
Bulgarian sheep's milk

Cheddar & Cider
Caramelized onion jam

FONDUE DIPPERS

	Assorted Veg & Fruit	8
	Charcuterie	14
	roasted kielbasa, loukaniko & soujouk	
	Roasted Potatoes	9
	Extra Baguette	4

FONDUE PAIRS BEAUTIFULLY WITH OUR SAVOY WINES

Jacquère Blanc
Domaine Jean Vullien 2022
Savoy, France

46

Domaine des 13 Lunes
Gamay/Mondeuse 2022
Savoy, France

74
organic
biodynamic

SKEWERS & BURGERS

Kashkaval Cheeseburger  **21**
Spiced beef with Kashkaval cheese served on lavash
with tahina sauce, cabbage salad & house pickles

Two Skewers Plate **24**
served with our house-made harissa and tzatziki, and a choice of
mushroom bulgur  or squash caponata 

Single skewer à la carte **11**

CLASSIC SKEWERS

-  **Kofte** Colorado lamb, herbs, spices
- Chicken** yogurt, red pepper, herbs, spices
-  **Garden** squash, bell peppers, onion
-  **King Oyster Mushroom** salsa verde
-  **Falafel** herbed falafel with tahina

SPECIALTY SKEWERS

with an additional charge per skewer ordered

Marinated Salmon wrapped in grape leaves **+6**

Grilled Octopus lemon, herbs, spices **+7**

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 Contains Nuts  Contains Gluten  Vegan





PRIX FIXE SPECIAL WITH WINE FOR TWO
\$99

\$125 on Thursday, Friday, Saturday

TWO STARTERS TO SHARE



KG Tasting Board

hummus & pita, stuffed grape leaves spinach & feta mini boreks, peppadews, Kashkaval cheese



Kale Salad

lemon-shallot vinaigrette, walnuts, dried figs, shaved Pecorino

CHOICE OF MAIN

Cheese Fondue for Two

Served with baguette for dipping

Choice of Classic, Kashkaval, Truffle, or Cheddar and Cider

FONDUE DIPPERS

Enhance your fondue experience with a Fondue Dipper

Charcuterie Board	+ 14
Roasted Potatoes	+9
Fruit & Veg	+8

Three Classic Skewers to Share

Served with mushroom bulghur or seasonal caponata

CLASSIC SKEWERS



Kofte Colorado lamb, herbs, spices

Chicken yogurt, red pepper, herbs, spices



Garden squash, bell peppers, onion



King Oyster Mushroom salsa verde



Falafel herbed falafel with tahina

SPECIALTY SKEWERS

with an additional charge per skewer ordered

Marinated Salmon wrapped in grape leaves +6

Grilled Octopus lemon, herbs, spices +7

CHOICE OF DESSERT TO SHARE

Homemade Baklava

dried fruits, mascarpone



Chocolate Torte

pistachios, raspberry coulis, mascarpone



Chocolate Tahini Fondue +5

with pretzels, marshmallows, apples, dried apricots, chocolate chip cookies



CHOICE OF WINE BOTTLE

Carmenère

Rapel Valley, Chile Rayun 2022

Chenin Blanc

Western Cape, South Africa Fairvalley 2023

OR ENJOY ONE OF OUR SPECIALLY PRICED SAVOY WINES

Domaine des 13 Lunes +27

Gamay/Mondeuse 2022 Savoy, France

Soft tannins with notes of sour cherries & blueberries. Light with a lingering finish.

Jacquère Blanc +7

Domaine Jean Vullien 2022 Savoy, France

Light, mineral and brightly acidic with notes of alpine flowers and citrus

Dry Option:

You may substitute the wine bottle for two mocktails of your choice and a large bottle of sparkling water.

Our prix fixe menu is designed for two guests only and cannot be shared with additional diners. Additional guests at the table are kindly asked to order separately.

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Contains Nuts



Contains Gluten



Vegan

