

small plates

seasonally inspired dishes

EDAMAME CROSTINI

organic edamame, salmon roe, mint, watercress, parmsan, radishes 12

MINI SPICY AHI TUNA TACO

sushi grade ahi tuna, avocado, spicy mayo, black sesame, cilantro, crispy wonton 12

PATE CHAUD (mini hot pie)

minced free range chicken, carrots, onions, peas 9

DAIKON RICE CAKE

spicy soy, ginger, scallion 6

KETTLE MISO SOUP

free range poached chicken breast, tofu, spinach, shitake mushroom, enoki mushroom, glass noodles, miso broth 7

GRILLED CALAMARI SALAD

mizuna, vietnamese herbs, carrots, chili-lemon infused dressing 10

BEET SALAD

goat cheese, pistachio, red onions, frisee redwine vinaigrette 9

WARM KALE SALAD

quinoa, orange, red onion, sherry vinaigrette 9

featured dish

FIVE SPICE CHICKEN

half free range chicken, sauteed asian pears, watercress & orange salad 21

CHILEAN SEA BASS

steamed in parchment paper with ginger, shitake mushroom, scallions, coriander, white wine 32

VOL-AU-VENT

puff pastry shell filled with free range chicken breast, peas, carrots, onions, in a light cream sauce 17

SALMON

lentil, tomato, pea sprout salad, balsamic reduction 21

HANGER STEAK & FRITES

garlic herb butter 17

SPICY JUMBO GARLIC SHRIMP & PASTA

chile, lemon, spinach, fresh handmade pasta 21

BIB BIM BOP

crispy rice cake, spinach, sunny side organic egg, kimchee radish, pea sprout salad, mori 15

GRILLED VEGETABLE NAPOLEAN

organic grilled vegetables, fresh mozzarella, roasted pepper sauce 14

SAVORY BRAISED OXTAIL

creamy lemon polenta, sauteed pea sprout 18

house specialty

SEAFOOD PAELLA

asian inspired with jasmine rice, ginger, lemongrass, cilantro, saffron, chorizo, salmon, mussels, clams, squid, shrimp, jumbo prawns and grilled whole lobster 165
served for 4-6 guests
please reserve 48 hrs in advance

beverages

kingsbury cafe blend coffee				3
espresso	single	2	double	3.5
cappuccino, latte, café au lait				4
ethiopian drip coffee (brewed to order, single cup)				3
vietnamese drip coffee (brewed to order, hot or cold, with sweetened condensed milk)				3
iced organic rishi tea				3.5
hot organic rishi tea				2.5
chai tea latte				4

introduction

HOUSE MARINATED OLIVES

spiced with lemon & orange, roasted garlic cilantro, chili flakes 6

GRILLED FLAT BREAD

sauteed mushrooms, sauteed onions, goat cheese, arugula, balsamic glaze 9

CHARCUTERIE BOARD

selection of local artisan salami and sausages, cornichon, ground mustard, grilled toast 17

Consuming raw or under-cooked meats, poultry, seafood, cheese, mushrooms, legumes and eggs may increase the risk of food-borne illness especially if you have a medical condition.

An 18% gratuity charge to all parties of 6 or more.

Prices subject to change without notice.

All our breads & desserts are made on premises under Work of Art

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