

# Kaifuem

## *Medditeranian Restaurant & Lounge*

### SALADS

<b>Garden Salad</b>	10
garden veg., feta cheese, herbs w/feta cheese	12
<b>White Salad</b>	12
cow tongue, daikon radish, eggs, creamy dressing	
<b>Avocado Salad</b>	12
tomato, garden veg., herbs	
<b>Octopus Salad</b>	16
cherry tomato, frisee	
<b>Trident Salad</b>	24
seared salmon, tuna, eel	
<b>"GAMBRINUS"</b>	23
warm seafood salad	
<b>Babaganush</b>	7
<b>Eggplant Ratatouille</b>	10
<b>Tomato Salad</b>	9
onions, jalapenos	
<b>Hummus</b>	7

### STARTERS

<b>Pickled Veggies</b>	9
pickled in house	
<b>Calf Liver</b>	10
tzatiki	
<b>Home Fried Potatoes</b>	9
wild mushroom	14
<b>Herring w/Potatoes</b>	10
<b>Norwegian Lox</b>	11
<b>Fried Calamari</b>	14
<b>Tartar - Tuna or Salmon</b>	16/14
avocado, garden veg., toast	
<b>Mussels</b>	17
P.E.I Mussels in white sauce	
<b>Peel n Eat shrimp</b>	18
cooked in a beer broth, herbs	
<b>Tiger Shrimp</b>	19
pan fried w/herbs & spices	
<b>Meat Platter</b>	22
tongue, beef & chicken roulette	
<b>Fish Platter</b>	33
smoked norwegian lox, semga, seabass	

### SHISH KEBABS

Grilled over a wood fire	
<b>Chicken, Lamb, Beef,</b>	7/ea
<b>Veal liver, Lula</b>	

<b>Salmon kebab</b>	10
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### SIDES

<b>French Fries</b>	<b>Sweet Potato Fries</b>
<b>Mashed Potato</b>	<b>White Rice</b>
<b>Grilled Vegetables</b>	

### SMALL BITES

<b>Chebureki</b>	4/ea
Minced meat, onions, fried	
<b>Samsa</b>	4/ea
Lamb, veal, onion, spices	
<b>Manti (4pcs)P</b>	9
Steamed meat dumplings	

### SOUPS

<b>Shurpa</b>	9
lamb, garden vegetables	
<b>Lagman</b>	9
diced lamb, homemade noodles	
<b>Dumpling Soup</b>	9
chuckvara	
<b>Harcho</b>	8
Lamb, vegetables, rice	
<b>Borscht (veggie)</b>	8
beets, veggies, sour cream	
<b>Seafood Soup</b>	18
mussels, calamari, shrimp curry - mild or spicy	

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### MAINS – choice of side

#### LAND: USDA prime

<b>Rib Eye Steak</b>	22oz	34
<b>Skirt Steak</b>	16oz	24
<b>Lamb Chops (3)</b>	12oz	27
<b>Short Ribs</b>	24oz	28

#### SEA: Locally sourced

<b>Cedar Plank Salmon</b>	10oz	23
<b>Chilean sea bass</b>	8oz	29
<b>Shrimp Scampi</b>		23
<b>Branzino (whole)</b>		27
choice of grilled, fried or baked		
<b>Tuna steak</b>	10oz	24
lightly seared		

### BEVERAGES

#### **Cold Drinks**

<b>Homemade Fruit Punch</b>	5
Pitcher	14
<b>Saratoga Flat Water (750ml)</b>	5
<b>San Pellegrino Mineral Water</b>	5
<b>Juice</b>	4
orange, apple, cranberry, tomato	
<b>Soda/Pop</b>	3
sprite, coke, diet, ginger ale	
<b>Coke Cola Bottle (Mexican)</b>	5
<b>Tarhun</b>	4
tarragon soda	

#### **Hot Drinks**

<b>Hot Tea</b>	5
served in a kettle for (4)	
<b>Americano</b>	4
<b>Cappuccino</b>	5
<b>Espresso</b>	4
double	6

### DESSERTS

<b>Tiramisu</b>	10	<b>“Napoleon”</b>	9
<b>Homemade Cheesecake</b>	9	<b>Lava Cake</b>	10
<b>Crème Brulee</b>	8	<b>Chocolate Mousse Cake</b>	9