





RESTAURANT WEEK 2024 MENU

Three Course Dinner \$45

Choice of Starter

KG Kale Salad

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

Fondue for One

choose from Classic, Truffle, or

Kashkaval served with baguette

KG Tasting Plate

peppadews, mini boreks, stuffed grape leaves, wedge of kashkaval, hummus with pita

Gazpacho 🐇

chilled tomato soup, served with croutons

Choice of Main

Two Skewers Plate

any two Classic Skewers with choice of mushroom bulgur or squash caponata

KG "Arayes" Cheeseburger

served with chopska salad and house pickles

Choice of Dessert

Homemade Baklava 🥜 🖟



Chocolate Torte 🥜

THREE COURSE LUNCH \$30

Starter

Choice of Gazpacho, Single Tapas with Pita

Main

Choice of

Kale Salad with Classic Skewer Fondue for One with Veg & Baguette Two Classic Skewers with Side

Dessert



Baklava 🥜 🎼 or Chocolate Torte 🥜

Beverage

Martini, Glass of House Wine, or Draft Beer

Three Course Brunch \$30

Starter

Choice of Gazpacho or Single Tapas with Pita

Salad

Small Kale Salad

Main

Choice of

Shakshuka roasted potatoes Garden Poutine roast potatoes, egg, cheese curds, pork belly **Artichoke Egg Strata** roasted potatoes

Beverage

Mimosa, Bellini, Bloody Mary or Bloody Caesar Coffee or Tea

Specialty Skewers can be selected for any Skewer dish with additional charge noted on regular menu



\$30 Wine Bottles

With purchase of any restaurant week menu

Chenin Blanc 🐬



Carmenère 🐐

Western Cape, SA FairValley, 2023

Rapel Valley, Chile Rayun, 2023



Please note that a gratuity of 18% will be added for parties of six or more. Prices include credit card fees. If you are paying the entire bill in cash, let your server know to receive a 3% discount.









