



MUSSELS SALADS STARTERS

Margarita....11

Tequila, cilantro, lime, jalapenos, garlic, shallots, green onions

Kimchee....11

Kimchee, white wine, preserved lemon

• • • • SIDES & DRINKS • • • •

Sides	4
Soda.....	2
Pellegrino	4
One Village Coffee & Herbal Teas	2

Fried Goat Cheese....11

Baby arugala, mixed berries, reduced balsamic

Caesar Salad....7

Romaine, garlic croutons, parmigiano reggiano

Beet Salad....8

Frisee, honied goat cheese, pistachio vinaigrette

Fried Calamari....7

Panko crusted, habanero honey sauce

Grilled Crustini....MP

* Chef's Selection

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{ Please notify your server of any allergies or dietary needs you may have. }
 Almost every dish at Kaya's can be adjusted to your preference.

Steak Special....MP

* Chef's Selection

Grilled Pork Chop....19

Caper grits, shiitake mushrooms, bacon, spinach, brandy reduction

Edamame Gnocchi....17

Truffled wild mushroom sauce, shaved shiitake mushrooms, lemon, parmesan

Grilled Chicken Salad....17

Boneless thigh, mixed greens, grilled corn, sweet peppers, eggplant, scallions, tomatoes, grilled scallion aioli.

BBQ Pork Shank....19

Homemade bbq sauce, fried sweet potato ribbons, apple & carrot slaw

Jumbo Lump Crab & Lobster Cakes....22

Panko crusted, grilled creamed corn relish, black beans, roasted tomatillo tomato and horseradish sauce

Flounder Filet....23

Pan fried, panko & wasabi pea crusted, warm arugala salad, jumbo lump crab, lobster, tomatoes

Pan Seared Duck Breast....23

Gruyere polenta, carmelized onions, sour cherry and pinot noir demiglace

Lobster Ravioli...24

Sweet peas, tomatoes, lobster cream sauce

Kaya's is a family owned and operated byob restaurant. When you're here, you're family! Please relax, drink some wine, laugh with those closest to you and enjoy yourself. 20% gratuity is included for parties of 6 or more. A corkage fee will be charged for bottle service.

5 BROOKLINE BLVD, HAVERTOWN PA. 19083
 www.kayascuisine.com – 610.446.2780

SPRING-SUMMER
 2011 MENU

Executive Chef Michael Hawthorne
 Sous Chef William Lindsay