

KAAYA

COLD APPETIZERS

- Oysters (6) or (12) \$19/32
- Kaaya Oysters (Red Onion, Micro Cilantro and Ikura) \$23/38
- Tuna Tartare with Avocado and Chips \$19
- Burrata with Arugula, Heirloom, Cherry Tomatoes & Fig Balsamic Glaze \$18
- “Cocktailito” Shrimp, Oyster, Octopus, Scallops, Leche de Tigre and Sauce \$21
- Corvina Ceviche, Red Onions, Cilantro, Aji Limon, Leche de Tigre, Cancha \$18
- Beef Tartare with Chimichurri Sauce, Egg and Sweet Demi Glace \$18

HOT APPETIZERS

- Rock Shrimp, Tempura Batter and Sweet Spicy Mayo \$19
- Crispy Rice under Spicy Tuna or Salmon Tartare with Truffle Oil Soy Sauce \$16
- Seared Octopus, Rosemary Potatoes and Kalamata Olives \$28
- Seafood Fritters, Deep Fried Calamari, Shrimp and Fish \$21
- Cheese Fingers (Tequeños), Bread Dough Spear filled w/ White Cheese, Cilantro Aioli \$12

SALADS

- Kaaya Salad, Arugula, Avocado, Green Apple, Dry Mango, Carrots, Celery, Cherry Tomatoes and Mint Dressing \$18
- Tataki Salad, Arugula, Seared Tuna, Avocado, Quinoa, Shallots, Tomatoes and Ponzu Dressing \$19
- Caesar Salad, Romaine Lettuce, Cherry Tomatoes, Onions, Parmesan Cheese w/ Caesar Dressing \$19 (Chicken) or \$23 (Tuna)

SANDWICHES

- Mahi-Mahi Sandwich, Lettuce Chiffonade, Honey Dressing and French Fries \$21
- Kaaya Burger, Bacon, American Cheese, BBQ Sauce, Shallots and French Fries \$20

PASTAS

- Spicy Mezzo Paccheri Lobster, Vodka, Tomato Sauce and Crushed Calabrian Peppers \$32
- Bucatini Cacio e Pepe, Pecorino & Parmesan Cheese, Black Pepper \$22
- Linguine alle Vongole, Clams, Garlic and Celery \$30
- Crab Ravioli with Butter and Lemon Sauce \$28

FROM THE FARM

- 8 Oz. Beef Tenderloin, Shiitake Mushroom and Demi Glace Sauce \$38
- New Zealand Lamb Chops, Roasted Potatoes and Roquefort Cheese Sauce \$42
- 16 Oz. Black Angus Ribeye, Roasted Potatoes \$55
- Surf & Turf, Black Angus Ribeye and Lobster Tail, Mixed Salad and Truffle Fries \$110

FROM THE SEA

- Grilled Salmon over Garlic Spinach, with Tomatoes and Coconut Sauce \$29
- Fish & Chips, Beer Battered with Fries and Tartar Sauce \$24
- Mango Mahi, Tomato, Red Onion, Cilantro and Mango Sauce over Riso Venere \$30
- Scallops, Spicy Gratinated over over Riso Venere \$32
- Mediterranean Branzino, Tomatoes Caper Sauce, Served with Sauteed Vegetables \$36
- Whole Fried Fish (Snapper, Hog Fish, Catch of the Day) \$MP

SIDES

- French Fries \$10
- Truffle Fries \$12
- Sauteed Veggies \$12
- Rosemary Roasted Potatoes \$12
- Black Riso Venere \$12
- Mashed Potatoes \$12

DESSERTS

- Kaaya Tiramisu \$15
- Warm Chocolate Melt down \$15
- Cheesecake \$15
- Passion Fruit Panacota \$15
- Pistacchino \$18
- Sgroppino Veneziano \$18
- Italian Gelato & Sorbet \$15
- Pistacchio, Vanilla, Chocolate Brownie, Lemon Sorbet

Some selections also include gluten, nuts, dairy and other ingredients that may cause allergies. If you have any type of allergy, please let our server know before ordering in order to properly assist you.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

18% Service charge will be added to all checks.

KAAYA

SIGNATURE COCKTAILS

The Kaaya Colada	21
Malibu rum, pineapple juice, splash of lime, topped with coconut water. (Served in souvenir coconut shell)	
Apple Yacht	15
Vodka, sour apple, pineapple juice, simple syrup.	
Banana New Fashion	17
Bourbon, banana liquor, brown sugar, angostura bitters.	
Scottish Sunset	16
Scotch, Malibu rum, lime juice, pineapple juice, simple syrup, topped with cranberry juice.	
Captain Mango	15
Cruzan mango rum, captain morgan rum, lime juice, club soda, mint, garnished with mango.	
CucuTime	16
Gin, St germain, muddled cucumber, lime, simple syrup, rosemary, topped with club soda.	
Te Quiero Winking	16
Muddled jalapeño, tamarindo puree, lime juice, simple syrup, tequila, triple sec, served w/ tajín ring and tamarindo.	
Pasión Peruana	17
Pisco, passion fruit juice, lime, simple syrup, egg white.	
Samba con Amaretto	15
Cachaça, lime juice, simple syrup, amaretto, muddled limes.	
Onolulü Ride	17
Mezcal, orange juice, splash of lime, simple syrup, topped with ruby red grapefruit.	

BEER

Draft Beer	7
-------------------	---

SANGRIA

By the glass or pitcher

Red Sangria	11 45
White Sangria	11 45

ROSE

Saint-Roch Old Vines Rose	45
Roussillon, France	

PROSECCO

Prosecco Doc Extra Dry	11 40
Piemonte, Italy	
Prosecco Doc Terre di Bacco	45
Doc Treviso, Italy	

CHAMPAGNE

Louis Morette G. Reserve Brut	25 115
Epernay, France	
Louis Morette G. Reserve Rose	30 125
Epernay, France	
Veuve Clicquot Champagne	270
Brut Rose	
France	
Veuve Clicquot Champagne	190
Brut Imperial	
France	
Moët & Chandon Champagne	210
Brut Rose Imperial	
France	
Moët & Chandon Champagne	224
Extra Dry Imperial Ice	
France	

WHITE WINE

Vento Di Mare Moscato	9 36
Italy	
Submission Chardonnay	11 45
California	
Toi Toi Sauvignon Blanc	11 45
Marlborough, New Zealand	
Vento Di Mare Pinot Grigio	9 36
Terre Siciliani, Italy	
Priara Pinot Grigio	49
Friuli, Italy	
Bouza de Rei Gran Seleccion Albarino	75
Rias Baixas, Spain	

RED WINE

Submission Pinot Noir	11 45
California	
Finca El Origen Reserva Malbec	11 45
Uco Valley, Argentina	
Toro de Piedra Gran Reserva	11 45
Cabernet Sauvignon	
Colchagua Valley, Argentina	
Valduero Una Cepa Tempranillo	99
Ribera del Duero, Spain	

18% Service charge will be added to all checks.