



MENU

STARTERS

- Gazpacho** 8
Chilled summer soup with tomatoes, scallions, cilantro, bell peppers, cucumbers
- Peppadews** 9
Cheese filled spicy-sweet peppers
- Grilled Halloumi** 12
With zesty harissa dipping sauce

TAPAS & MEZE

Served with whole wheat pita bread

- Sampler plate** any four tapas 20
Single Serving 9

- | | |
|----------------|----------------------|
| Hummus | Walnut Pepper Spread |
| Beet Skordalia | Tzatziki |
| Baba Ganoush | Olive Tapenade |
| Labne | Stuffed Grape Leaves |

- Assorted crudité** 6
Seasonal veg for dipping

- Extra pita** ● / **Rice Crackers** 3

FONDUE

19 per person

Served in a cast iron pot with baguette

- Classic** nutty Gruyère, pungent Raclette
Kashkaval Bulgarian sheep's milk
Truffle nutty Gruyère, truffle oil

- Veg & Fruit Dippers** 7

SALADS

- Heirloom Tomato Salad** 15
Basil vinaigrette, Bulgarian feta
- Kale Salad** 14
Preserved lemon-shallot vinaigrette, walnuts, dried figs, shaved Pecorino

ADD A SKEWER TO YOUR SALAD

- | | | | |
|--------------|---|------------------------|---|
| Chicken | 7 | Octopus | 9 |
| Lamb Kofte ● | 7 | Impossible Meatballs | 9 |
| Brisket | 7 | Salmon in Grape Leaves | 8 |

SKEWERS

- Choice of two skewers with mushroom bulgur or squash caponata** 21

Kofte Colorado lamb, herbs, spices ●

Chicken yogurt, red pepper, herbs, spices

Grilled Octopus lemon, herbs, spices +7*

Oven Roasted Brisket onions, red peppers +5*

Impossible Meatballs vegan Adana spice +7*

Marinated Salmon wrapped in grape leaves +6*

* additional charge per skewer

DESSERT

Blackberry Mango Crisp 10
with black pepper-honey goat cheese

Baklava dried fruits, mascarpone ● 8

● Contains Gluten





DINNER SPECIAL WITH WINE FOR TWO \$85

Tapas Sampler

Select any four

Hummus	Walnut Pepper Spread
Beet Skordalia	Tzatziki
Baba Ganoush	Olive Tapenade
Labne	Stuffed Grape Leaves

Small Kale Salad + 8 for a large salad

Choice of Two Skewers

Kofte Colorado lamb, herbs, spices	
Chicken yogurt, red pepper, herbs, spices	
Grilled Octopus lemon, herbs, spices	+7*
Oven Roasted Brisket onions, red peppers	+5*
Impossible Meatballs vegan Adana spice	+7*
Salmon marinated and roasted in grape leaves	+6*

* additional charge per skewer

Two Sides

Mushroom Bulgur & Seasonal Caponata

Choice of One Dessert

Homemade Baklava dried fruits, mascarpone	
Blackberry Mango Crisp with black pepper-honey goat cheese	+2

Choice of Wine Bottle

Rayun Carmenère 2018
Cuvée Jean-Paul Blanc de Blancs Sec 2019
Rosé Penya 2020 (+15)

Prix fix without the wine bottle is available for \$66





BEVERAGES

SPECIALTY COCKTAILS

12 single | 19 double

The Sibia Clipper
Negroni Spritz
Rosemary Ginger Margarita

Cherry Mezcal Mule
Garden Gimlet
Black Star

BEER

Radiant Pig Save the Robots IPA 7
NY - 7% (draft)

Five Boroughs Brewing Co. Pilsner 7
NY - 5% (draft)

Westhampton Jetty 4 Lager 7
NY - 5.8% (draft)

Clausthaler Dry Hopped 7
Germany - 0.5% (11.2oz can)

WHITE WINE

6oz | 9oz | Btl

Sauvignon Blanc Arona 13 | 20 | 35
Marlborough, NZ

Cotes de Gascogne 12 | 18 | 35
Cuvée Jean Paul 2019
Gascony, France (Vegan)

Riesling Nein Lives 2018 12 | 19 | 32
Mosel, Germany

Vinho Verde Raza 2020 13 | 20 | 35
Minho, Portugal

Pinot Grigio on Tap 6oz | 9oz | ½ L | 1L
Gazerra 2018
Sicily, Italy

Chardonnay on Tap 13 | 19 | 28 | 50
Matchbook 2019
Dunnigan Hills, CA

SPARKLING & ROSÉ

6oz | 9oz | Btl

Rosé Penya 2020 13 | 20 | 35
Cotes Catalanes, France

'3B' Sparkling Rosé 45
Beira, Portugal

Castelloiroig Brut Cava 38
Catalonia, Spain

Rosé Villa Wolf Pinot Noir 13 | 20 | 35
Pfalz, Germany

Prosecco 12 | 42
Ca' Furlan Cuvée Beatrice, Italy

RED WINE

6oz | 9oz | Btl

Malbec Catena 2017 14 | 19 | 50
Vista Flores, Argentina

Carmenère Rayun 2018 12 | 17 | 45
Rapel Valley, Chile

Pinot Noir 14 | 19 | 42
Comtesse Marion 2020
Languedoc/Roussillon, FR

Zinfandel on Tap 6oz | 9oz | ½ L | 1L
Seghesio Sonoma NV
Sonoma, California

ORANGE WINE

Buccia Nera Donna 15 | 21 | 50
Patrizia 2020
Tuscany, Italy





SPECIAL WINES BY THE BOTTLE

REDS

Weon Carignan 2018 Maule Valley, Chile	40
Hahn Cabernet Sauvignon 2019 Lodi and Paso Robles, CA	52
Paxton Graciano 2017 McLaren Vale, Australia	40
Domaine Gérard Millet Sancerre Rouge 2017 (Pinot Noir) Sancerre, France	55

WHITES

Nicolas Feuillatte Champagne Côte des Blancs, France	92
Dom. Martin Pierre Sancerre 2018 (Sauvignon Blanc) Chavignol, Sancerre, France	50

WEEKLY SPECIALS

Daily Happy Hour “\$7 before 7pm”, Everyday from 4-7pm
Select wine glasses and draft beers \$7. Cocktails \$11.

Weekday Lunch Specials
Monday-Friday noon-3pm

Kale Salad	10
Heirloom Tomato Salad	11
Choice of Two Skewers	18

Join us for Live Music Sunday Evenings

We will be participating in NYC Restaurant Week this summer!
See our special menus at kashkaval.com/rw





BRUNCH MENU

BRUNCH MAINS

Spinach & Feta Chickpea Crepes 14
With avocado, roasted potatoes and side salad (gluten free)

KG Scramble 14
Cage free eggs, soujouk (beef), fresh kale, Kashkaval with roast potatoes & side salad

Artichoke Egg Strata 14
With roasted potatoes and side salad

Mediterranean Breakfast 14
Hummus, labne, stuffed grape leaves, hard boiled eggs, cucumber, tomato, olives & pita

TAPAS & MEZE

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Sampler Plate any four tapas 20
Single Serving 9

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Beet Skordalia	Tzatziki
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Labne	Stuffed Grape Leaves

Assorted crudité 6

FONDUE 19 per person

Served in a cast iron pot with baguette

Classic nutty Gruyère, pungent Raclette

Kashkaval Bulgarian sheep's milk

Truffle nutty Gruyère, truffle oil & peelings

Veg & Fruit Dippers 7

SALADS

Heirloom Tomato Salad 15
Basil vinaigrette, Bulgarian feta

Kale Salad 14
Preserved lemon-shallot vinaigrette, walnuts, dried figs, shaved Pecorino

ADD A SKEWER/SIDE TO YOUR SALAD OR BRUNCH MAIN

Chicken	7	Cage Free Egg Side	2
Lamb Kofte	7	Impossible Meatballs	9
Octopus	9	Salmon in Grape Leaves	8

SKEWERS

Choice of two skewers with roasted potatoes and side salad 21

Kofte Colorado lamb, herbs, spices

Chicken yogurt, red pepper, herbs, spices

Grilled Octopus lemon, herbs, spices +7*

Oven Roasted Brisket onions, red peppers +5*

Impossible Meatballs vegan Adana spice +7*

Marinated Salmon wrapped in grape leaves +6*

* additional charge per skewer

WEEKEND COCKTAILS

Glass 7 | Carafe 21

Bellini Sparkling white with peach nectar

Mimosa Fresh OJ with sparkling

KG Bloody Mary Our own zesty mix, vodka

KG Bloody Caesar Clamato juice, vodka

