

# KAIKO

## TAPAS

**MARINATED GREEN OLIVES ... ₺ 2200**   

Our own marinade recipe with fresh herbs, garlic confit and lemon zest

**CRISTINA CROQUETTES ... ₺ 4000**

Traditional Spanish “tapas” made with bechamel sauce, stuffed with different ingredients

**SMOKED RED SNAPPER & SWEET PEPPER PÂTÉ ... ₺ 4900** 

Extra virgin oil, capers, herbs and homemade bread

**SMOKED FISH TOASTS ... ₺ 4900** 

Homemade bread with our smoked fish, alioli sauce, herbs and capers

**PROVENÇAL SAUCE & NATURAL MUSHROOM TOASTS ... ₺ 4300**   

Homemade bread topped with stir-fried mushrooms with white wine and provençal sauce

**STUFFED PEPPERS WITH SMOKED CHICKEN ... ₺ 4800** 

Stuffed peppers filled with smoked chicken, mayonnaise, herbs and caramelized onion

**SPANISH OMELETTE ... ₺ 4500**  




Egg and potato omelette, stuffed with Spanish ham or mushroom (or both)

**ALIOLI POTATOES ... ₺ 3300**  

Cold potatoes mixed with our alioli sauce and herbs

**PATATAS BRAVAS ... ₺ 3900**   

Hot spicy tomato sauce with herbs

**PINTXO HUMMUS ... ₺ 3900**   

Chickpea dip, tapenade, extra virgin olive, paprika, and sweet peppers

**PAN “TUMACA” ... ₺ 2800**   

Homemade bread with grated tomato and extra virgin olive

**HOMEMADE BREAD WITH ALIOLI ... ₺ 2800**  

Homemade bread with soft garlic sauce to dip

## SALADS

**CHICKPEA SALAD ... ₱ 3800**   

Caramelized onion, lettuce, tomato, herbs and mustard vinaigrette

**RUSSIAN SALAD ... ₱ 6300**  

Vegetables with mayonnaise dressing, black olives, topped with smoked salmon and tartar sauce

## MAIN DISHES

**SOUTH AFRICAN DURBAN MEAT CURRY ... ₱ 6300**

Tomato base curry with meat, white rice and herbs

**SOUTH AFRICAN DURBAN VEGGIE CURRY ... ₱ 6300**   

Tomato base curry with veggies, white rice and herbs

**RED SNAPPER FILLET ... ₱ 6300** 

Grilled snapper fillet with sliced garlic, Spanish paprika and veggies

**BLACK CUTTLEFISH INK PAELLA (PRE-ORDERED)** 

Black ink, squid, shrimp and alioli sauce

## DESSERTS

**FROZEN CHOCOLATE MOUSSE ... ₱ 2500**  

Traditional recipe with coconut and fruit

**CREMA CATALANA ... ₱ 2500**  

Traditional Catalan dessert infused with cinnamon and lemon peel, topped with caramelized sugar

**ICE CREAM POPSICLES ... ₱ 1700**   

Frozen popsicles based on local products

## EXTRAS

**HOMEMADE SPICY SAUCE ... ₱ 1200**

**HOMEMADE ALIOLI ... ₱ 500**

**HOMEMADE BREAD ... ₱ 300**

 VEGETARIAN  GLUTEN FREE  VEGAN

- taxes included -