



KALALOU

Signature

FIRST IMPRESSIONS & SMALL PLATES

AN INQUIRY INTO ACID-FAT-SALT BALANCE, PRECISE FRY
TECHNIQUE, AND FERMENTED BRIGHTNESS

AKRA FRITTERS MALANGA FRITTERS WITH A CRISP SHELL AND TENDER CRUMB, HOUSE PIKLIZ	\$9	JERK CHICKEN WINGS GRILLED WINGS, JAMAICAN JERK MARINADE, COOLING YOGURT DIP	\$16
EMPANADAS / PÂTÉ CHAUDE FLAKY PASTRY FILLED WITH CURRIED GOAT, SMOKED HERRING, OR BEEF	\$16	GRIYO HAITIAN PORK SHOULDER, SLOW BRAISE AND HOT-PAN FINISH PIKLIZ, AVOCADO PURÉE	\$22
SHRIMP COCKTAIL CHILLED GULF SHRIMP, HOUSE REMOULADE, CITRUS ZEST	\$16	CREOLE CRAB CAKES BLUE CRAB AND CRAWFISH, CORN MAQUE CHOUX, CHORIZO, MICROGREENS	\$22
BUFFALO WINGS CRISP WINGS, HOUSE BUFFALO SAUCE, BUTTERMILK DIP	\$16	BURRATA CREAMY BURRATA, HEIRLOOM TOMATO CONFIT, BASIL OIL, AGED BALSAMIC	\$22
SUGAR KANN WINGS CANE SUGAR GLAZE, CHILI REDUCTION, PICKLED MANGO CHUTNEY	\$16		

GOURMET BURGERS

METHOD: 8 OZ BLACK ANGUS ON BRIOCHE WITH HOUSE FRIES

CLASSIC AMERICAN BURGER ANGUS PATTY, LETTUCE, TOMATO, ONION, PICKLES, SECRET HOUSE SAUCE	\$18	FRENCH BISTRO BURGER ANGUS PATTY, BRIE, CARAMELIZED ONIONS, LETTUCE, TOMATO, DIJON	\$22
ITALIAN CAPRESE BURGER ANGUS PATTY, FRESH MOZZARELLA, BASIL, ARUGULA, TOMATO, BALSAMIC GLAZE	\$22		

SOUPS & GARDEN OFFERINGS

BROTHS AND FIELD GREENS COMPOSED FOR
CONTRAST, REFRESHMENT, AND LIFT.

SIGNATURE SALAD MESCLUN, HEIRLOOM TOMATOES, AVOCADO, PASSION FRUIT VINAIGRETTE	\$16	ROASTED BEET SALAD RUBY BEETS, BLUE CHEESE, CANDIED WALNUTS, STRAWBERRY, CITRUS GLAZE	\$16
ISLAND CONCH CHOWDER COCONUT BROTH, TENDER CONCH, BACON, POTATO	\$16	CAESAR SALAD ROMAINE HEARTS, PARMESAN FRICO, GARLIC CROUTONS, CLASSIC EMULSION	\$16

PASTA & HERITAGE GRAINS

MEDITERRANEAN TECHNIQUE MEETS WEST
AFRICAN GRAINS IN LAYERED AROMATICS

DJONDJON BLACK RICE MUSHROOM-INFUSED RICE WITH EARTHY DEPTH	\$9	BAYOU PASTA CHICKEN, SHRIMP, ANDOUILLE, COCONUT CREAM, PENNE	\$35
JOLLOF RICE TOMATO-PEPPER BASE, WARM SPICE, SCALLION FINISH	\$9	LOBSTER LINGUINI BUTTER-POACHED LOBSTER, GARLIC CREAM SAUCE, LINGUINI	\$55
FLUFFY POLISHED GRAINS FLUFFY POLISHED GRAINS	\$9		

PRIME CUTS & STEAKS

CLASSICAL BUTCHERY WITH CONTROLLED
MAILLARD REACTIONS FOR MEASURED SUCCULENCE.

FILET MIGNON (9 OZ) USDA PRIME TENDERLOIN, RED WINE DEMI-GLACE	\$55	TOMAHAWK RIBEYE (42 OZ) BONE-IN RIBEYE SEARED TABLESIDE; SEASONAL VEGETABLES	\$135
DRY-AGED NEW YORK STRIP (14 OZ) USDA PRIME STRIP STEAK, HERB COMPOUND BUTTER	\$65		



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SEA & LAND CENTERPIECES

LONG BRAISES, AROMATIC CURRIES, AND SEARED SEAFOOD STRUCTURED FOR BALANCE AND LENGTH

HALF CHICKEN DE LA MAISON HERB-BRINED ROAST, BLACK RICE, SEASONAL VEGETABLES	\$40	CURRY GOAT FRAGRANT CURRY, TENDER GOAT, RICE, FRIED BREADFRUIT	\$45
SALMON ALMONDINE PAN-SEARED SALMON, BEURRE NOISETTE, TOASTED ALMONDS, ASPARAGUS	\$45	BRAISED OXTAILS SLOW BRAISE, ROOT VEGETABLES, SWEET PLANTAINS	\$45
BRAZILIAN CREOLE SEAFOOD STEW SNAPPER, SHRIMP, MUSSELS, CRAB, CREOLE TOMATO BROTH, BREAD SERVICE	\$45	CONCH CREOLE TENDER CONCH SIMMERED IN A RICH CREOLE TOMATO-PEPPER SAUCE, SERVED WITH RICE	\$55

SIGNATURE FEASTS

PLATTERS ENGINEERED FOR CONVIVIAL SERVICE AND SHARED EXPLORATION

LOMO SALTADO PERUVIAN PRIME CUT STEAK STIR-FRY, PEPPERS, ONIONS, CRISPY POTATOES	\$55	BLACK RICE PAELLA (FOR TWO) DJONDJON RICE, SAFFRON, SHRIMP, MUSSELS, OCTOPUS	\$65
WHOLE RED SNAPPER (2-3 LBS) CRISPY WHOLE FISH, COCONUT RICE, SWEET PLANTAINS	\$65	VEGETABLE STEW SCHAYOTE, PUMPKIN, CARROTS, TOMATO, BLACK-EYED PEAS, BRUSSELS SPROUT, SWEET POTATOES, ONION, VELOUTÉ WITH RICE	\$25 FOR ONE PERSON AND \$45 FOR 2

ACCOMPANIMENTS & SIDES

A COLLECTION OF OUR DELICIOUS SIDES TO COMPLEMENT YOUR MEAL.

FRIED PLANTAINS (SWEET OR GREEN)	\$9	OKRA & TOMATOES	\$9
ROASTED YUCCA	\$9	GARLIC MASHED POTATO	\$9
BROCCOLINI	\$9	SEASONAL VEGETABLES	\$9

DESSERTS

A CLOSING SEQUENCE THAT EMPHASIZES TEXTURAL CONTRAST AND AROMATIC LIFT

CLASSIC CRÈME BRÛLÉE GLASSY SUGAR CRUST, SEASONAL BERRIES	\$12	PANAMANIAN DULCE DE LECHE CHEESECAKE GRILLED PINEAPPLE	\$12
RUM BARBANCOURT CAKE HIBISCUS-BERRY COULIS	\$12	MOLTEN CHOCOLATE CAKE WARM MOLTEN CENTER	\$12

