

appetizers

language of heart

ti amo (italian)

*seared scallops, fried sweet red sausage,
cauliflower mash and balsamic reduction*

mahal kita (tagalog)

*bbq glazed short rib with homemade ripe pickled
papaya*

te quiero (spanish)

*sweet and sour pickled pear, red onion and date
jam, beets puree hand crushed walnuts*

ay ayaten ka (ilocano)

*smoked salmon resting on a seaweed mat, red and
black caviar, homemade kimchi, salad shot*

entrées

love me tender

*succulent braised lamb shank, rosemary, sweet soy
sauce and san miguel beer au jus*

love is in the air

*grilled yellowfin tuna marinated in soy sauce,
ginger, lime zest, heart shaped shrimps and
strawberry*

my heart belongs to you

*roasted duck leg, crispy belly pork, orange
marmalade and ginger au jus*

i am forever yours

*wild mushroom, baby rocket leaf, parmesan risotto
and grilled fresh strawberry*

VALENTINE'S DAY

February 14th, 2018

5 Course meal for \$69

dessert

crazy in love

wild rose and lindt chocolate creme brulée

death by chocolate

rich chocolate lava cake, wild berries compote

share the love

fresh strawberries and warm chocolate dip

keep me warm

selection of freshly brew tea and coffee

*petit fours specially made for
ka familia*

Champagne upon arrival



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