

FOR THE TABLE

LABNEH / 14

House-made Labneh served with queen green olives, za'atar (blended in house), pomegranates, herbs, EVOO and our house-made barbari bread

TUNISI EGGPLANT / 14

Iron-skillet seared eggplant, cumin, EVOO, house-made harissa, oven-baked with a garnish of dill and served with our own baked ciabatta bread

HUMMUS BOWL / 16

House made Hummus topped with confit garlic, preserved lemons, smoked paprika, sumac, parsley and a side of barbarea bread

SPANISH STYLE MUSSELS / 26

Mussels, chorizo, garlic, San Marzano tomatoes, saffron butter, red chilis & parsley served with house-made ciabatta bread

KOOBIDEH KABAB (1) / 18 (2) / 26

Lamb & beef kabob served *with* barbari bread, za'atar, red onions and marinated feta, tatziki sauce, EVOO, herbs & sumac

BURRATA / 19

Burrata cheese with broccoli rabe stir-fried in garlic, red chilis, EVOO, and served with our house-made ciabatta bread

MEDJOOOL DATES / 12

Dates stuffed with a savory & flavorful chorizo, all wrapped in applewood smoked bacon

**BREAD - BARBARI / 6 | CIABATTA - 4
BOWL OF FRIED OLIVES - 7**

CHARCUTERIE BOARD

A hand-chosen selection of cheese and cured meats, fried green olives, pisto, honeycomb, smokey almonds served with house-made bread

MEATS

Spanish salchichon, lamb sujuk, cecina, duck prosciutto, finocchiona, prosciutto di parma 18 months

CHEESES

Goat cheese balls rolled in pistachios, mahon, marinated feta, Thomasville Tomme, Humboldt Fog

PICCOLO / 35 3 meats 2 cheeses
GRANDE / 45 5 meats 3 cheeses
PER TUTTI / 58 6 meats 3 cheeses

Kitty Dare

Mediteranean



Eli and Hosainali's Wedding

SIDES

OREGANO AND FETA FRIES / 8

House-made potatoes tossed in feta, fresh oregano, salt and pepper

ROASTED BELL PEPPER SALAD / 6

Roasted bell pepper with EVOO, garlic, red chilli flakes, and parsley

BATATA HARRA / 8

Fried potato wedges tossed with our hot spice mix, chopped cilantro, green olives, fresno chillies and lemon slices

PEARL COUSCOUS / 6

Red onion, zucchini, preserved lemon peel, red bell pepper and tomatoes, za'atar and EVOO

MARINATED GRILLED ZUCCHINI / 6

Grilled zucchini marinated with EVOO, chillies, parsley, and garlic

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES

FEATURE

BERBERE CHICKEN / 29

Berberes spices marinated free range airline chicken breast with warm sweet potato salad, grilled zucchini, and cherry tomato salsa

GNOCCHI / 29

Turmeric flavored gnocchi with black garlic and mint yogurt, lamb ragu, crunchy chickpeas, charred cherry tomatoes

*** TERES MAJOR STEAK / 37**

Char-grilled Teres Major served with gremolata, harissa compound butter, house fries and roasted bell pepper salad

PAELLA / 54 (SERVES 2) VEGETARIAN / 46 ONLY SEAFOOD / 60

Saffron rice, red & green bell pepper, celery, red onion, chorizo, prosciutto, shrimp, mussels, parsley. *Please allow 30-40 minutes for this dish*

CRISPY ARROZ CON CARNE Y MARISCO / 36 VEGETARIAN / 28 ONLY SEAFOOD / 40

Crispy saffron rice, red bell pepper, celery, red onion, chorizo, prosciutto, shrimp, mussels, chillies and parsley

*** CITRUS SALMON / 34**

7oz pan-seared salmon steak, served over pearl couscous salad, orange supremes, lemon dill yogurt sauce, sumac and charred lemon

MELANZANE A FUNGHETTO / 28

Penne pasta, San Marzano tomatoes, garlic, chillies, basil, fried eggplant, EVOO and burrata cheese

*** CATCH RISOTTO / MARKET PRICE**

Market Catch, served over Chef's risotto, inspired each day by fresh and seasonal ingredients

BUCATINI AND SHRIMP / 29

Bucatini pasta with shrimp, garlicky breadcrumbs, red chillies, white wine, lemon zest, pistachio crumbles, and EVOO

*** LAMB BURGER / 19**

6oz lamb burger seasoned with sumac, cumin, smoked paprika. Served on a brioche bun with red onion, romaine lettuce, tomatoes, tzatziki, and harissa aioli

CAVATELLI ALLA GENOVESE / 32

Typical Neapolitan sauce made of slow cooked beef, onions and parmesan cheese served with Cavatelli pasta

FINAL

CARDAMOM ORANGE CREME BRULEE / 9

SAFFRON AND DATES PANNA COTTA / 9
Served with lemon crumble and chocolate powder

WHITE CHOCOLATE PISTACHIO CHEESECAKE / 9

KNAFEH / 10

Phyllo dough stuffed with orange blossom ricotta cheese, sugar and lemon syrup, pistachios

GELATO - ONE SCOOP / 5

Pistachio, Fior Di Latte, Strawberry, Chocolate (vegan and GF)

STELLA'S LITTLE KITTY MENU

AGES 10 AND UNDER ONLY

GRILLED CHEESE / 10

House-made brioche bread, provolone, parmesan, feta, and a side of fries

PENNE AND BUTTER / 8

MAC AND CHEESE / 12

Penne with cheddar and cheese mix

FARM & GARDEN

SOUP OF THE DAY / 13

*** CAESAR / 14 HALF / 7 ADD ANCHOVIES / 3**

Chopped romaine hearts, parmesan cheese, grilled pancetta, fried capers, parmesan crouton, and caesar dressing

CAULIFLOWER / 16

Roasted cauliflower florets, smoked almonds, red onion, golden raisins rehydrated in white wine, sumac & sherry vinaigrette

TRADITIONAL GREEK SALAD / 15

Roma tomato wedges, red onion sliced cucumber, green bell peppers, kalamata olives, feta & Kitty's Greek Dressing

* This item is served raw, undercooked, or contains (may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

OUR SUPPLIERS	Tammy Hester Cheesecakes	Voga Italian Gelato
	Cafe Campesino Roastery	The Spotted Trotter



COCKTAILS

ETI'S G AND T / 16

Mistral Rose Gin, Rose Liqueur, Lemon, Orange Bitters, Fever-Tree Mediterranean Tonic

HOMA'S / 16

Stray Dog Gin, Aperol, Letherbee Pear Cordial, and Lime

PAIGE / 14

High West Bourbon, Amaro Nonino, Camomilla Poli Liqueur, and Havanna & Hyde Bitters

OLD FASHION KITTY / 14

High West Bourbon, Nocino Walnut Liqueur, Rhubarb Liqueur, and 18.21 Havana & Hide Bitters

MINA MINA / 16

St. George Citrus Vodka, Elder Flower Liqueur, Blood Orange Puree, Lime, Club Soda, and Sparkling Wine

HUGO / 16

Sparkling wine, Piolo Max Elder Flower Liqueur, Seltzer & Mint Leaves

MARIA'S ESPRESSO MARTINI / 16

Grind Dbl Espresso Rum, Espresso, Half and Half, Simple Syrup, Black Walnut Bitters

BEER

Creature Comforts Classic City Lager Athens, GA / 5
 Creature Comforts Tropicallia IPA Athens, GA / 7
 Estrella Damm Lager Barcelona, Spain / 6
 Kronenbourg 1664 Lager Strasbourg, France / 6
 Mythos Hellenic Lager Sindos, Greece / 7
 Stella Artois Pilsner Leuven, Belgium / 6
 Peroni Nastro Azzurro Lager Vigevano, Italy / 6
 Three Taverns "Ukiyo" Rice Lager Decatur, GA / 6
 Pretoria Fields "Skywater" Golden Ale Albany, GA / 6
 Three Taverns "Bright Day Coming" IPA Decatur, GA / 7

NON-ALCOHOLIC

Peroni Nastro Azzurro 0.0 Italy / 6

BRANDY, COGNAC, ARMAGNAC, & CALVADOS

Raynal VSOP Cognac / 10
 Park VS Cognac / 14
 Dartigalongue XO BAS Armagnac / 18
 Eric Artiguelongue BAS VSOP Armagnac / 16
 Ménorval Calvados / 14
 Chauffe Coeur Calvados VSOP / 18

MON: CLOSED
 SUN - THURS: 5PM - LAST SEATING 9:00PM
 FRI - SAT: 5PM - LAST SEATING 10:00PM
 THE BAR OPENS AT 4PM EVERY DAY

BRUNCH
 SUNDAY: 10AM - 2:30PM
 *THE BAR WILL STAY OPEN BETWEEN 2:30PM - 5PM

TEL 404 228 1566
 1029 EDGEWOOD AVE NE ATLANTA, GA 30307
 KITTYDARE.COM



Eli

SCOTCH

HIGHLANDS AND SPEYSIDE

Glenlivet 12yr / 14
 Glenmorangie 10yr / 16
 McCallan 12yr / 18

ISLANDS

Talisker 10 yr / 18

ISLAY

Laphroaig 10 yr / 16

CAMPBLETOWN

Springbank 10 yr / 15
 Kilkerran Heavily Peated / 18

LOWLANDS

Glenkinchie 12 yr / 16

BLENDED

Chivas 12yr / 14
 Johnnie Walker Black / 12
 Dewars / 10

BOURBON, WHISKEY & RYE

Basil Hayden / 14
 Four Roses Small Batch / 10
 Woodford Reserve / 12
 Crown Royal / 10
 Jameson Irish Whiskey / 10
 High West Double Rye / 12
 Knob Creek 7 yr. Rye / 12
 Whistle Pig 6yr. Rye / 14
 High West Country American Single Malt / 16
 High West Rendezvous / 14
 High West Campfire / 16
 High West The Prisoner's Share / 32
 Angel's Envy Bourbon / 14



APERITIF

Campari / 14
 Aperol / 12
 Vermut Pedori / 9
 Anselmo Vermouth di Torino Bianco / 10
 Matthiasson Sweet Vermouth / 14

DESSERT WINE

2017 Royal Tokaji / 12

PORT & MADEIRA

Broadbent 5yr Reserve Madeira / 12
 Smith and Woodhouse Tawny 10yr Porto / 12
 Smith and Woodhouse LBV 2009 Porto / 10

SHERRY

Bodegas Yuste Aurora Amontillado / 10
 Bodegas Yuste Aurora PX Pedro Ximenez / 10

DIGESTIF

L'Turineis Vermouth di Torino Cacao / 12
 St. George Bruto Americano / 8
 Sambuca Molinori / 12
 Grappa Poli Cleopatra Moscato Oro / 18
 Grappa Poli Morbida Moscato / 14
 Grappa L'Arco di Amarone / 18
 Genepy / 14
 Massaya Arak / 10

AMARO

Cio Ciaro / 10
 Montenegro / 12
 Nardini / 14
 Nonino / 14
 Vecchio del Capo / 12
 Sirene Canto / 12
 Piolinko Max / 14

SPARKLING

2020 Mont Marçal Cava Brut Rosado Penedès, Spain 13 | 52
 NV Nicolas Feuillatte "Reserve Exclusive Brut" Chardonnay, Champagne, France 17 | 68
 Pinot Noir, Pinot Meunier

ROSÉ

2021 Matthiasson Grenache, Mouvedre, Syrah, Cunoise Napa Valley, CA 13 | 52

WHITE

2021 Talley estate Chardonnay San Luis Obispo, CA 18 | 72
 2022 GAI'A Monograph Moschofilero Peloponnese, Greece 11 | 44
 2022 Bodega Nivarius White Tempranillo, Malvasia Riojana Rioja, Spain 12 | 48
 2021 Bellifolli Bianco Inzolia, Fiano di Menfi, Zibibbo Sicily, Italy 13 | 52
 2022 Golan Heights "Hermon" (Kosher) Chardonnay, Sauv. Blanc Golan Heights, Israel 12 | 48
 2021 Massaya Blanc Sauvignon Blanc, Obaideh Bekaa Valley, Lebanon 13 | 52
 2022 Zingara Pinot Grigio Delle Venezia, Italy 13 | 52
 2021 Eidos de Padrino Albarino Rias Baixas, Spain 13 | 52

RED

2021 Hess "Maverick Ranches" Cabernet Sauvignon Paso Robles, CA 15 | 60
 2019 Avignonesi Vino Nobile di Montepulciano DOCG Sangiovese Tuscany, Italy 16 | 64
 2017 Familia Montaña Reserva Tempranillo Rioja, Spain 14 | 56
 2021 Pierre Dupond "La Renjardiere" Côtes du Rhône Grenache, Syrah, Mourvedre, Cinsault Rhône, France 11 | 44
 2020 Demarie Roero Reserva Nebbiolo Piemonte, Italy 18 | 72
 2021 R. Stuart & Co. "Love, Oregon" Pinot Noir Willamette Valley, OR 15 | 60
 2021 Domaine des Tourelles Rouge Syrah, Cinsault, Cab, Carignan Bekaa Valley, Lebanon 13 | 52
 2021 Corte alla Flora Montepulciano D'Abruzzo DOC Montepulciano, Italy 14 | 56
 2020 Les Cailloux Rouge Merlot, Cabernet, Cab. Franc, Malbec Bordeaux, France 13 | 52
 2020 A Telleria Mencia D.O.Ribeiro, Spain 13 | 52
 2016 Ducarosso, Chianti Reserva Sangiovese, Colorino Tuscany, Italy 14 | 56



THE GLENN HOUSE - 1895

The Rogers Family

The Glenn House was built in 1890 for Rev. Wilbur Fisk Glenn, a Methodist minister and alumnus of Emory University. Built in the architectural style of a Queen Anne Victorian, the Glenn House is one of the original "Grand Dames" of Inman Park.

theglennhouserestoration.com

Photo Courtesy of Kenan Research Center at the Atlanta History Center

FONDILLÓN

SERVES 2 OZ Special style of wine produced in the Alicante D.O. in Spain. It is produced in 1968 / 40 1975 / 30 an oxidised style from Monastrell grapes.