

# MK TAKEAWAYS SPECIALS

## SOUPS

**Carrot Ginger Soup** 9  
*This Rich, Creamy Soup is made with a Roasted Chicken Stock, Fresh Ginger, Carrots, Along with Coriander, Nutmeg & Other Spices; Served along with a House made Artisan Sourdough Crostini*

## STARTERS

**Blackened Shrimp Tacos** 13  
*Blackened & Sauteed Shrimp Served with Flour Tortillas, MK's Signature Slaw, & Lime Crema Sauce*

**Tomato & Onion Jam Tartlet** 11  
*A Savory Tart Made with our House Made Puff Pastry, Topped with Herbed Tomato & Onion Jam, House Made Crème Fraiche and Accompanied by Arugula & Balsamic Reduction*

## SALADS

**Spring Spinach & Strawberry Salad w/Fried Goat Cheese** 11  
*Spring Spinach Salad w/Grilled Asparagus, Strawberries and Fried Goat Cheese with a Spring Vinaigrette*

## MAIN DISHES

**Red Snapper w/Mango Spring Salsa** 18  
*Pan Seared Red Snapper, Served with a Mango Spring Salsa, Cilantro Rice & Grilled Asparagus*

**Chicken Parmesan and Alicia's Homemade Pasta** 16  
*Hand Pounded & Breaded Chicken Breasts, Lightly Browned in the Ove, Topped with Marinara Sauce, & Mozzarella Cheese; Served with Homemade Pasta and Charred Broccolini*

**Churrasco Steak w/Chimichurri Sauce** 20  
*Seasoned & Grilled Churrasco Steak, Topped with a Cilantro-Garlic Chimichurri Sauce, and served along our Spanish Rice w/Onions & Peppers & our MK Signature Black Beans*

**Vegetarian Stuffed Poblano Peppers.** 17  
*A Vegetarian Delight! These Poblano Peppers are Stuffed with a Quinoa Salad w/Black Bean, Corn, & Cotija Cheese. Roasted in Your Oven and Accompanied by Fried Cauliflower Bites & a Creamy Sriracha Ranch Sauce*

## RAMEN

**Chicken Ramen** 16  
*We Start with a Homemade Ramen Broth, which is Chicken Based, We Then Add in the Noodles, Chicken, & Bok Choy and Allow to Simmer. Finally, we add the Egg & Garnish with Shredded Carrots, Enoki Mushrooms, & Scallions to the Ramen Soup. Perfection! Enjoy!*

**Tofu Ramen** 16  
*We Start with a Homemade Ramen Broth, which is Vegetable Based, We Then Add in the Noodles, Tofu, & Bok Choy and Allow to Simmer. Finally, we add the Egg & Garnish with Shredded Carrots, Enoki Mushrooms, & Scallions to the Ramen Soup. Perfection! Enjoy!*

## DESSERTS

**Key Lime Tart** 9  
*With a Graham & Brown Sugar Oat Crust, This Creamy Key Lime Tart is Topped with a Burnt Merengue and Served with Roasted Strawberry Sauce, Valrhona Raspberry Inspiration Ganache, Raspberry Coulis, & Fresh Kiwi*

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