

CAFE  
LULU



WELCOME



WE WANT  
CAFE LULU  
TO BE A  
VERY SPECIAL  
PLACE,

ONE THAT WILL  
MAKE FRIENDS FEEL  
LIKE THEY ARE HOME  
AND STRANGERS FEEL  
WELCOME.

WE WANT  
CAFE LULU  
TO FEEL LIKE  
IT HAS BEEN HERE  
FOREVER -  
TO BRING THE  
EUROPEAN BISTRO  
TO  
KANSAS CITY -  
TO NOURISH THE SOUL  
AS WELL  
AS THE BODY.



SUN MENU

CAFE LULU  
WORLD FOOD

*This is our second year to try to help you escape  
presenting the food of warm places on earth. Our  
Salsas from the Carribean - so close your eyes*

THE BEGINNINGS

DUCK BURRITO \$5.50

*Very spicy. Our best selling  
chipolte chilies in adobo  
tortillas.*

PIZZELLE \$7.00

*Pizza comes to Cafe Lu  
combination we've com*

CUBAN COMBO \$5.00

*Guacamole teamed with  
ground beef, tomato m  
to scoop with.*

CHICKEN SATAY \$6.00

*Indonesian style - mar  
skewer with dipping sau*

COCONUT SHRIMP \$6.00

*Classic Island fare. Dinn*

THE SALAD

THE SOUP

OF THE SEASON

FOR THE SEASON

THE SANDWICH

THE NOODLES



# ENTRY FORM

Mail back this entire page. The bottom portion of the entry form will be returned to you to confirm that your menu has been entered in the contest. **Please fill out your name and address and answer the questions on the reverse side of this card.**

*Lou Jane Temple*

Name of Person entering menu

Operator/Owner/Mgr.

Menu Designer

Other

*CAFE LULU*

Restaurant/Foodservice name/Complete company name

Address

*1706 W. 39<sup>th</sup>*

*KANSAS City Mo. 64111*

City, State, ZIP

*816 931-5858*

Telephone (area code)

Signature (Restaurant Owner/Manager)

*133431*

**PAID**  
**FEB 28 1991**

*\$15*

National Restaurant Association membership number



## SUN MENU

### CAFE LULU WORLD FOOD

*This is our second year to try to help you escape the winter in Kansas City by presenting the food of warm places on earth. Curries from India, Satays from Bali, Salsas from the Carribean — so close your eyes and hear the waves.*

#### THE BEGINNINGS

##### DUCK BURRITO \$5.50

*Very spicy. Our best selling starter made of duck meat and chipolte chilies in adobo sauce and sour cream. Locally made tortillas.*

##### PIZZELLE \$7.00

*Pizza comes to Cafe Lulu. Your waiter will know what exotic combination we've come up with today.*

##### CUBAN COMBO \$5.00

*Guacamole teamed with picadillo, (the National dish of Cuba) a ground beef, tomato mixture with raisins & olives, crisp flour chips to scoop with.*

##### CHICKEN SATAY \$6.00

*Indonesian style — marinated and grilled chicken breast on a skewer with dipping sauces.*

##### COCONUT SHRIMP \$6.00

*Classic Island fare. Dipped in coconut milk and shredded coconut, fried in corn oil and served with the salsas of the day.*

##### SEARED SCALLOPS \$7.00

*Served on a bed of oriental cucumbers with papaya mango salsa on the side.*

#### THE SALAD

##### THE BLU LU \$4.00

*Boston lettuce with blueberries, bleu cheese and fried pecans. Raspberry vinaigrette.*

##### THE NAKED \$3.00

*Tender greens, extra virgin olive oil, balsamic vinegar.*

##### BISTRO SALAD \$5.50

*Assorted baby greens, goat cheese, Jonathan apple slices, toasted hazelnuts, dijon dressing.*

##### INDONESIAN CRISP NOODLE SALAD WITH CHICKEN SATAY \$7.00

*Crunchy oriental noodles, crisp cukes and jicama plus other treats, topped with grilled chicken on a skewer and a lime-honey-sesame dressing.*

#### THE SOUP

##### OF THE SEASON:

##### CHINESE HOT AND SOUR \$3.00

##### FOR THE SEASON:

##### CUBAN SHRIMP AND CORN CHOWDER \$4.00

#### THE SANDWICH

##### SANTA FE GRILLED CHICKEN BREAST \$5.00

*Served with guacamole and salsa on the side.*

##### HOT ITALIAN SAUSAGE ON A BUN \$4.00

#### THE NOODLES

##### LULU'S WHIM. ASK.

##### JADE NOODLES WITH SCALLOPS \$13.00

*Flat noodles tossed with a "pesto" of spinach, basil, cilantro, garlic, toasted pinenuts, olive oil. Seared scallops on top.*

##### SICILIAN STYLE BAKED ZITI \$10.00

*You got the pasta, you got the meat sauce, you got the cheeses, you know!*

15% GRATUITY ADDED TO PARTIES OF 8 OR MORE.

CIGARS AND PIPES IN THE BAR ONLY.

NO SEPARATE CHECKS.

- THE RICE**                    **BLACK BEANS AND RICE \$7.00**  
*Condiments too.*  
*Only on the weekend:*  
**COSTA DEL SOL PAELLA \$12.00 EACH**  
*Seafood, chicken, saffron rice, sausage – Spanish style.*
- THE MEAT**                    **GREEK MOUSSAKA \$10.00**  
*The classic ground lamb, eggplant, custard casserole. Cucumber salad and mint yogurt on the side.*  
**TEX-MEX PORK TENDERLOIN \$13.00**  
*Marinated in chili-lime-garlic marinade. Served with beans and rice, guacamole, and the salsas of the day.*  
**LAMB CURRY \$12.00**  
*Indian or Algerian Style depending on Lulu's whim – but the lamb will always be spicy, tender and served with rice pilaf and mint yogurt.*
- THE BIRD**                    **MORROCAN CHICKEN \$11.00**  
*Back by popular request – This braised dish contains dried apricots, almonds, chick peas, white wine, and apricot nectar. Over rice.*  
**TANDOORI QUAIL \$15.00**  
*2 Semiboneless quail that have been marinated in the tandoor style and grilled. Served with pilaf and mint yogurt, chutney.*  
**TURKEY MOLE \$13.00**  
*The famous Mexican festival dish. Mole has lots of exotic chilies, almonds, chocolate. Served over rice with jicama and guacamole on the side.*
- THE FISH**                    **SHRIMP VINDALOO \$13.00**  
*Classic vindaloo style dish – spicy, hot and sour with tomatoes and potatoes. Rice and raita, too.*  
**SOUTHERN FRIED CATFISH \$10.00**  
*From years of marriage to Southern men, Lulu has the secrets of fish fry's to share. Florida salsa and Tex-Mex chutney on the side.*  
**ORIENTAL RARE TUNA PEPPER STEAK \$16.00**  
*Tuna rolled in cracked pepper, grilled to rare, and served with oriental vegetables and a sesame soy sauce.*
- THE ENDINGS**                **BRIE WITH CRACKERS AND FRUIT \$5.00**  
**MICHAEL'S CHOCOLATE OF THE DAY \$3.50**  
**LEMON AND GINGER SORBET \$3.00**  
*With some baked treats on the side.*  
**LIME OR MANGO MOUSSE \$3.00**  
**TROPICAL FLAN AND SOPAPILLAS \$3.50**  
**GREEK BAKLAVA \$3.00**  
**CHOCOLATE MACADAMIA & COCONUT TART \$4.00**
- THE DRINKS**                **HERBAL ICE TEA \$1.00**  
**CAFE LULU BLEND COFFEE or**  
**100% COLUMBIAN DECAF \$1.00**  
**CAFE CON LECHE is available.**  
**YES, WE HAVE ESPRESSO! \$1.50**  
**CAPPUCINO \$2.00**  
**DRINK OF THE MONTH: LULU RUM PUNCH \$4.00**  
*3 rums, 4 juices and an umbrella of course.*  
**COOK'S CHOICE \$2.50**  
*Tropical juice medley.*

**HOURS: DINNER 5 P.M.-MIDNIGHT, MONDAY-SATURDAY**  
**OPEN SUNDAYS NOON TO NINE**

**CAFE LULU  
WINE LIST**

*When I picture Cafe Lulu in my mind's eye I see a bottle of wine on the table, animated conversation, laughter, friends. Wine is magic - a mysterious chemistry that is more than the sum of its parts. If I could make it so, I would want every evening at Cafe Lulu to be as rich and full of life as a wonderful bottle of wine.*

*Love, Lulu*

**WHITE WINES**

<i>Calliterra Sauvignon Blanc (Chile)</i>	11.00	
<i>Caymus Pinot Noir Blanc (Napa)</i>	12.00	3.00
<i>Domaine de Grassa (Bordeaux)</i>	13.00	
<i>Simi Chenin Blanc (Sonoma)</i>	14.00	3.75
<i>Kenwood Sauvignon Blanc (Sonoma)</i>	14.00	
<i>Vouvray Chateau Monfort (Loire)</i>	16.00	
<i>Robert Mondavi Fume Blanc (Napa)</i>	16.00	4.00
<i>Franciscan Chardonnay (Napa)</i>	16.00	4.00
<i>Mitchelton Marsanne (Australia)</i>	19.00	
<i>Lorentz Gewurztraminer (Alsace)</i>	19.00	4.75
<i>Sonoma Cutrer Russian River (Sonoma)</i>	21.00	
<i>Chateau Millet Graves (Bordeaux)</i>	22.00	
<i>Freemark Abbey Chardonnay (Napa)</i>	24.00	
<i>Girard Chardonnay (Napa)</i>	25.00	
<i>Ruffino Cabreo Chardonnay (Italy)</i>	27.00	
<i>Albert Pic Chablis (Burgundy)</i>	29.00	
<i>Kendall Jackson Proprietor's Reserve Chardonnay (Sonoma)</i>	29.00	6.50
<i>Cassegrain Chardonnay (Australia)</i>	34.00	
<i>Mercurey Blanc Juillot (Burgundy)</i>	37.00	

**SPARKLING WINES**

<i>Codorniu Brut (Spain)</i>	11.00	3.00
<i>Yalumba Brut (Australia)</i>	13.00	3.50
<i>Chateau St. Jean Blanc de Blanc (Sonoma)</i>	19.00	4.75
<i>Maison Deutz Brut NV (Santa Barbara)</i>	23.00	
<i>Roederer Estate Brut NV (Mendocino)</i>	25.00	
<i>Domaine Chandon Reserve (Napa)</i>	30.00	
<i>Schramsberg Blanc de Noir (Napa)</i>	34.00	
<i>Taittinger Brut La Francaise (Champagne)</i>	45.00	8.25
<i>Veuve Clicquot Brut (Champagne)</i>	48.00	

## RED WINES

<i>La Vieille Ferme Rouge</i> (Cotes de Ventoux)	12.00	3.00
<i>Caves Velha Romeira (Portugal)</i>	12.00	
<i>Salice Salentino Riserva (Italy)</i>	13.00	3.50
<i>CUNE Vina Real Rioja (Spain)</i>	13.00	
<i>Concho y Toro Casillero del Diablo</i> <i>Special Reserve Cabernet (Chile)</i>	14.00	
<i>Haywood Zinfandel</i> (Sonoma County)	16.00	
<i>Guenoc Petite Sirah (Lake County)</i>	17.00	4.25
<i>Caparzo Rosso di Montalcino (Italy)</i>	17.00	
<i>Brown Brothers Family Reserve</i> <i>Cabernet Sauvignon (Australia)</i>	<del>20.00</del> <del>18.00</del>	<del>5.00</del> <del>4.50</del>
<i>Duxoup Charbono (Dry Creek)</i>	21.00	
<i>Wild Horse Pinot Noir</i> (Santa Barbara)	22.00	5.50
<i>Domaine Cayron Gigondas (Rhône)</i>	24.00	
<i>Chateau Musar 1980 (Lebanon)</i>	24.00	
<i>Carneros Creek Pinot Noir (Sonoma)</i>	24.00	
<i>Newton Cabernet Sauvignon (Napa)</i>	26.00	
<i>Newton Merlot (Napa)</i>	28.00	6.50
<i>Abbazia di Rosazzo Ronco dei Roseti</i> (Italy)	29.00	
<i>Henschke Cabernet Sauvignon</i> (Australia)	32.00	7.00
<i>Brunello di Montalcino '82</i> <i>dei Roseti (Italy)</i>	35.00	
<i>Gevrey Chambertin Leclerc '85</i> (Burgundy)	39.00	
<i>Chateau Lagrange 1986 (St. Julien)</i>	42.00	

## LULU'S TRIPLETS

*One of the joys of dining out is matching foods and wines. There are no genuine rules when it comes to matching - the best method is to simply experiment.*

### American Triplet - \$40.00

<i>Domaine Chandon Brut half bottle</i>	13.00
<i>Kenwood Sauvignon Blanc half bottle</i>	9.50
<i>Robert Mondavi Cabernet Sauvignon half bottle</i>	19.50

### French Triplet - \$50.00

<i>Joseph Perrier Brut NV half bottle</i>	25.00
<i>Albert Pic Chablis half bottle</i>	16.00
<i>Raspail-Ay Gigondas half bottle</i>	14.00



**CAFE LULU  
WINE LIST**

**WOMEN WINEMASTERS OF THE WORLD**



Glass

Bottle

**FRANCE**

**Domaine Weinbach Gewurztraminer 1986 Cuvée Theo,  
Clos des Capuchins**                      **\$5.50**                      **\$29.00**

Colette Faller is the widow of Theo Faller, whose family has owned Domaine Weinbach for many years. She has run the estate since his death in 1971 and her daughter, Catherine, has recently become winemaker. Colette's wines are among the most respected in all of the Alsace. This wine is from the Capuchins vineyard where Theo is buried.

**Jean Germain Chorey les Beaunes 1986**

**\$6.50**                      **\$35.00**

Jacques Germain has run the estate Jean Germain for many years and his daughter, Jackie, is the new winemaker and heir apparent. Their wines are considered by critic Robert Parker to be among the best in the Cotes de Beaune.

**GERMANY**

**Fritz Haag Brauneberger Juffer Sonnenuhr  
Kabinett 1989**                      **\$4.50**                      **\$18.00**

Fritz and Ilse Haag are considered to be one of the best winegrowing teams on the Mosel River and in critic Stuart Pigott's recent book, *Life Beyond Liebfraumilch*, he states that the Haag's estate "epitomizes the wealth of great German wines that remain virtually unknown in England and America." Fritz and Ilse share the duties of managers and winemakers.

**SPAIN**

**Marques des Caceres Rioja 1986**  
**\$4.00**                      **\$17.00**

Henri Fornier led the winemakers of Rioja into the twentieth century with less use of old oak and long oak ageing. He revolutionized Rioja winemaking as he very nearly did in Bordeaux in the 40's and 50's with fresher, fruitier wines at Chateau Gloria. His daughter Christine is now not only the winemaker but is virtually running the entire estate as Henri moves closer to retirement.

**ITALY**

**Castallare Chianti Classico 1988**  
**\$4.50**                      **\$21.00**

Fioretta Panarai is the wife of Milanese publisher Paolo Panarai of the leading financial magazine, *Capital*. Paolo has for years now been far too engrossed in the business of his magazine empire to spend any time at his estate in Chianti. His wife, Fioretta, runs the day-to-day operations and supervises the winemaking. Their Chianti is first-class and is composed primarily of the grape Sangiovese, instead of the more common Sangiovese Romagna, which is planted in nearly every other Chianti estate.



N.A. — A.C.  
café / coffee shop