

SANDWICHES

B.A.T

Apple Wood Smoked Bacon, Arugula & Roast Tomato
With Honey Mustard Dressing On Ciabatta Bread
10

GRILLED HAM & CHEESE

Cheddar, Fresh Mozzarella, Roasted Tomatoes & Black Forest Ham
9

BURGER DELUXE

Char Grilled Prime Angus Beef With Lettuce, Tomato
Red Onion, Cornichons & A Toasted Challah Roll
11

*Extras: Cheddar, Gorgonzola, Fresh Mozzarella, Avocado, Mushrooms
Apple Wood Smoked Bacon, BBQ Aioli Or Chipotle Aioli \$1 each*

HANGER STEAK SANDWICH

With Sweet & Spicy Pepper Sauté, Lettuce &
Tarragon Mustard Cream On A Baguette
16

GRILLED CHICKEN BREAST

With Avocado, Carrot Ginger Kimchee, Sesame Ginger Vinaigrette
Fresh Mint, Cucumber, Scallions & Cilantro On 7 Grain Bread
11

SWEDISH SHRIMP SALAD

With Fresh Dill, Cucumber & Lettuce On A Croissant
11

FISH TACOS

Fried Cod, Roasted Corn Salsa, Lettuce, Tomato & Avocado
In Flour Tortillas With Chipotle Aioli & Lime Wedges
12

THE MEDITERRANEAN

Prosciutto Ham, Herb De Provence Rolled Goat Cheese
Marinated Artichokes, Niçoise Olive Gremolata, Roast Tomatoes
& Excellent Extra Virgin Olive Oil On a Warm Baguette
12

BBQ PULLED PORK SLIDERS

3 Warm Rolls Stuffed With Chipotle Roast Pulled Pork,
Creamy Coleslaw & BBQ Aioli
11

SIDES

MIXED GREEN SALAD 5

FRENCH FRIES

4

SWEET POTATO WEDGES

5

HOUSE OLIVES

Niçoise Olives Toasted Fennel Seed & Orange Zest 4

TODAYS SOUP

Cup 6 Bowl 8

SALADS

SESAME

NOODLE SALAD

Odon Noodles, Arugula, Cucumber, Toasted Peanuts
Carrot Ginger Kimchee, Sweet Tamari & Ginger Oil
12

HERB GRILLED

CHICKEN BREAST CAESAR SALAD

With Croutons & Garlic Lime Caesar Dressing
14

TUNA NIÇOISE

Hand Packed Spanish White Tuna
Roast Tomatoes, Fingerling Potatoes, Hard-Boiled Egg
Green Beans, Niçoise Olives & Capers On A Bed Of Arugula
With Wild Oregano, Lemon & Excellent Extra Virgin Olive Oil
16

ROAST DUCK ANTIPASTO SALAD

With Garlic Roast Mushrooms, Green Lentils
Marinated Artichokes, Sweet & Spicy Peppers & Roast Tomato
16

House Made Dressings

Balsamic Vinaigrette, Creamy Sesame Ginger Vinaigrette
Gorgonzola, Honey Mustard Or Garlic Lime Caesar

HOUSE FAVORITES

FINGERLING POTATO FRIES

With Chipotle Aioli Dip
8

FRIED PORK DUMPLINGS

With Seaweed Salad & Wasabi Mayo
10

FISH & CHIPS

Crispy Beer Battered Fried Cod
With French Fries, Creamy Coleslaw & Tartar Sauce
18

3 CHEESE CHICKEN ENCHILADAS

With Black Beans, Avocado, Tomato, Roast Corn Salsa & Sour Cream
14

LEMON HERB ROAST 1/2 CHICKEN

With French Fries
19

EGGPLANT PARMIGIANA

Fresh Mozzarella, Caper Marinara, Roast Garlic & Shaved Parmesan
14

FRIED CALAMARI

Tender Calamari Served With Marinara & Lemon Wedges
10

MAC & CHEESE

With Black Forest Ham
9

APPETIZERS

ARUGULA SALAD

With Walnuts, Cherries, Shaved Parmesan
& Balsamic Dressing
9

TUNA

TATAKI

Coriander Seared Ahi Tuna
With Sweet Tamari, Ginger Oil Kimchee Salad & Pickled Ginger
16

TIPSY

BARBEQUED POTTED PIG

Crimini Mushrooms & Brandied Chipotle Roast Pulled Pork
With Creamy Truffled Mack & Cheese
14

ROAST BEET & GOAT CHEESE SALAD

With Niçoise Olives, Pomegranate Molasses
& Toasted Pine Nuts
12

CURRY BUTTER

SAUTÉED SEA SCALLOPS

With Golden Currant Chick Peas Cilantro Salad
& Sweet Lassi Tamarind Sauce
14

ENTRÉES

STAR ANISE

ROAST DUCK

With Coconut Curry, Carrot Ginger Kimchee
Toasted Peanuts & Basmati Rice
26

RACK OF LAMB

With Saffron Porcini Risotto, Artichokes, Roast Tomatoes
Balsamic Glaze, White Truffle Oil & Toasted Pine Nuts
32

MOROCCAN BEEF TAGINE

An Aromatic Mildly Spicy Beef Stew
Served With Basmati Rice, Baby String Beans
& Niçoise Olive Gremolata
26

SESAME CRUSTED

WILD SALMON

With Sesame Noodle Arugula Cucumber Salad
Pickled Ginger, Toasted Cashews, Sweet Tamari & Ginger Oil
29

HANGER STEAK

With Garlic Braised Crimini Mushrooms
Tarragon Mustard Cream & Fried Fingerling Potatoes
28

Welcome
To Alex & Ika Restaurant

We Use Only The Finest Seasonal Ingredients
Sourced locally Whenever Possible.
Each Dish Is Cooked To Order
With Care And Patience.

“One Of The Best Lunches In Town
Don't Miss The Fingerling Fries”
Rachel Ray

“One of the Top Ten Restaurants in the State.
It's hard to believe they can hit a home run with every dish but
somehow they do. Even the wine and beer lists are excellent.
You'll be talking about the food long after you leave”
Frommer's Guide to New York State

“Delicious Unusual Entrees
& Memorable Soups”
Newsday

“One of the Best Culinary Destinations in The Region”
Cottage Living

Voted best restaurant in Cooperstown
TripAdvisor.Com

“A delightful bistro. The menu is brief
but the offerings are creative and delicious”
Condé Nast Traveler

“Extraordinary international food and service”
The Syracuse Post-Standard

“Innovative Cooking”
The New York Times

“Ambitious international dishes and
Impressive wine and beer lists”
USA Today

HOUSE MADE DESSERTS

MAPLE
CRÈME BRÛLÉE
8

CHOCOLATE
CHOCOLATE PORT THING
With Vanilla Crème Anglaise
9

NEW YORK
CHEESECAKE
With Wild Blueberry Compote
9

UPSIDE-DOWN
APPLE CALVADOS
TARTE TATIN AL LA MODE
12
Please Allow 15 Extra Minutes

DOLCE AMORE GELATOS
Mint Chocolate Chip
Tahitian Vanilla
Strawberry
Chocolate
Hazelnut
Coffee
5 ea.

18% Gratuity Will Be Added To Party Of Six Or More People
Sorry But We Do Not Split Checks

ALEX & IKA RESTAURANT

Serving

11am To 10pm

7 Days A Week

607 547 4070
149 Main Street Cooperstown
alexandika.com