

Have you Met the Pauls?

Executive Chef:

Paul Lewis

Proprietor:

Paul Miller



Upper Kirby District

713.360.2002

www.paulskitchenhouston.com

Globally Inspired –Locally Sourced

Est. 2014

TODAY'S DINNER MENU

SMALL PLATES

BRAISED GOAT EMPANADAS.....	13
Avocado, Guajillo Chile, Radish, Arugula, Charred Tomatillo Salsa	
FARMER'S MARKET SALAD.....	8
Wood Duck Farm Greens, Cucumbers, Radishes, Sunflower Seeds, Beets, Basil, Feta - Ranch Dressing	
ARUGULA & PERSIMMON SALAD.....	9
Toasted Hazelnuts, Carrots, Herb Laced Goat Cheese, Green Charmoula Dressing	
TUNA POKE.....	18
Smoked Peanuts, Avocado, Scallions, Furikake, Crisp Taro Chips	
GULF BBQ SHRIMP.....	17
Preserved Lemon, Worcestershire Sauce, Charred Sourdough	
CURED & SMOKED PORK PLATE....	14
House - Made Sausages, Smoked Pork Belly & Benton's Country Ham, Beer Mustard, Onions & Sauerkraut, Charred Sourdough	
ROAST GULF OYSTERS.....	9
Herbed Chili & Garlic Butter, Toasted Breadcrumbs, Lemon	
<div><p><i>"Cook to Live, Live to Cook"</i></p></div>	
VIETNAMESE DUCK SALAD.....	14
Ginger, Lime and Coriander Dressing, Smoked Peanuts, Fresno Chili, Shaved Vegetables, Sweet Pickled Cucumbers	
TORTIGLIONI PUTTANESCA.....	14
Seafood Sausage, Cherry Tomatoes, Pomodoro Sauce, Black Olives, Capers, Basil, Orange Oil	
BEEFTARTARE.....	16
Mustard Sauce, Capers, Shallots, Arugula, Charred Sourdough	
OYSTER BLT.....	14
Fried Oysters, Iceberg, Bacon, Tomato, Buttermilk Biscuits, Blue Cheese, Hot Sauce Vinaigrette	
GULF SHRIMP & CRAB COCKTAIL.....	16
Bloody Mary Broth, Frisee, Avocado, Fresno Chili	
CRABCAKE & GUMBO.....	16
Jumbo Lump Crabcake, Gumbo Sauce, Preserved Lemon, Bitter Greens, Cherry Tomatoes	
FLASH FRIED BRUSSELS SPROUTS.....	9
Chinese XO Sauce, Lime, Smoked Peanuts, Cilantro	

LARGE PLATES

GULF RED SNAPPER.....	29
Black Pepper Grits, Braised Mustard Greens, Smoked Bacon, Gumbo Sauce	
½ CHICKEN.....	24
English Mustard Spaetzle, Charred Green Onions, Smoked Mushrooms, Port Wine Jus	
MOROCCAN LAMB TANGIA.....	32
Braised Lamb Shoulder, Saffron, Preserved Lemons, Red Potatoes, Ceci Beans, Petite Herb Salad	
FLATIRON STEAK.....	30
Crispy Potato Children, "Pan Roast" Root Vegetables, Tuscan Kale, Smoked Bacon Jus	
FISH & CHIPS.....	23
Beer Battered Gulf Fish, Proper Chips, Mushy Peas, Tartar Sauce, Malt Vinegar	
HILL COUNTRY VENISON.....	38
Berberere Spiced, Farro "Risotto", Soffrito, Smoked Mushrooms, Charred Broccoli, Vadouvan Jus	
PORK SHOULDER.....	28
Citrus Mojo, Cilantro – Lime Crema, Sweet Potato Puree, Roast Onions & Poblano's	
CHARRED TOFU.....	18
Sweet Potato Puree, Dijon Mustard, Tuscan Kale, Apple & Madras Curry Broth	
SCOTTISH SALMON.....	28
Butternut Squash & Green Onion Enchilada's, Pumpkin Mole, Pickled Vegetables	
TO SHARE..... 6 each	
BRAISED MUSTARD GREENS,	Homemade Bacon & Hot Sauce
CAULIFLOWER,	Calabrian Chili, Raisins, Toasted Pinenuts
CRISPY ONION RINGS,	Togarashi, Kim Chee Mayonnaise
BROCCOLI CASSEROLE,	Pimento Cheese Mornay Sauce
HOUSE CUT FRIES,	Sea Salt, Malt Vinegar Aioli

20 % GRATUITY ADDED TO PARTIES OF SIX OR MORE

ASK YOUR SERVER ABOUT MENU ITEMS THAT ARE COOKED TO ORDER OR SERVED RAW.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS



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Some Things You May Find Interesting

XO SAUCE - is a spicy seafood sauce that originated from Hong Kong, it is commonly used most in southern Chinese regions like Guangdong province

FURIKAKE - is a dried mixed seasoning sprinkled over rice for added flavor

SPAETZLE - small dumplings of a type made in southern Germany and Alsace consisting of seasoned dough poached in boiling water.

POTATO CHILDREN - it's a tator tot, ask Pete Miller he'll give you the run down!!

TOGARASHI - the Japanese word for "chilies," is a group of condiments always including chilies that bring out the clean, simple flavors of Japanese food.

CHARMOULA - is a marinade used in Algerian, Moroccan and Tunisian cooking

MADRAS CURRY - inspired by the madras region of India, this aromatic blend of spices balances heat with intense flavor.

GUAVILLO - these chile peppers are moderately hot, smooth, shiny, and typically reddish-brown in color.

BERBERE - is a spice mixture used in Ethiopian Cuisine, its ingredients include chili peppers, garlic, ginger, ajwain and fenugreek.

VADOUVAN - is a French interpretation of an Indian Masala, From southern India where France colonial influence is still felt.

Matt Lovelace – **SOUS CHEF**

Paul Lewis – **EXECUTIVE CHEF**

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