

Summer 2021 Menu

V = vegetarian, V+ = vegan, GF = gluten free

****Please inform us of any allergies/dietary restrictions prior to ordering****

Kopitiam Special(s)

Sotong Goreng (甘榜炸鱿鱼须) - 9

Malaysian Kampung-style fried squid legs, sweet chili sauce, Sriracha peanut sauce

***SUMMER SPECIAL* Lychee Bandung (Iced) (玫瑰荔枝) - 4.5**

lychees, lychee syrup, rose syrup

***SUMMER SPECIAL* Kopitiam Sunrise (Iced) - 4.5**

calamansi, rose syrup, lime

All-Day Malaysian Breakfast

Nasi Lemak (椰浆饭) - 8

national dish of Malaysia: coconut rice, ikan bilis (fried anchovies & peanuts), cucumber, hard boiled egg, side of house sambal sauce
add extra sambal + 0.75

Kaya Butter Toast (加央吐司) - 5

thick cut toast, Kaya Jam (pandan-coconut jam), butter

Malaysian Style Half Boiled Eggs (生熟蛋) - 4

two half-boiled eggs, house soy sauce, white pepper

Fish Ball Soup (鱼蛋汤) - 7

fishballs in a clear broth, fried shallots, scallions, served w/ side of chiles in soy sauce
add vermicelli noodles (加米粉) +2, add spinach (加菠菜) +2

Malaysian Style Milo French Toast (美禄吐司) - 8

thick cut toast, Milo chocolate malt powder, served w/ condensed milk ****PLEASE ALLOW 15-20 MINUTES****

Malaysian Style Egg French Toast (马来西亚法式吐司) - 8

thick cut toast coated w/ sugar

Malaysian Style Peanut Sugar French Toast (马来西亚法式花生吐司) - 8

Pan Mee (choice of dry or w/ soup) 板面 (干捞 或 汤) – 12

hand-pulled to order flat flour noodles, fried anchovies, wood ear mushroom, shiitake mushroom, spinach, minced pork, anchovy broth

****PLEASE ALLOW 20-25 MINUTES****

Snacks

Curry Puff (V) (咖喱角) – 3

housemade pastry dough, potatoes, fresh curry leaf

Pandan Chicken (斑斓鸡) – 7

three minced chicken triangles wrapped w/ aromatic pandan leaves, cilantro, sweet chili sauce (Please unwrap before eating)

Lobak (卤肉) – 6

two deep fried five-spice pork roll wrapped in beancurd sheet, cilantro, sweet chili sauce

Pulut Panggang (辣虾米烧饭/龙葩武若) – 7

grilled glutinous rice stuffed w/ dried shrimp wrapped in a banana leaf, cucumbers, house sambal sauce

Otak Otak (乌塔乌塔) – 6

spicy grilled fish "quiche" seasoned with aromatic herbs wrapped in banana leaves ****PLEASE ALLOW 35-40 MINUTES****

Belachan Wings (虾酱鸡) – 8

three caramelized shrimp paste chicken wings, cucumbers, cilantro, sweet chili sauce

Chicken Jerky Bun (仔宝鸡肉干菠萝包) – 7

two slices of homemade chicken jerky served in a toasted pineapple bun topped w/ a generous amount of butter

Nyonya Bak Zhang (娘惹粽子) – 7

blue and white rice dumpling stuffed w/ minced pork, mushrooms, winter melon, salted egg

Bowl of Coconut Rice (椰浆白饭) – 2

Mains

Nasi Lemak (椰浆饭) – 8

national dish of Malaysia: coconut rice, ikan bilis (fried anchovies & peanuts), cucumber, hard boiled egg, side of house sambal sauce

add extra sambal + 0.75

Chilled Spicy Sesame Noodles (V) (凉拌“麻将”面) – 8

rice noodle, homemade spicy sesame sauce, hard-boiled egg, cucumbers, sesame seeds (substitute for soft-boiled egg +1)

Pan Mee (choice of dry or w/ soup) 板面 (干捞 或 汤) – 12

hand-pulled to order flat flour noodles, fried anchovies, wood ear mushroom, shiitake mushroom, spinach, minced pork, anchovy broth ****PLEASE ALLOW 20-25 MINUTES****



Oh Chien (蚝煎) – 12

pan-fried oyster omelette, cilantro, house sambal sauce, sweet chili sauce



Hainanese Chicken Rice (海南鸡饭) – 13.5 (AVAILABLE AFTER 12PM)

poached chicken leg, chicken broth rice balls, served w/ three dipping sauces: ginger scallion, chicken fat soy sauce, & red chili sauce **PLEASE ALLOW 20-25 MINUTES**

Criss Cross 'Shrooms' (V+) (招牌炒素腰花) - 13

red chilies, wood ear mushroom, lotus, served w/ a bowl of rice

Tok Tok Mee (咄咄面) – 12

street styled fried egg noodles with house dark sauce, topped with cha siu, scallions, yao choy, fried shrimp & pork wontons

Stinky Beans (叁巴炒四季臭豆虾仁) – 10

string beans, petai, shrimp, sauteed w/ housemade sambal

Sambal Sauteed Waterspinach (马来风光) - 10

Garlic Sauteed Waterspinach (V+) (清炒空心菜) - 10

Kuihs & Sweets

KUIHS

Pulut Inti (V+) (GF) (噗噜银娣 / 椰丝蝶豆花糯米) – 3.5

Morning Glory Sticky Rice topped w/ grated coconut sugar

Pulut Tai Tai (GF) (噗噜泰泰 / 加央蝶豆花糯米) – 3.5

Morning Glory Sticky Rice, side of Kaya jam

Kuih Talam (V+) (GF) (斑斓椰汁双层糕) – 5

sea-salted coconut milk layered on top of a pandan cake base

Ondeh Ondeh (V+)(GF) (安啲安啲 / 紫薯椰糖糕) – 3

sweet potato rice balls w/ palm sugar filling

Honeycomb Cake (蜂巢糕) – 5

toffee and caramel notes

Kuih Lapis (千层糕) – 3 (UNAVAILABLE)

"thousand layer" cinnamon butter cake

SWEETS

Penang-Style Hand-Rolled Muah Chee (V+) (槟城麻芝) – 6.5

"rolled to order", ground peanuts, sesame seeds, served warm **PLEASE ALLOW 15 MINUTES**

Sago Gula Melaka (V+) (椰糖西米) – 4.5

tapioca rice balls, coconut milk, palm sugar

DRINKS

Kopi Teh Traditional Kopitiam Drinks Other Drinks

Served iced or hot

Bek-Kopi (檳城白咖啡) – 4.25 (+0.5 iced)

Penang white coffee, condensed milk

Cham (掺 / 鸳鸯奶茶咖啡) - 4.5 (+0.5 iced)

black coffee mixed w/ tea, condensed milk, evaporated milk

Hor KaShai (虎咬狮 / 美碌掺咖啡) - 4.5 (+0.5 iced)

Penang black coffee mixed w/ Milo, condensed milk, evaporated milk

Kopi Tarik (马来西亚手拉马来咖啡) – 4.25 (+0.5 iced)

hand-pulled Penang black coffee, condensed milk, evaporated milk

Kopi-C Kosong (马来西亚手拉花奶咖啡) – 4 (+0.5 iced)

Penang black coffee, evaporated milk

Kopi-Ghee (Hot Only) (印度酥油黑咖啡) – 4.25

Penang black coffee, ghee butter

Kopi-O (马来西亚黑咖啡) – 3.75 (+0.5 iced)

Penang black coffee

[**ORDER FROM GRUBHUB HERE**](#)

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