



kome

DINNER

TUE - SAT 6PM - 10PM

CHIKI

- CHARCUTERIE BOARD pick: one | 22 two | 29 three | 36
salami genoa | prosciutto | mortadella | spianata romana | country pate
- FARM SALAD - greens, shaved vegetables, chickpeas, dates, citrus-dijon vinaigrette | 23
add tofu, steak, chicken or fish | 14
- CAESAR SALAD - local romaine, cherry tomato, grana padano, funchi croutons | 23
add tofu, steak, chicken or fish | 14
- FRITO MISTO - assorted seafood, okra, grilled lime, spicy remoulade | 32
- CURED FISH & CAVIAR - local fish, toast, creme fraiche, dill, herring caviar | 28
- CHICKEN & WAFFLES - deep-fried, powdered sugar, Bazbina honey, Korsuba hot sauce | 26
- FRITES CANARD - duck confit, veloute, poached egg, funchi fries, crispy duck skin | 30

GRANDI

- RISOTTO DEL DIA - local farm vegetables, see your server for details | 28
add tofu, steak, chicken or fish | 14
- PESCADO DEL DIA - shiitake-dashi broth, kombu, pak soy, sake-citrus miso glaze | 49
- PEPPERED HANGER STEAK- whipped potato, local arugula, stilton-garlic butter, port syrup | 52
- SLOW & LOW PORK COLLAR - red beans, crackling, pecans, dark & stormy glaze | 49
- WOOD FIRED HALF CHICKEN - tamarind, pika, scallion, ginger, batatas murros, tropical sauce | 47
- SMOKED BEEF BRISKET - creamed corn, onion rings, creole pan jus | 49
- SPAGHETTI PUTTANESCA - shrimp, capers, olives, crispy garlic, evoo, mohama, handmade pasta | 49
- FARM VEGETABLES - fresh vegetables from our local farms, ask your server for details | 38
add tofu, steak, chicken or fish | 14

SIDES

- Bakeshop Bread | 10
- Mixed Green Salad | 15
- Kouseband, Black Bean Vinaigrette, Fried Onions | 12
- Assorted Pickled Vegetables | 15
- Funchi Fries & Tomato Jam | 16
- Batatas Murros, chimichurri | 12
- Butter Whipped Potatoes | 12
- Truffled Mac-n-Cheese | 16
- Parmesan Fries | 12

Thank you for dining with us. As we strive to provide safe and memorable experiences, staying updated in these fluid times means we will continue to pivot our service strategies in whatever way we feel best serve our guests and team members. We will continue to keep our dining room and tableware clean and hygienic and you'll notice our crew wearing masks for your safety and ours.

More than ever, we value your feedback, please do not hesitate to share them personally with Luuk or myself.

Thank you for your support - Chef David

We proudly serve VERO PURIFIED WATER – We purify our own water with a state of the art filtering system to help keep our island clean by reducing our trash - 9 naf - bottomless bottle - sparkling or still

WINES

BUBBLY

Biscardo Prosecco Spumante - Italy	17 79
Cava Brut by Gran Espanoso - Spain	17 79
Louis Roederer Champagne - France	39 199

WHITE

Pecatis Verdejo - Spain	13 59
Mabis UVAM Pinot Grigio - Italy	17 79
Moroki Sauvignon Blanc - NZ	17 79
J. Plaisance Chardonnay - France	15 69

ROSE

Zinfandel by Sunset Canyon - U.S.A.	13 59
Syrah/Grenache Callisto - France	15 69
Mosketto Sparkling Rose - Italy	17 79

RED

Vinha da Fonte Douro Tinto - Portugal	16 74
De Gras Merlot - Chile	13 59
Sierra Noble Cab Sauvignon - Chile	15 69
Sensas Pinot Noir - France	16 74
Aventura Malbec - Argentina	17 79

BIN BEBE

VICTORIA'S SECRET ketel one vodka, tonka bean, strawberries & champagne	18
ELDERWAND henry's curacao gin, Q elderflower tonic, moringa & cucumber cordial	18
PALOMITA conquistador tequila, Q grapefruit soda, four-citrus cordial	18
HANDSOME RANSOM JW scotch, apple cordial, cinnamon, Q ginger ale	18
SHOWGIRL absolut vodka, prosecco, vanilla & passionfruit cordial	18

all Bin Bebe Cocktails are fl.10 during Happy Hour

SATURDAY ONLY!

BOTTOMLESS MIMOSA &

BLOODY MARY! FL 49!

SIGNATURE COCKTAILS

TAN LINE house pineapple rum, lime, sugar, tiki bitters	18
TOKYO MILLIONAIRE sake, elderflower, lychee, lime	19
FRENCH BIRD ron barcelo anejo, vanilla, pineapple, lime gentian, tropical bitters	19
MINTBERRY CRUNCH tanqueray gin, raspberry, mint, pernod, lime	19
MEXICAN CHILLIN' don julio reposado tequila, vida mezcal, lime, honey, ginger	20
RAMAZAI TAI damoiseau rum, meyers rum, ramazotti, lime, almond orgeat	20
KOME OLD FASHIONED house smoked brisket bourbon, cane syrup, coffee & orange bitters	21

COCKTAILS

BEER

Stella Artois - Belgium	12.5
Carib - Trinidad & Tobago	7.5
Hoegaarden Witbier - Belgium	12.5

CRAFT BEER BY KOME

Expat Pale Ale - 5.5% - 40 IBU	14
Quinlan Porter - 5.2% - 30 IBU	14
Session Saison - 5% - 28 IBU	14
Lemondrop Blonde Ale - 5.5% - 22 IBU	14

{ Our house brewed beers are subject to availability due to limited brewing capabilities }

NON ALC

Awa Lamunchi, Juice, Soda, Iced Tea	6	THE GABES - chai, pineapple, lime, bitters	10
Fresh Orange Juice	8	STINGLESS BEE - honey, ginger, lime, soda	10
Q Tonic & Q Sodas	8	COOL AS A CUKE - cucumber, lime, elderflower	10

BEERS