



kome

TAPAS

WED 6PM - 10PM

TAPAS

- CHARCUTERIE BOARD - pick: one | 22 two | 29 three | 36
country pate | salami genoa | prosciutto | mortadella | spianata romana
- CAESAR SALAD - local romaine, cherry tomato, grana padano, funchi croutons | 23
add tofu, steak, chicken or fish | 14
- FARM SALAD - greens, shaved vegetables, chickpeas, dates, citrus-dijon vinaigrette | 23
add tofu, steak, chicken or fish | 14
- PICKLED & PRESERVED CURACAO VEGETABLES - sourced from local farms | 16
- FUNCHI FRIES - tomato jam, grana padano | 15
- CAJUN RANCH KETTLE CHIPS - pickled watermelon, garlic shrimp remoulade | 23
- MAC & CHEESE - truffle, cheddar, jonge kaas | 16
- CURED FISH & CAVIAR - local fish, toast, creme fraiche, dill, herring caviar | 28
- KOUSEBAND - fermented black bean, crispy onion, sriracha mayo, fried egg | 22
- MOROCCAN LAMB MEATBALLS - spiced tomato sauce, yogurt, olive, pita | 28
- FRITO MISTO - assorted fresh seafood, okra, grilled lime, spicy remoulade | 32
- KFC - kome fried chicken wings, peanuts, gochujang chili sauce | 24
- TEMPURA GREEN BEANS - sriracha mayo, eel sauce | 21
- CONFIT SWEET POTATO - creme fraiche, tomato jam | 15
- TRUFFLED RISOTTO - grana padano, evoo, truffle | 26
- 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
- CHICKEN RAJAS TACOS - pico de gallo, cilantro creme fraiche, taco sauce | 24
- BAJA FISH TACOS - pico de gallo, cabbage, sriracha mayo | 24
- PORK BARBACOA TACOS - pico de gallo, cilantro creme fraiche, taco sauce | 24
- RIBEYE STEAK - batatas murros, papaya pika, chimichurri, lime aioli | 30
- LACQUERED PORK TENDERLOIN - bok choy, crispy garlic, char siu sauce | 30
- WOOD FIRED HALF CHICKEN - scallion, ginger, tamarind, tropical sauce | 30

Sides

- Bakeshop Bread Basket | 10
- Mixed Green Salad | 12
- Parmesan Fries | 12
- Batatas Murros, Chimichurri | 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