



kome

LUNCH

TUE - FRI 12PM - 2.30PM

## Starters

- PICKLED & PRESERVED CURACAO VEGETABLES - locally sourced and prepared at their peak | 16
- FUNCHI FRIES - tomato jam, grana padano | 18
- BRUSSELS SPROUTS - mint, chili, star anise, lemongrass-honey syrup | 28
- MUSHROOM TOAST - assorted mushrooms, goat cheese creme fraiche, cured egg yolk | 34
- CRISPY CALAMARI - lime, plantain, chili, cilantro, kasundi sauce | 30
- FRITES CANARD - duck confit, funchi fries, veloute, sous vide egg, duck cracklings | 38
- PORK BELLY SLIDERS - fermented napa cabbage, cucumber, Hawaiian roll, hoisin-plum sauce | 35
- OCTOPUS CARPACCIO - black bean vinaigrette, tomato, lychee gel, red onion | 38

## Plates

- CAESAR - romaine, cherry tomato, grana padano, funchi croutons | 25  
add tofu | chicken | steak | fish | 18
- ZEN FARMS SALAD - cherry tomato, cucumber, pickled onion, croutons, mozzarella, citrus-dijon | 25  
add tofu | chicken | steak | fish | 18
- CHICKEN & WAFFLES - deep-fried, powdered sugar, Bazbina honey, Korsuba hot sauce | 32
- KOME TACOS (3) - flour tortillas, cabbage, pico de gallo, cilantro creme fraiche, lime | 34  
choose: blackened mahi mahi | tofu a la plancha | chicken rajas
- SMASHBURGER - American cheese, brioche bun, caramelized onions, horseradish, parm fries | 34
- SPICY FRIED CHICKEN SANDWICH – bread & butter pickles, slaw, parm fries | 34
- RISOTTO DEL DIA - chef's daily creation, see your server for details | 35  
add tofu | chicken | steak | fish | 18
- PESCADO DEL DIA - parsnip puree, mushroom, local greens, beurre blanc, starfruit compote | 39
- CAJUN SHRIMP PASTA - tasso ham, asparagus, kale, leeks, peas, basil, ricotta, breadcrumb | 56
- SEARED RIBEYE STEAK - batatas murros, chimichurri, local arugula, roasted garlic aioli | 39
- SMOKED BEEF BRISKET - mashed potato, braised greens, brisket jus, tobacco onions | 57

## Sides

- Bakeshop Bread Basket | 12
- Mixed Green Salad | 16
- Kouseband w/ Black Bean Vinaigrette | 14
- Truffled Mac-n-Cheese | 18
- Butter Whipped Potatoes | 14
- Parmesan Fries | 16

We give thanks to our local producers

Chispalos Urban Hydroponics

Zeven Oven & Cups

Hofi Cas Cora

Bazbina Farm

Dushi Tera

ZEN Farms

