



kome

DINNER

TUE - SAT 5PM - 10PM

CHIKI

- PICKLED & PRESERVED CURACAO VEGETABLES - locally sourced veggies pickled at their peak | 16
- CAESAR SALAD - crisp romaine, cherry tomato, grana padano, funchi croutons | 29
add chicken | fish | 20 add steak | 28 add tofu | 18
- D'FARM LEAFY GREENS - capers, crispy quinoa, feta, garden vegetables, fine herb vinaigrette | 28
add chicken | fish | 20 add steak | 28 add tofu | 18
- BRUSSELS SPROUTS - mint, chili, star anise, lemongrass-honey syrup | 32
- CRISPY CALAMARI - lime, plantain, chili, cilantro, kasundi sauce | 32
- MIKE'S HOT CRAB DIP - snow crab, krab, cream cheese, old bay seasoning, baguette | 38
- ROASTED BONE MARROW - bacon jam, Italian parsley salad, capers, grilled sourdough | 40
- PORK BELLY SLIDERS (2pc) - pickled napa cabbage, cucumber, Hawaiian roll, hoisin-plum glaze | 36
- MUSHROOM TOAST - cured egg yolk, goat cheese creme fraiche, roasted garlic, sourdough | 36
- OCTOPUS CARPACCIO - tomato, lychee gel, red onion, fermented black bean vinaigrette | 49
- CHICKEN & WAFFLES - deep-fried, powdered sugar, Bazbina honey, Korsuba hot sauce | 36
- CAJUN SHRIMP DUET - sauteed shrimp, shrimp & pork andouille, holy trinity, citrus butter, okra | 39

GRANDI

- RISOTTO DEL DIA - local farm vegetables, see your server for details | 37
add chicken | fish | 20 add steak | 28 add tofu | 18
- PESCADO DEL DIA - batata dushi, leeks, garlic greens, coconut beurre blanc, chili crisp | 54
- RAS EL HANOUT LAMB SHANK - couscous, olives, raisins, garlic greens, pan jus | 54
- JERKED PORK STEAK - black bean-coco puree, pineapple pico, garlic greens, dark & stormy glaze | 52
- SMOKED BEEF BRISKET - mashed potato, braised greens, brisket jus, tobacco onions | 60
- PEPPERED HANGER STEAK - whipped potato, local arugula, stilton-garlic butter, port syrup | 65
- CRUNCHY THAI CHICKEN - coconut, PEANUTS, green papaya, sticky rice, tamarind basting sauce | 56
- SMOKED DUCK & PAPPARDELLE PASTA - pumpkin, fennel, CASHEWS, fine herbs, ricotta | 52

SIDES

- Bakeshop Bread Basket | 14
- Mixed Green Salad | 16
- Kouseband w/ Black Bean Vinaigrette | 16
- Truffled Mac-n-Cheese | 22
- Funchi Fries w/ Tomato Jam | 20
- Butter Whipped Potatoes | 16
- Parmesan Fries | 18
- Batatas Murros w/ Chimichurri | 18

We give thanks to our local producers

Chispalos Urban Hydroponics

Zeven Oven & Cups

Hofi Cas Cora

Bazbina Farm

Dushi Tera

D'Farm

Happy Chickens



*For parties of 10 persons or more a 10% gratuity fee will be applied
**All prices are in Guilders and include a 9% sales tax

Guest WIFI Password: behindyou
09.06.2026