



kome

TAPAS & COPAS

SERVED EVERY WEDNESDAY 5PM-10PM

BEBE SANGRIA

RED or WHITE, Glass | 17 Bottle | 70

- PICKLED & PRESERVED CURACAO VEGETABLES - local veggies pickled at their peak | 16
- D'FARM LEAFY GREENS - capers, crispy quinoa, feta, garden vegetables, fine herb vinaigrette | 28
add chicken | fish | 20 add steak | 28 add tofu | 18
- CAESAR SALAD - crisp romaine, cherry tomato, grana padano, funchi croutons | 29
add chicken | fish | 20 add steak | 28 add tofu | 18
- FUNCHI FRIES - tomato jam, grana padano | 20
- TRUFFLED RISOTTO - grana padano, evoo, truffle | 37
- FRIED BRUSSELS SPROUTS - mint, chili, star anise, lemongrass-honey syrup | 32
- MAC & CHEESE - truffle, cheddar, jonge kaas | 22
- OVEN BAKED ESCARGOTS - goat cheese, garlic butter, white wine, shallots, herbs, baguette | 36
- TEMPURA GREEN BEANS - sriracha mayo, eel sauce | 28
- ROASTED BONE MARROW - bacon jam, Italian parsley salad, capers, grilled sourdough | 40
- BAKESHOP GNOCCHI - smoked duck, basil pesto, green peas, parmesan cheese foam | 37
- MIKE'S HOT CRAB DIP - snow crab, krab, cream cheese, old bay seasoning, baguette | 38
- OCTOPUS CARPACCIO - tomato, lychee gel, red onion, fermented black bean vinaigrette | 49
- CHARRED BROCCOLI - lemon, garlic, PINENUTS, parmesan foam, chili crunch | 31
- MUSHROOM TOAST - cured egg yolk, confit garlic, goat cheese creme fraiche | 36
- CRISPY CALAMARI - lime, plantain, chili, coriander, kasundi sauce | 32
- KOUSEBAND - fermented black bean, crispy onion, sriracha mayo, fried egg | 26
- STEAMED PORK DUMPLINGS - scallion, ginger, chili crunch, soy dipping sauce | 32
- CAJUN SHRIMP DUO - sauteed shrimp, shrimp & pork andouille, holy trinity, citrus butter, okra | 39
- PORK BELLY SLIDERS (2) - cucumber, pickled cabbage, Hawaiian roll, hoisin-plum sauce | 36
- CHICKEN & WAFFLES - deep-fried, powdered sugar, Bazbina honey, Korsuba hot sauce | 36
- CHICKEN RAJAS TACOS (2) - pico de gallo, cilantro creme fraiche, cabbage, lime | 30
- BLACKENED FISH TACOS (2) - pico de gallo, cabbage, sriracha mayo, lime | 30
- TOFU A LA PLANCHA TACOS (2) - pico de gallo, cilantro creme fraiche, cabbage, lime | 30
- JERKED PORK STEAK - black bean - coco puree, pineapple pico de gallo, dark & stormy glaze | 46
- WOOD FIRED RIBEYE - batatas murros, papaya pika, chimichurri, lime aioli | 49
- CRUNCHY THAI CHICKEN - coconut, PEANUTS, green papaya, tamarind glaze | 35

Sides

- Bakeshop Bread Basket | 14
- Mixed Green Salad | 16
- Parmesan Fries | 18
- Batatas Murros, Chimichurri | 18

We give thanks to our local producers

Chispalos Urban Hydroponics

Zeven Oven & Cups

Hofi Cas Cora

Bazbina Farm

D Farm

Dushi Tera

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: behindyou
21.01.2026