

K
KOKOMO
SMOKING  GRILLING

Breakfast

Egyptians Plates

Feteer Meshaltet	765
Foul	130
Foul Olive Oil	165
Foul with Eshta	165
Foul 3am Henish	175
Taamia	140
Cheese & Tomato	150
Qushta (100gm)	150
Molasses & Tahini	140

Eggs

Omelette Choice	225
Eggs with Basterma (3 - 2 pax)	335
Eggs with Sausag (3 - 2 pax)	250
Boiled Eggs	120
Fried Eggs	155
Ringa Tahini Salad	210
Ringa Confit	210

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Soup

Miso Soup 215

Salads

Crushed Burrata (V) 490

Creamy Burrata topped with cherry tomato drizzled in figs marmalade and reduction of balsamic vinegar.

Grilled Avocado Salad (V)(N) 330

Rocca leaves , chargrilled avocado, Barley topped with figs and grapes – Seasonal

Barley Mushroom Salad (V) 330

Barley, mushroom , cucumber, onion and black olives,

Thai Beef Salad  480

Sliced beef fillet with Onions, lemon grass , cucumber, sliced tomato and coriander

Beef Carpaccio (N) 595

Served with Rocca leaves, truffle cream, parmesan, pine nuts and olive oil

Tuna tartar (N) 590

Served on a bed of diced avocado topped with balsamic pearls

Salmon avocado tartar (N)  575

Served in avocado with thinly shredded beetroots, figs, spring onions, carrots, micro greens topped with Ikura caviar, pine nuts and drizzled with ginger and miso ginger miso sauce

Sea bass carpaccio 515

Ikura seared salmon 565

Seared Salmon sashimi served with Ikura caviar

(V) Vegetarian  Recommended (N) Contains nuts or traces of nuts  Spiciness level  Alcohol

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Starters

Kokomo's Imam Bayildi Eggplant (V)(N) 315

Grilled eggplant filled with diced tomato, fresh coriander, pine nuts, almond chips, drizzled with yogurt dip

Fried calamari 505

Fried in Light tempura batter served with pétara sauce

Fried Zucchini (V) 240

Served with Tzatziki sauce

Noodles Shrimp roll 320

Shrimps, noodles and mixed vegetables served with Asian Mango Sauce

Kimchi Chicken Wings ✂ 390

8 pieces of wings served with carrots, celery sticks and blue cheese dip

Korean BBQ Chicken Wings (N) 390

8 pieces of wings served with carrots, celery sticks and blue cheese dip

Chicken & Beef Satay Mix with Peanut sauce (N) 470

4 mixed skewers, 2 beef & 2 chicken with side of peanut sauce

Grilled octopus 565

Served on a bed of rocca leaves, grilled colored cherry tomato over a sour dough slice

Caramelized Peanut Shrimp (N) ✂ 595

Fried Caramelized peanut shrimp served with Chinese chili sauce

Tuna Miso Roll 575

Tuna, miso paste, sesame, Korean spices

Charcoal Grilled Veggies (V) 250

Steamed rice / Mexican rice 125 / 150

Nori Salmon Taco ✂ 405

Served with Unagi sauce

Homemade Fries 140

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Sandwiches

Caramelized Cheese Burger  415

Served with homemade fries

Extra Patty 215

Brisket/or Salt beef Baguette (to share 2~3)   1100

Smoked brisket or salt beef, onion, tomato, rocca leaves, lettuce, mustard and chili mayo sauce

BBQ Pulled Beef  440

Onions with pickled cucumber served in homemade butter bread

Optional Chili 00

with extra Cheese 50

Salt Beef 455

With honey dill mustard sauce and served with Home Made Chips

Grilled Cheese Sandwich (V) 265

(served for breakfast and lunch times only)

Smoked cheese served with tomato basil dip

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Main Course

Burrata Linguini (V) (N) 395
 Cooked with grilled garlic, pinenuts, colored cherry tomatoes, basil leaves, with saffron topped with burrata and basil oil

Beef chop suey 530
 Stir fry glass noodles with beef, mixed peppers, and black mushroom

Linguine alle Vongole  525
 Linguine with clams, roasted garlic, basil, cherry tomato and olive oil

Grilled Wood-Fired 895
Seafood Pasta
 Linguine with grilled octopus and shrimps with smoked garlic, basil and fresh cherry tomato

Linguine Calamari  640
 Linguine with calamari, green chili, lemon zest, basil, roasted garlic and fresh cherry tomato


Paella 2375
 (to share 2-3)
 Saffron rice, peas, colored peppers, sea bass, calamari, mussels, and shrimp


Grilled Shrimps 1720
 Served with Grilled Vegetables and barley salad


Grilled Sea Bass 1625
 Served with grilled vegetables and barley mushroom salad

Chilean Sea Bass 1580
 Marinated in sweet miso and yuzu sauce

Miso Salmon Steak 250gm 1050
 Salmon steak marinated for 24 hours in miso sauce, served with steamed rice and barley salad

Chateaubriand  3690
 (to share 2)
 mixed with chestnut mushrooms, slow roasted potatoes, onions, carrots, tarragon, rosemary and fresh oregano

Smoked Brisket 200gm  895
 Served with pickled onions, Korean Pickle Cucumber and a side of homemade brioche bun

Korean BBQ Lamb Chops  1170
 Served with grilled vegetables, a barley mushroom salad and peanut sauce

Grilled Rib Eye Steak 300gm 2065
 Marinated in sweet miso and yuzu sauce
 Served with fries and chimichurri sauce

Porterhouse (850-900gm) 3625
 Served with French fries

Ny Striploin 1750
 Served with French fries

T bone steak (600 gm) 2240
 Served with French fries

Wagyu 3750
 Served with French fries

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Pizza

Margherita 355

Bufala , basil and tomato sauce

Salami 490

Salami, bufala , basil and Tomato sauce

Funghi 415

Sauteed Mushroom and bufala

Quattro Fromaggi 425

Bufala , parmesan, gorgonzola and emmental cheese

Scelta Vegetariana 400

Bufala , oregano, green peppers, tomato sauce, olive oil and garlic

Seafood 500

Tomato sauce, mozzarella, shrimps, mussels and olive oil

Desserts

Grilled Pineapple & Coconut Cream 250

Chargrilled pineapple topped with toffee and cream served with grapes

Fried banana with Mars Bar 265

Served with Vanilla Ice Cream

Tiramisu 265

Sago 215

Tapioca pearls, coconut milk and seasonal fruits

Burnt orange cheesecake 275

Caramelized Sweet Potato 240

Creamy stracciatella

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Beverage Menu

Fresh Juices	155		
Watermelon			
Orange			
Lemon			
Lemon Mint			
Peach	145		
Kiwi	155		
Pineapple	155		
Fresh Season	155		
Mix Your Own	155		
Soft Drinks	80		
Pepsi			
7up			
Miranda			
Fayrouz			
Birell			
Soda			
Diet Pepsi			
Diet 7up			
Tonic			
Sparkling Water	80		
Water	55 75		
Red Bull	190		
Iced Tea	80		
Peach			
Lemon			
Iced coffee	125		
		Virgin Colada	245
		coconut milk, fresh pineapple	
		Virgin Marry	245
		tomato juice, lemon, spices	
		Virgin Basil	245
		Fresh basil, lemon, soda	
		Virgin Jamaica	205
		Orange juice, pineapple juice, grenadine	
		Virgin Mojito	205
		Fresh mint, lemon, soda	
		Walk on the Beach	245
		Cranberry juice, orange, peach, grenadine	
		Blue Hawaii	205
		Pineapple juice, passion fruit, blue curacao	
		Plant Based Milk	45
		Almond	
		Coconut	
		Soy	

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Beverage Menu

Coffee

Single Espresso	95
Double Espresso	115
Single Macchiato	105
Dbl Macchiato	120
Cappuccino	125
Latte	130
Flat White	130
Cortado	140
American Coffee	120
Turkish Coffee	125
Spanish Latte	140
Chai Latte	145

Tea

Tea	80
Matcha	150
Green Tea	80
Jasmine Tea	80
Honey Ginger Lemon	130

Add Flavored shot 45

Vanilla
caramel
Irish
hazelnut

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