

KÖST

noun \ coast \

1. Culinarily rooted in the fresh and light Californian philosophy of cooking.
2. Inspired by elements of Baja and Asian flavours; imparts unique depth and personality into each dish.

SMALL PLATES

ZUCCHINI FRITTERS 12
spicy aioli, fresh lemon

OCTOPUS A LA PLANCHA 31
roasted tomato salsa, baby potatoes, salsa verde

DUCK EMPANADA 20
birria style, cilantro crema

GRILLED CALAMARI 26
corn, summer peas, edamame, lime

BURRATA 20/28
plum mostarda, roasted beets, truffle vinaigrette

BEEF TARTARE 20
pickled honey mushroom, sunflower seed, cotija cheese, sourdough toast

CEVICHE 28
hamachi, gooseberry tiger's milk, avocado, sweet potato

TUNA TARTARE 21
yuzu dressing, papaya, rice cracker

OYSTERS 26
market availability, tomato basil mignonette

SHRIMPS & OLIVES 27
castelvetrano olive relish, pepperoncino

KALE SALAD 19/24
avocado, corn, pepitas, fresh cheese, tangerine dressing

BABY GEM SALAD 18/22
pomegranate, spiced cashews, blue cheese dressing, citrus

WARM BREAD 9
pico de gallo style, cilantro butter

LARGE PLATES

HEIRLOOM CARROTS & TOFU 29

pears, pistachio, orange vegan crema, aged balsamic

ROASTED CAULIFLOWER 29

romanesco puree, pomegranate, crispy kale, cashews

RICOTTA AGNOLOTTI 29

basil pesto, confit tomatoes, pine nuts, spinach, parmesan

SEARED ATLANTIC SALMON 38

lime & cucumber emulsion, tarragon crema

WHOLE BRANZINO 42

grilled branzino, cipollini buttermilk dressing, fresh herb salsa

FOGO ISLAND COD 40

cioppino, fresh tomatoes, fennel, olive, asparagus, basil pesto

8oz or 16oz STRIPLOIN STEAK 29/51

house mix rub marinated dry aged striploin, causa potato, fresh herb salsa

CORNISH HEN 32

brassa style, gremolata

LAMB TACOS 36

6oz lamb barbacoa, corn tortilla, traditional condiments

SMOKED SHORTRIB 40/66

guajillo glaze, spiced sesame, pickle, boston bibb

30oz BONE-IN RIB STEAK 125

truffle aioli, charred shishito & cherry tomato

SIDES

FRIES 10

chipotle aioli, tajin salt

BABY POTATOES 13

mojo verde, cotija cheese, pickled chilis

BROCCOLINI 14

charred style, capers crema, hazelnut

SHISHITO 13

pepper mayo, pumpkin seeds

BRUSSELS SPROUT 14

almond garlic sauce, pico de gallo

