

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 13
spicy aioli, fresh lemon

OCTOPUS A LA PLANCHA 33
roasted tomato salsa, baby potatoes, salsa verde

DUCK EMPANADA 20
birria style, cilantro crema

FRIED CALAMARI 26
semolina batter, lime aioli

BURRATA 20/28
house greens, tomatoes, truffle vinaigrette

BEEF TARTARE 22
pickled mushroom, kizami wasabi, sesame powder, cotija cheese, toast

CEVICHE 29
hamachi, gooseberry tiger's milk, avocado, sweet potato

TUNA TARTARE 22
yuzu dressing, papaya, rice cracker

OYSTERS 26
market availability, tomato basil mignonette, horseradish

SHRIMPS & OLIVES 28
castelvetrano olive relish, pepperoncino

KALE SALAD 22
avocado, corn, pepitas, fresh cheese, tangerine dressing

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

WARM BREAD 10
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 44

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 36/66

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

CORNISH HEN 36

brassa style, gremolata

LAMB TACOS 37

6oz lamb barbacoa, corn tortilla, traditional condiments

SMOKED SHORTRIB 43/70

guajillo glaze, spiced sesame, brussels sprout

GRILLED MARINADE RIB EYE 45

jack cheese potato cream

30oz BONE-IN RIB STEAK 125

truffle aioli, charred shishito & cherry tomato

SIDES

FRIES 10

chipotle aioli, tajin salt

BABY POTATOES 15

mojo verde, cotija cheese, pickled chilis

BROCOLLINI 15

charred style, capers crema, hazelnut

SHISHITO 14

pepper mayo, pumpkin seeds

BRUSSELS SPROUT 15

almond garlic sauce, pico de gallo

