

COMFORT KITCHEN

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LAUNCH MENU | #001

est. january 2023

drinks & dinner

DINNER

SNACKS

Okra Brown Butter Seared Okra, Masala Spiced Yogurt, Plantain Crumb **V / GF** 13

Seasonal Salad Baby Gem Lettuce, Orange, Toasted Almonds, Roasted Beets, House Ricotta, Tahini Vinaigrette **V / VGO / GF** 13

Beef Kafta Yogurt Tahini, Cucumber Salad, Herb Garnish, Urfa Chile **GF** 14

Jerk Jackfruit Sliders Pickled Red Onion, Coriander Aioli, Baby Arugula **V** 14

MEALS

Jerk Roasted Duck Leg, Rice + Peas, Pickliz, Parsley Oil **GF** 32

Za'atar Brown Butter Trout Smoked Eggplant Puree, Tomato Salad, Green Onion Chimichurri **GF** 30

Yassa Chicken Leg + Thigh, Cassava Dumplings, Caramelized Onions **GFO** 27

Spiced Roasted Eggplant Moroccan Style Couscous, Lemon Yogurt Tahini **V / VGO** 22

Potato Curry Cake Savory Tomato Jam, Herb Salad, Lemon Yogurt, Lemon Vinaigrette **V** 24

SWEETS

Basque Cheesecake Orange Blossom Caramel **V / GF** 13

Pistachio Cardamom Ice Cream Shortbread Cookie **V / GFO** 12

"Espresso" Martini No. 2 AKA The TiraMechuuu (cocktail) Rhum Barbancourt 5 Star, RumChata, Coffee Liqueur, Chocolate Liqueur, Heavy Cream 17

GF: gluten-friendly / **GFO:** gluten-friendly with modification / **V:** vegetarian / **VGO:** vegan with modification

An automatic 5% kitchen appreciation fee will be added to the total of the bill before tax. This will be split among the kitchen staff only. An automatic 20% gratuity will be added for parties of 6 or more.

Before placing order please inform your server if a person in your party has a food allergy.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Here are some
important notes
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