

COMFORT KITCHEN

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LAUNCH MENU | #001

est. January 25, 2023

drinks & dinner

DINNER

SNACKS

Okra Seared Okra, Masala Spiced Yogurt, Plantain Crumb **VEG / GF** 12

Jerk Jackfruit Sliders Pickled Red Onion, Coriander Aioli, Baby Arugula **VEG** 13

Seasonal Salad Baby Gem Lettuce, Orange, Toasted Almonds, Roasted Beets, House Ricotta, Tahini Vinaigrette **VEG / VGO / GF** 12

Plantain Chips Nido Sauce + Grilled Lemon **VEG / GFO** 7

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

MEALS

Za'atar Brown Butter Trout Smoked Eggplant Puree, Tomato Salad, Green Onion Chimichurri **GF** 28

Jerk Roasted Duck Duck Leg, Rice + Peas, Pikliz, Parsley Oil **GF** 30

Spiced Roasted Eggplant Moroccan Style Couscous, Lemon Yogurt Tahini **VEG / VGO** 19

Yassa Chicken Leg + Thigh, Cassava Dumplings, Caramelized Onions **GFO** 24

Potato Curry Cake Savory Tomato Jam, Herb Salad, Lemon Yogurt, Lemon Vinaigrette **VEG** 22

SWEETS

Basque Cheesecake Orange Blossom Caramel **VEG / GF** 12

Pistachio Cardamom Ice Cream Shortbread Cookie **VEG / GFO** 10

GF: gluten-friendly / **GFO:** gluten-friendly with modification / **VEG:** 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.

Here are some important notes :)

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.