

# CLUB COMO

Modern Mediterranean

## SMALL PLATES

### Vegetarian

#### Basil Pesto Truffle Arancina | R85

Stuffed risotto ball served on a pesto crema, drizzled with black truffle oil, topped with grated parmesan

#### Spanakopita Empanadas | R90

Folded pastry filled with spicy spinach and spicy feta on a bed of tirokafteri

#### Halloumi | R135

Sesame crusted with a hot honey-butter and a black pepper phyllo crisp

#### Fried Olives | R70

Stuffed green olives, crumbed, fried and served with our lemon aioli

#### Pita & Crisp Flatbread | R105

Served with beetroot hummus, tirokafteri, tzatziki dips

#### Karpouzi & Feta | R85

Watermelon, feta, mint, and pistachios in a strawberry gastrique

#### Mushroom Meze | R130

A stack of grilled King Oyster mushrooms topped with our signature Greek chimichurri

#### Burrata Limone | R160

Sliced fresh tomato, topped with a lemon-infused Burrata, drizzled with chive oil, fried basil leaves, and our house dressing

### Meat

#### Skinny Lamb Chops | R140

Zesty marinated and chargrilled with burnt-lemon and tahini dressing, served on our signature tzatziki

#### Short Rib Arancina | R115

12-hour braised and pulled, served in a fried risotto ball on a short rib sauce topped with grated parmesan

#### Harissa Lamb Ribs | R110

Flame-grilled and coated in our homemade orange-infused harissa

#### Souvlaki Trio | R95

Mini chicken, pork, and beef fillet souvlaki in a traditional Greek marinade, served on tzatziki with pita bread

#### Grilled Chicken Wings | R115

Spanish-inspired and grilled in a homemade spicy paprika sauce

#### Rump Hummus | R135

Seared cubes of rump on a bed of hummus, drizzled with pomegranate molasses and toasted sesame seeds, garnished with fresh strawberries, sesame oil and pita bread

#### Spanish Chorizo | R155

Brandy and butter-flamed chorizo served with sautéed onions, Kalamata olives and mini ciabatta

### Seafood

#### Como Mussels | R195

A zesty limoncello broth with mussels and leeks and a splash of cream, served with our homemade flatbread

#### Calamari Fritti | R125

Tossed in sea salt and black pepper, crumbed and fried, with pickled jalapeños, Shimeji mushrooms and our lemon aioli

#### Stuffed Calamari | R125

Char-grilled and filled with spicy feta and olive tapenade, served with a fresh rocket and citrus salad

#### Kataifi Prawns | R170

Queen prawns wrapped in a shredded Greek pastry, served on our signature tzatziki

#### Pickled Octopus | R90

Thinly sliced and drizzled with hot honey, topped with dill and charred grapes

#### Salmon Souvlakia | R145

Seared Norwegian salmon marinated in a yoghurt dressing and pita bread

#### Sea Bass Ceviche | R135

Spanish-style ceviche with coriander, parsley, dill and avocado

## CAFÉ EASY EATING

#### Traditional Cheese Burger | R140

200g home-made beef patty, mozzarella, lettuce, tomato, red onion, mayo and fries **Add bacon: R38**

#### Chicken Burger | R145

Grilled succulent breast coated in our orange harissa sauce with wild rocket, pickles, tomato and mozzarella cheese

#### Island Burger | R155

200g home-made beef patty, with caramelised red onions, Danish feta, tomato, pickles, rocket and fries

#### The Prego Boss | R170

200g chopped sirloin in our Spanish-style paprika sauce with sautéed onions, tomato, whipped feta and wild rocket, in a toasted Turkish bun and served with fries

#### Classic Souvlaki | R185

250g of char-grilled pork or chicken, served with pita bread, fries, two dips and a side salad

#### Open Chicken Sandwich | R175

Home-made flatbread topped with a char-grilled chicken breast, hummus, baby spinach, balsamic baby onions, shimeji mushrooms and yoghurt dressing

#### Grilled Chicken Breasts | R165

Salt, pepper and rosemary char-grilled chicken breasts served with broccolini, lemon spinach and shimeji mushrooms

## SIDES

#### Fries | R45

“Como” Fries | R55

Parmesan Polenta | R45

Roasted Baby Potatoes | R45

Lemon Baby Spinach | R60

#### Side Salad | R45

Root Vegetables | R45

Pita | R18

Cretan Rice | R45

## SIGNATURE MAINS

### Grills

250g Fillet ..... **R235**

300g Rump ..... **R170**

600g Pork Tomahawk ..... **R255**

#### Oxtail and Polenta | R295

12-hour slow-cooked red wine braised oxtail, served with creamy parmesan polenta

#### Lamb Chop Tomahawks | R395

Drizzled in tahini and served with a harissa-spiced couscous

#### Lemon Fillet | R295

250g grilled fillet of beef, prepared in a dill and lemon-butter emulsion

#### Pork Loin Ribs | R235

500g rack, coated in a sweet honey basting

#### Sea Bass | R375

Ouzo & honey poached sea bass, pan seared with a dash of butter, served with charred leeks and lemon baby spinach topped with caviar

#### Whole Fresh Fish of the Day | SQ

Served with a lemon crème sauce, grilled broccolini and grapefruit butternut coulis

#### Grilled Prawns | R320

Eight flame-grilled queen prawns served with yoghurt dressing, lemon butter sauce and Cretan rice

#### Baby Chicken | R220

Chopped and prepared in our Spanish-inspired peri-peri marinade, served with Como fries

#### Melanzane Zesta | R135

Char-grilled, sliced aubergine steaks, served on a bed of whipped feta, drizzled in pomegranate molasses, topped with Greek chimichurri and chopped nuts

#### T-Bone for Two | R850

Giant 1,3kg dry-aged T-bone topped with a brandy and orange compound butter, and served with roasted baby potatoes and grilled wild mushrooms

#### Seafood Platter | R950

A mélange of the finest line fish, queen prawns, calamari, and our signature Como mussels, served on a bed of Cretan rice

**Add a lobster tail: R490**

## PASTA

#### Spaghetti Napoletana Nea | R145

Bright red cherry tomatoes, olive oil, a touch of garlic and fresh basil

#### Linguine Limone | R240

Linguini coated with a lemon butter emulsion mixed with artichokes, Kalamata olives, capers and chilli

#### Calamaretti Short Rib | R195

Ring-shaped, with 12-hour braised and pulled short-rib in tomato ragù

#### Bucatini Carbonara | R325

Bone marrow and Spanish-style chorizo in a parmesan & egg emulsion

#### Spaghetti Prawn Olio | R275

Served in a white wine and lemon-butter emulsion

**Add a lobster tail: R490**

#### Fideuá de Marisco | R345

A Spanish-inspired Spaghetti Napoletana mixed with green olives, queen prawns, mussels, calamari and red peppers

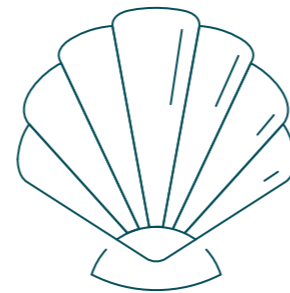
## OUR STORY

Sit beside a friend tonight,  
take their hand in yours,  
let the conversation lead the night,  
and open up many doors.

Surround yourself amongst the shells,  
and sip on a drink or two,  
hear the ring of kitchen bells,  
and dine on cuisine made just for you.

Club Como invites the world to dine amongst the seashells. Symbolic of protection, journeys, and resilience, our scalloped shell shows how Club Como is all of this.

The Mediterranean vibes and delicious food create Club Como to be a mixture of Greek, Portuguese, Italian, and Spanish cultures. We have turned the ancient into the modern, and it has been millennia in the making.



## "COMO" SIGNATURE SUSHI

### Rainbow Roll Reloaded 10pcs | R170

California roll with salmon, avocado, spicy mayo, teriyaki sauce, caviar, and kataifi crunch

### Rock Shrimp 10pcs | R185

California roll with salmon, avocado, spicy mayo and togarashi, topped with tempura shrimp

### Nassos Crunch 10pcs | R145

Deep fried California roll with salmon or tuna, avocado, and cream cheese, topped with homemade sweet chilli sauce

### "Como" Roll 10pcs | R145

California roll with seared salmon or tuna, avocado, kewpie mayo and garlic-infused chilli

### Onasis 6pcs | R170

Futomaki roll with tempura prawns, cream cheese and cucumber, topped with teriyaki and kataifi crunch

### Roses 4pcs | R165

Salmon roses topped with feta mayo and salmon roe caviar

### New Style Sashimi 8pcs | R145 (Salmon/Tuna)

Thinly sliced, flame-seared salmon or tuna, mixed in our "Como" glaze with homemade furikake

### Nigiri Trio Skewer 3pcs | R145

Seared spicy salmon, prawn and tuna

### "Como" Avocado Roll 10pcs | R105

California roll with fresh basil, pickled daikon and avocado, topped with guacamole and roasted sunflower seeds

### Olympic Garden Crunch 8pcs | R95

California roll with sesame spinach, roasted red pepper and avocado, topped with teriyaki honey shimeji mushrooms

### Prawn Crunch 10pcs | R175

Tempura prawn california rolls with avocado and pineapple, topped with a spicy prawn tartar

### Edemame Bowl | R105

Steamed edemame beans tossed in our signature sticky "como" dressing, topped with spices and sesame seeds

## CLASSIC SUSHI

### California Roll 8pcs

Vegetable .....	R95
Salmon .....	R115
Prawn .....	R110
Tuna .....	R110

### Nigiri 2pcs

Prawn .....	R84
Salmon .....	R95
Tuna .....	R80

### Maki 6pcs

Avocado .....	R75
Salmon .....	R85
Tuna .....	R80

### Fashion Sandwich 8pcs

Vegetable .....	R95
Salmon .....	R125
Tuna .....	R125
Prawn .....	R120

## SALAD

**Add Chicken: R45**  
**Add 100g rump: R85**

### Dakos Cretan Village Salad | R130

Village-style Greek salad topped with capers and Cretan rusks

### House Salad | R95

Mixed lettuce, baby spinach, and white cabbage with cucumber, cherry tomatoes, red onion, avocado, pumpkin seeds, served with our house dressing

### Summer Salad | R185

Halloumi bites, smashed cucumber and red onions, tossed in a dill dressing on harissa couscous

### Avocado Salad | R170

Chopped avo, mixed greens, wild rocket, marinated apple, candy grapes, topped with fresh parmesan and roasted nuts

### "Como" Caesar Salad | R185

Baby lettuce, cucumber, red baby onions, boiled eggs, crispy chorizo and white anchovies, drizzled with a parmesan dressing

### Salmon Salad | R285

Seared salmon fillet on a bed of wild rocket, mixed lettuce, peppers, red onions, avocado, grilled zucchini, carrots and green olives, in a citrus yoghurt dressing

### Warm Root Salad | R165

Roasted root vegetables in pomegranate molasses with sesame seeds and roasted nuts, finished with crumbled feta and wild rocket, on a bed of hummus

## DESSERTS

### Baklava | R125

Greek-style phyllo pastry, filled with chopped nuts, served with Baklava ice cream

### Limoncello Tiramisu | R160

Our twist on the classic Italian dessert includes layers of Boudoir biscuits with limoncello-infused mascarpone and curd, drizzled in lemon syrup

### Aperol Pear | R140

Aperol and orange poached pear on a slice of passionfruit panna cotta, with charred meringue and sprinkled with orange zest and dark chocolate

### Nutella Cheesecake Brownie Decadence | R125

70% chocolate fudge brownie topped with Nutella cheesecake icing and hazelnut crumble

### "Como" Kisses | R95

Chocolate coated shells filled with our signature gelato:  
Milk chocolate and orange crème | Dark chocolate and pistachio | White chocolate and Amarena cherry

### Ice Cream Trio | R85

Three scoops:  
Biscoff | Amarena Cherry | Baklava Swirl | Vanilla | Chocolate

### Sorbet Trio | R85

Three scoops:  
Dragon Fruit | Orange | Mixed Berry

### Variety of Cakes available

