

THE CLASSICS

58pp

(min. two people) cobi's classic dishes and favorites

CHEF'S SELECTION

68pp/

(min. two people) chef's choice, best of the best

unfortunately we cannot accommodate any substitutions or changes to our feed me menu options

Law Bar

Kanpachi

16

17

lime leaf oil, green chili, coconut dressing

Ora King Salmon 17

citrus dressing, chives, prawn crisps {cassava crackers upon request}

macks

Grilled Prawns (3pc)
ginger & yellow bean sauce

Pork Dumplings (5pc) 15

chili crunch, shallots, thai chili, nam jim jeow

Curry Puffs V 14

curried split peas & potatoes, pickled onion tamarind ketchup

Chicken Larb 🌙 🥒

toasted rice, thai chili, green cabbage

1/27	etables & Wok	
	Nasi Goreng can be V	15
	fried egg, rice, sambal terasi, long beans add shrimp +6 add pork belly +6	
	Roasted Heirloom Squash V	14
	nuoc mam caramel, sambal ijo, pumpkin seed brittle	
	Green Papaya Salad can be V	14
	cherry tomato, peanuts, chili dressing, green beans	
-	add shrimp +6	6)
	wrie	\wedge
	Beef Rendang	21
	chili sambal, crispy shallot, gulai, squash	
	Devil Chicken Curry	18
	mustard seeds, fish sauce, habanero chili vinegar	
1	Mister Dal V	16
	yellow split peas, coconut milk, crispy curry leaves	
\ \	Butter Chicken	18
	tomato masala, cilantro, fenugreek	
/ //	African Curry V	18
	peanuts, smoked sweet potato, blackened peppers and sambal ijo	
	add shrimp +6	M \



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	Gai Yang Chicken	28
	lemongrass marinade, shaved cabbage burnt chili nam jim	
	Beef Short Rib	39
	chili & tamarind dressing, roasted peanuts	
	Dry Aged Branzino	32
\int 10	yellow curry, mint, cilantro, thai basil	
	Chili & Sambal Sampler	7
	Side of Jasmine Rice V	3
	Roti V e/Se/ts	4.
	Thai Tea Pudding	12
	boba pearls, black sugar, lemongrass	
	Vanilla Soft Serve Sundae	12
	salted caramel, milo brownie, peanuts	
	Coconut Pandan Shaved Ice V	12
	coconut jelly, basil seeds, young jackfruit	





V = VEGAN VEG = VEGETARIAN

AN AUTOMATIC 20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE BUT MAY BE REMOVED UPON REQUEST.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. GUESTS WITH A PEANUT OR OTHER SEVERE ALLERGY ARE ADVISED NOT TO DINE DUE TO THE RISK OF CROSS CONTAMINATION.

Join Us amongst the plowers





COBI'S

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