

Cobi's Special Event Menus

2026



About

Cobi Marsh, of the acclaimed Cobi's Curries pop-up, opened COBI'S in the iconic Dhaba space on Santa Monica's Main Street. The westside dining destination spotlights an expanded menu of Southeast Asian street fare alongside Marsh's signature curries and natural wine, set against a vibrant interior with lively music.

Originally born in Melbourne, Australia, it was Marsh's upbringing in Indonesia from a young age that inspired COBI'S soul-filled cuisine. The eclectic menu features bright flavors and ingredients of Southeast Asia –– from Indonesia and Vietnam to Thailand –– and a welcome embrace of spice with dishes including: raw bar preparations of Kanpachi with green chili and coconut dressing and Market Vegetables with cassava crackers and tamarind; snacks ranging from Roti Canai with dal curry to Crispy Tofu with nuoc cham and Salt & Pepper Squid laced with Szechuan peppercorns; stir-fried creations of Nasi Goreng and Chicken Larb with toasted rice and Thai chili; Marsh's namesake curry varieties from Beef Rendang to her renowned Butter Chicken; and large format, wood-fired offerings like Grilled Branzino in a yellow curry sauce with Thai basil and, Marsh's personal favorite, the Gai Yang Chicken with chili dressing, pickled radish and peanuts. Dessert rounds out the menu with refreshing options of Thai Tea Pudding, Bali Vanilla Soft Serve and Apple Granita with pandan. To drink, guests can expect natural whites, pinks and light-bodied reds from a list highlighting sustainably focused producers across Old and New World regions, along with select Asian lagers to complement the flavorful fare.

The design of COBI'S was intended to take on a maximalist aesthetic as the backdrop for the spirited dining experience and menu. Retro jewel-toned upholstery, abstract greenery, plush accents, floral wallpaper and low lighting span the 78-seat, indoor-outdoor space to give the impression of a charming and familiar home setting. The exterior of the restaurant is preserved as the pink haven on the corner of Main and Bicknell in honor of previous Dhaba operators, Margaret and Manhar Patel, who had been serving the community since 1972. In essence, the Patel's thoughtfully chose Marsh to pass the torch, knowing full well the duo will uphold the respect for and heart of South Asian cooking.

Supported by an accomplished team, COBI'S opens for nightly dinner and weekend brunch. The welcoming neighborhood spot is also a prime destination for a colorful and leisurely meal.

Brunch Menu

$55 pp

Brunch Food

Curry Puffs (V)
Curried split peas & potatoes, pickled onion, tamarind ketchup

Cobi's Fried Chicken
habanero brined, chickpea battered, lime, honey chili glaze

Crispy Rice Salad (V)
tomato, cucumber, vegan nuoc cham, curry oil, herbs

Kaya French Toast
kaya jam, condensed milk, seasonal fruit

Bubur Ayam Balinese Rice Porridge
spiced congee, pulled chicken, soft boiled egg

Chicken Satay
chicken skewers, lemongrass, lime leaf, peanut sauce
sambal matah

Bo La Lot Scotch Eggs
Vietnamese beef sausage, herb salad, yellow curry

Roti (V)

**The menu will be served family-style | Dietary restrictions will be accommodated where possible*



Dinner Menu

$85 pp

Appetizers

Pick Two

Ora King Salmon
Citrus dressing, chives, prawn crisps
(cassava crackers upon requests)

Grilled Prawns
Ginger & yellow bean sauce

Pork Dumplings
Chili crunch, shallots, thai chili, nam jim jeow

Green Papaya Salad
Cherry tomato, peanuts, chili dressing, green beans

Curries

Pick Two

Beef Rendang
Chili sambal, crispy shallot, gulai, squash

Butter Chicken
Tomato masala, cilantro, fenugreek

Mister Dal (V)
Yellow split peas, coconut milk, crispy curry leaves

Wood Grill

Pick One

Dry-Aged Branzino
Yellow curry, mint, cilantro, thai basil

Gai Yang Chicken
Lemongrass marinade, shaved cabbage, burnt chili nam jim

Sides

Jasmine Rice & Roti (V)

Dessert

Pick Two

Thai Tea Pudding
Boba pearls, black sugar, lemongrass

Vanilla Soft Serve Sundae
Salted caramel, milo brownie, peanuts

Strawberry Basil Shaved Ice (V)
Passionfruit, coconut, tofu cream

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Tasting Menu
$110pp

Appetizers

Pick Two

Dry Aged Kingfish
Lime leaf oil, green chili, coconut dressing

Ora King Salmon
Citrus Dressing, chives, prawn crisps

Curry Puffs (V)
Curried split peas & potatoes, pickled onion, tamarind ketchup

Grilled Prawns
Ginger & yellow bean sauce

Pork Dumplings
Chili crunch, shallots, thai chili, nam jim jeow

Curries

Pick Two

Beef Rendang
Chili sambal, crispy shallot, gulai, squash

Butter Chicken
Tomato masala, cilantro, fenugreek

Mister Dal (V)
Yellow split peas, coconut milk, crispy curry leaves

Sides

Jasmine Rice
Roti (V)
Chili Sambal Sampler

Entrees

For the Table

Beef Short Rib
Chili & tamarind dressing, roasted peanuts

Pork Nasi Goreng
Fried egg, rice, samba tears, long beans, pork belly

Whole Fried Thai Snapper
Sweet chili, lime, herbs

Or

Dry Aged Branzino
Yellow curry, mint, cilantro, thai basil

Dessert

Pick Two

Thai Tea Pudding
Boba pearls, black sugar, lemongrass

Vanilla Soft Serve Sundae
Salted caramel, milo brownie, peanuts

Strawberry Basil Shaved Ice (V)
Passionfruit, coconut, tofu cream

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For more information on special events

Large group reservations up to 20 guests: hello@cobis.la
Events for 20+ guests: events@cobis.la

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