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CLUB COMO

Modern Mediterranean

SMALL PLATES

Vegetarian

Fried Olives | R80
Stuffed green olives, crumbed, fried and served with our lemon aioli

Basil Pesto Truffle Arancina | R95
Stuffed risotto ball served on a pesto crema, drizzled with black truffle oil, topped with grated parmesan

Spanakopita Empanadas | R95
Folded, Spanish pastry filled with spicy spinach and spicy feta, served on a bed of tirokafteri

Halloumi | R135
Sesame crusted with a hot honey-butter and a black pepper phyllo crisp

Pita & Crisp Flatbread | R105
Served with beetroot hummus, tirokafteri, tzatziki dips

Fig & Feta | R135
Grilled figs, feta, mint, hot honey, and pistachios in a strawberry gastrique with a phyllo crisp

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 | R145
Zesty marinated and chargrilled with burnt-lemon and tahini dressing, served on our signature tzatziki

Short Rib Arancina | R125
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 | R110
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

Fillet Hummus | R150
Seared cubes of fillet on a bed of hummus, drizzled with pomegranate molasses and toasted sesame seeds, garnished with fresh strawberries, sesame oil and pita bread.

Oxtail Empanada | R140
Folded, Spanish pastry filled with slow-cooked oxtail on a bed of tomato ragù topped with grated parmesan

Spanish Chorizo | R170
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 | R130
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 | R95
Thinly sliced and drizzled with hot honey, topped with dill and charred grapes

Salmon Crudo | R160
100g Norwegian salmon, lemon, paprika oil, sesame, capers, dill & red onion

Sea Bass Ceviche | R150
Spanish-style ceviche with coriander, parsley, dill and avocado

Salmon Souvlaki | R155
Seared Norwegian salmon marinated in a yoghurt dressing and pita bread

CAFÉ EASY EATING

Traditional Cheese Burger | R155
200g home-made beef patty, mozzarella, lettuce, tomato, red onion, mayo and fries Add bacon: R42

Chicken Burger | R150
Grilled succulent breast coated in our orange harissa sauce with wild rocket, pickles, tomato and mozzarella cheese

Island Burger | R160
200g home-made beef patty, with caramelised red onions, Danish feta, tomato, pickles, rocket and fries

The Prego Boss | R185
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 | R195
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 shemeji mushrooms

SIDES

Fries | R45
"Como" Fries | R55
Parmesan Polenta | R55
Roasted Baby Potatoes | R45
Lemon Baby Spinach | R60
Side Salad | R50
Root Vegetables | R55
Pita | R20
Cretan Rice | R45

SIGNATURE MAINS

Grills

250g Fillet | R265
300g Rump | R240
350g Ribeye | R345
600g Pork Tomahawk | R265

Oxtail and Polenta | R345
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 | R255
500g rack, coated in a sweet honey basting

Sea Bass | R375
Grilled sea bass, paired with a mustard & dill sauce, edamame beans, rainbow carrots, broccolini & baby spinach

Whole Fresh Fish of the Day | SQ
Served with a lemon crème sauce, grilled broccolini and grapefruit butternut coulis

Grilled Prawns | R325
Eight flame-grilled queen prawns served with yoghurt dressing, lemon butter sauce and Cretan rice

Baby Chicken | R230
Chopped and prepared in our Spanish-inspired peri-peri marinade, served with Como fries

Melanzane Zesta | R145
Char-grilled, sliced aubergine steaks, served on a bed of whipped feta, drizzled in pomegranate molasses, topped with Greek chimichurri and chopped nuts

Pea & Mint Salmon Risotto | R395
200g Grilled Norwegian salmon on a bed of pea and mint risotto, broccolini and baby spinach

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 | R245
Linguini coated with a lemon butter emulsion mixed with artichokes, Kalamata olives, capers and chilli

Calamaretti Short Rib | R245
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 | R285
Served in a white wine and lemon-butter emulsion
Add a lobster tail: R490

Fideuá de Marisco | R345
A Spanish-inspired Spaghetti Napolentana mixed with green olives, queen prawns, mussels, calamari and red peppers

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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.

SALAD

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

Dakos Cretan Village Salad | R145
Village-style Greek salad topped with capers and Cretan rusks

House Salad | R100
Mixed lettuce, baby spinach, and white cabbage with cucumber, cherry tomatoes, red onion, avocado, pumpkin seeds, served with our house dressing

Falafel Salad | R175
Homemade falafels, pomegranate, quinoa, wild rocket, mixed lettuce, baby spinach, cherry tomatoes, red onion, cucumber, and tahini dressing

Avocado Salad | R175
Chopped avo, mixed greens, wild rocket, marinated apple, candy grapes, topped with fresh parmesan and roasted nuts

"Como" Caesar Salad | R210
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

"COMO" SIGNATURE SUSHI

Rainbow Roll Reloaded 10pcs | R210
California roll with salmon, avocado, spicy mayo, teriyaki sauce, caviar, and kataifi crunch

Rock Shrimp 8pcs | R225
California roll with salmon, avocado, spicy mayo and togarashi, topped with tempura shrimp

Nassos Crunch 8pcs | R190
Deep fried California roll with salmon or tuna, avocado, and cream cheese, topped with homemade sweet chilli sauce and toasted sesame seeds

"Como" Roll 10pcs | R175
California roll with seared salmon or tuna, avocado, kewpie mayo and garlic-infused chilli

Onasis 8pcs | R185
Deep fried Futomaki roll with tempura prawns, cream cheese and cucumber, topped with teriyaki, kataifi crunch and fried shallots

Roses 4pcs | R175
Salmon roses topped with feta mayo and salmon roe caviar

New Style Sashimi 8pcs | R165 (Salmon/Tuna)
Thinly sliced, flame-seared salmon or tuna, mixed in our "Como" glaze with homemade furikake

Milos Salmon Roll 8pcs | R195
Orange marinated salmon, avocado, shallots, topped with crispy salmon skin and drizzled with yakitori sauce

"Como" Avocado Roll 8pcs | R155
California roll with fresh basil, pickled daikon and avocado, topped with guacamole and roasted sunflower seeds

Olympic Garden Crunch 8pcs | R145
California roll with sesame spinach, roasted red pepper and avocado, topped with teriyaki honey shimeji mushrooms

Prawn Crunch 8pcs | R210
Deep fried tempura prawn California rolls with avocado and pineapple, topped with spicy prawn tartar, grilled pineapple, and kataifi

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	R100
Salmon	R140
Prawn	R125
Tuna	R130

Nigiri 4pcs

Prawn	R130
Salmon	R135
Tuna	R130

Maki 6pcs

Avocado	R85
Salmon	R105
Tuna	R100

Fashion Sandwich 8pcs

Vegetable	R110
Salmon	R150
Tuna	R145
Prawn	R135

DESSERTS

Baklava | R125
Greek-style phyllo pastry, filled with chopped nuts, served with Baklava ice cream

Signature Biscoff Cheesecake | R165
Creamy cheesecake with crunchy Lotus Biscoff biscuit base, topped with Lotus Biscoff spread

Pistachio Cream Mixed Berry Tart | R160
Pistachio Chantilly cream, mixed berries, berry compote & phyllo shards

Nutella Cheesecake Brownie Decadence | R125
70% chocolate fudge brownie topped with Nutella cheesecake icing and hazelnut crumble

Fig Malva Pudding | R165
Warm baked pudding with fresh figs, served with butterscotch sauce, whipped fresh cream, vanilla ice cream and roasted figs

Deconstructed Limoncello Tiramisu | R170
Sponge cake pieces with limoncello-infused mascarpone and curd, drizzled in lemon syrup and limoncello jelly

"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 | R90
Three scoops:
Biscoff | Amarena Cherry | Baklava Swirl | Vanilla | Chocolate

Sorbet Trio | R90
Three scoops:
Dragon Fruit | Orange | Mixed Berry

Variety of Cakes available