

Kokomo Gili Trawangan

All Day Menu

Bread

HOT LOAF	freshly baked olive oil bread	Rp	30,000
TOMATO BRUSCHETTA	w/ fresh basil	Rp	50,000
GARLIC BREAD	garlic & fresh garden herbs	Rp	40,000

Sandwiches

All served w/ french fries

KKM CLUB SANDWICH	w/ bacon, egg, tomato, lettuce, chicken & mayo	Rp	90,000
CHEESE BURGER	w/ lettuce, tomato, beef, egg & bacon	Rp	90,000
STEAK SANDWICH	w/ egg, tomato, onion & lettuce	Rp	90,000
FISH BURGER	w/ crumbed snapper, tomato, tartare sauce, onion & lettuce	Rp	90,000
CHICKEN SCHNITZEL BAGUETTE	w/ crumbed chicken breast, tomato, lettuce & mayo	Rp	90,000

Indonesian /Asian

PRAWN BALADO		Rp	150,000
<i>Pan-fried prawns w/ traditional Indonesian chili sauce, fresh lime, apple & coriander</i>			
AYAM TALIWANG		Rp	130,000
<i>Chicken breast in coconut, chili, garlic, turmeric & candle nut w/ rice & an eggplant & green bean salad</i>			
BEEF RENDANG		Rp	150,000
<i>Slow-cooked Australian tenderloin marinated in chili, coconut cream, ginger, lemongrass & Indonesian spices w/ rice & a side of banana & fresh coconut</i>			
NASI GORENG		Rp	110,000
<i>Traditional Indonesian fried rice wrapped in a thin omelette w/ pickled vegetables & fried chicken</i>			
OLAH OLAH		Rp	60,000
<i>Indonesian vegetable specialty w/ beans & spinach, chili, candlenut & a coconut sauce with fresh coriander</i>			
VEGETARIAN CURRY	w/ vegetables, tofu and spinach & potato dumplings	Rp	110,000

Pastas entrée & main sizes

SEAFOOD RAVIOLI <i>Spinach ravioli filled w/ prawn & seafood mousse and a cream, coriander & saffron sauce</i>	Rp 90,000	130,000
KING PRAWN PASTA <i>Penne pasta w/ fontina cheese, fresh basil, black olives in a traditional Italian tomato sauce</i>	Rp 90,000	130,000
SPAGHETTI BOLOGNESE <i>Traditional-style w/ Australian beef, fresh herbs & tomato topped w/ grana padano parmesan</i>	Rp 80,000	120,000
SMOKED SALMON PASTA – short pasta <i>Penne pasta w/ salmon, spinach, tomato, cream, fresh dill & steamed edamame</i>	Rp 90,000	130,000
PESTO - Spaghetti w/ basil pesto, roasted pinenuts & parmesan	Rp 70,000	110,000

Salads

KOKOMO CAESAR SALAD <i>Home-grown varieties of cos lettuce, crispy bacon, garlic croutons, anchovies, poached egg, grana padano parmesan & grilled chicken</i>	Rp 100,000
CAPRESE SALAD <i>Sliced tomatoes & fresh mozzarella, topped w/ fresh basil & virgin olive oil</i>	Rp 85,000
KKM STYLE BEEF SALAD <i>Australian marinated & grilled tenderloin served with green papaya, fresh mint, cucumber, red onion, chili & baby spinach</i>	Rp 100,000
NICOISE SALAD <i>Tuna, Kalamata olives, boiled egg, green beans, baby spinach, potato, oven-roasted tomatoes & mixed baby lettuce leaves</i>	Rp 95,000
PUMPKIN & FETA CHEESE SALAD <i>Roasted pumpkin, lettuce, spinach, feta cheese, avocado, sun dried tomatoes, sunflower seeds w/ lime, coriander & red wine vinaigrette</i>	Rp 100,000

Sides

FRENCH FRIES <i>W/ garlic mayonnaise</i>	Rp 40,000
STEAMED VEGETABLES <i>Daily fresh garden greens w/ extra virgin olive oil</i>	Rp 60,000
RICE PILAF <i>Italian style oven baked rice mixed with fresh herbs</i>	Rp 35,000
GREEN SALAD <i>Mixed ko-ko-mo garden greens & herbs w/ a vinaigrette</i>	Rp 55,000
MASHED POTATOES <i>Creamy mashed local potatoes</i>	Rp 40,000
GREEN BEANS <i>W/ olive oil & roasted pine nuts</i>	Rp 55,000

Entrees

HOME-MADE HUMMUS & GUACAMOLE <i>KKM hummus w/ marinated Kalamata olives, guacamole, home-made bread</i>	Rp 90,000
PUMPKIN, CORN & SPINACH SOUP <i>W/ ginger, coconut & coriander soup w/ a side of croutons & cream</i>	Rp 80,000
GRILLED CALAMARI <i>On a bed of lettuce w/ a coconut, ginger, lemongrass, lime & garlic sauce</i>	Rp 95,000
TUNA SASHIMI <i>A-grade sashimi tuna w/ pickled ginger, seaweed, soy sauce & wasabi</i>	Rp 110,000
VEGETARIAN VIETNAMESE RICE-PAPER ROLLS <i>Wrapped cucumber, tomato & carrot w/ fresh herbs & lemongrass vinaigrette</i>	Rp 85,000
PAN FRIED GARLIC TIGER PRAWNS <i>w/ garlic butter, fresh herbs & toast</i>	Rp 110,000
PRAWN & VEGETABLE SPRING ROLLS <i>w/ a sweet chili sauce</i>	Rp 95,000
BEEF CARPACCIO <i>Thinly sliced Australian tenderloin, rocket & grana padano parmesan</i>	Rp 100,000
DEEP-FRIED CALAMARI <i>Lightly marinated w/ lime & dill aioli on a bed of spinach & mixed leaves</i>	Rp 95,000

Mains

SEARED & ROASTED BEEF TENDERLOIN (<i>Australian Harvey tenderloin</i>) <i>W/ mashed potatoes, steamed bok choy & a fresh thyme demi-glaze</i>	Rp 210,000
BBQ'D SEAFOOD PLATTER - <i>Snapper fillet, prawns, calamari & tuna</i> <i>W/ a garden-grown green salad, french fries & dipping sauces</i>	Rp 240,000
GRILLED SNAPPER FILLET <i>W/ coconut-infused brown rice, fresh coriander & parsley salsa verde & served with steamed vegetables</i>	Rp 175,000
GRILLED FILLET OF BARRAMUNDI <i>W/ a fresh spinach & potato fritter, basil pesto & steamed greens</i>	Rp 175,000
FISH & CHIPS <i>Deep fried snapper fillet w/ french fries & a lime & fresh herb mayonnaise</i>	Rp 165,000
SASHIMI-GRADE TUNA <i>Char grilled tuna steak (cooked medium rare) served with wasabi mayonnaise, local coriander flavoured rice & steamed greens</i>	Rp 190,000
PAN-FRIED CHICKEN BREAST <i>W/ white wine, fresh thyme & mushroom sauce, served w/ steamed bok choy & mashed potatoes</i>	Rp 180,000
YELLOW THAI-STYLE CURRY - <i>w/ steamed rice</i> <i>W/ chicken, coriander, potato, fresh vegetables & traditional Thai spices</i>	Rp 155,000