



KUMAMA

A UNIQUE TWIST ON COMFORT FOOD

SHARE OR START

CHARCUTERIE | \$23

Curated meats and cheeses, house made compote, pickled vegetable and crackers

ROOT VEGETABLE CARPACCIO | \$18

Marinated root vegetables, herbed crème fraîche, fried capers, and shaved Grana Padano

SOBA NOODLE SALAD | \$15

Nam Jim vinaigrette, crispy poached egg, radish, avocado mousse, togarashi puffed rice

GAZPACHO | \$11

Traditional chilled tomato soup with cucumber, basil, onion, garlic, olive oil

KUMAMA SALAD | \$11 / \$16

Artisan greens, Yuzu vinaigrette, pickled red onions, blue cheese, and toasted walnuts

HOUSE OLIVES | \$9

Warm olives marinated in olive oil and herb blend. Accompanied by crackers

MAINS

SEARED TROUT | \$26

Pan Seared BC trout, poached potatoes, confit fennel and tomato

RISOTTO | \$24

Arborio rice, green pea and mint. Finished with black pepper crème fraîche and local micro greens

BRAISED BISON PASTA | \$27

Alberta bison, crème fraîche, Grana Padano, and fresh sage on house made tagliatelle pasta

DUCK | \$32

Brome lake duck, Moroccan lentils, brown butter cauliflower puree, citrus and charred onion salsa

DESSERT

SACHERTORTE | \$11

Traditional Austrian chocolate torte with apricot layer and dark chocolate glaze

***No substitutions**

Executive Chef
David Holmberg

@kumama_bistro_canteen
kumama.ca

Hospitality Director
J.M Pelland



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RISE AND SHINE

SEASONAL OMELETTE | \$18

Inspired ingredients in a French style omelette. Served with a croissant and side salad (mixed greens, Yuzu vinaigrette, walnuts and pickled red onion)

FRENCH TOAST | \$15

Egg battered Brioche with real Canadian maple syrup, crème fraîche, apple compote and two slices of thick cut bacon

BREAKFAST SANDWICH | \$15

Locals swear by this sandwich. Over easy egg, charred jalapeno aioli, aged Cheddar, thick cut bacon, ham on Brioche bun. Served with side salad (mixed greens, Yuzu vinaigrette, walnuts and pickled red onion)

EGGS IN PURGATORY | \$18

Two soft poached eggs braised in spiced tomato beef ragu. Served with baguette

***No substitutions**

ADDITIONAL

TOAST | \$6

Choice of sourdough or rye. Served with blackberry jam and butter. Upgrade with Mumgry peanut butter +\$2

YOGURT AND FRUIT PARFAIT | \$7

PASTRY | \$6

Choice of croissant, Danish, muffin or sourdough cinnamon bun from local bakery

SIDE OF BACON | \$4

EXTRA EGG | \$3

BOOZY (AFTER 10 A.M.)

MIMOSA | \$6

Choice of orange or strawberry lemonade

PARK CAESAR | \$9

ADD BAILEYS | \$6

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