

KUMAMA



SHARE OR START

WILD MUSHROOM TART | 22

Puff pastry, roasted garlic crème fraîche, wild mushrooms, black pepper marmalade
pair with The Vibrant Vine Woops Sauvignon Blanc

ELK TARTAR | 29

Miso vinaigrette, togarashi cured egg yolk, house rice crackers
pair with Fielding Cabernet Franc

CHARCUTERIE | 33

Curated Meuwly's meats and cheeses, house made compote, inspired accompaniments and crackers
pair with Summerhill Syrah

CRAB CAKES | 28

Dungeness crab cake, madras aioli, pickled daikon and zucchini
pair with Little Engine Chardonnay

ROASTED BEETS | 18

Gastrique roasted beets, cauliflower purée, squid ink tenkasu, sumac and taragon
pair with Spearhead Pinot Noir

WATERMELON TATAKI | 18

Nam jim compressed watermelon, radish, shiso, nori
pair with Spearhead White Pinot Noir

MAINS

AHI TUNA & OCTOPUS OCHAZUKE | 36

Black pepper Ahi tuna loin, grilled Moroccan octopus, shiitake dashi, avocado tarragon purée, crispy sushi rice
pair with Little Engine Chardonnay

RISOTTO | 32

Meuwly's N'Duja, saffron and citrus mascarpone and parmesan cheese
pair with Grey Monk Pinot Gris

PORCHETTA | 35

Herb rolled pork belly, rösti potatoes, chimichurri, ginger roasted parsnips
pair with Spearhead Pinot Noir

DRY AGED RIBEYE | 48

Roasted new potatoes, brusselsprout, romesco
pair with Bodacious Cabernet Sauvignon

PANELLE | 27

Chickpea fritters, piri piri eggplant, olive preserved lemon, wilted greens
pair with Sandhill Viognier

GNOCCHI | 28

Fonduta, green peas, pea shoots, arugula
pair with Vineland Riesling

No Substitutions

18% Gratuity for 5 +People

@kumama_bistro_canteen
kumama.ca

Executive Chef
David Holmberg

Manager
Marie-Helene Lamarre

KUMAMA

RISE AND SHINE



EGGS BENEDICT | 19

Vol-au-vent puff pastry, house ham, poached eggs, brown butter hollandaise. Served with a side salad.

FRENCH OMELETTE | 18

French style omelette with seasonal ingredients. Served with a side salad.

HIKER BOWL | 20

Ancient grains, roasted seasonal vegetables, tahini, chili jam. Choice of bacon or marinated tofu.

BREAKFAST SANDWICH | 18

Over easy egg, charred jalapeno aioli, aged cheddar, house made bacon, ham and brioche bun. Served with side salad

FRENCH TOAST | 18

House made brioche, bacon, crème fraîche, maple syrup, apple compote

PARFAIT | 15

Honey yoghurt, macerated fruit, house granola

PATATAS BRAVAS | 10

Spiced crispy house potatoes, chili jam and tahini

No substitutions

ADDITIONAL

COCO'S STICKY BUN | 6

COCO'S MUFFINS | 6

CROISSANT | 5

COCO'S SCONES | 5

EGG | 3

TOFU | 3

HOUSE BACON | 4

BOOZY (AFTER 9 A.M.)

MIMOSA | 14
sparkling wine, orange

RESURRECTION | 16
Shochu, sparkling wine, orange

BOURBON & BERRY | 16
Bourbon, blackberry, mint, citrus, soda

MOUNTAIN JOE | 9
Park distilling vodka, Blackbird coffee, honey and oat milk infused with nitrogen

KUMAMA CAESAR | 16
Haku vodka, ancho rayes, ginger, worcestershire, clam juice

ADD BAILEYS | 6

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