



sommba

COCINA



CELLAR

Chef Inspired
Cuisine

Appetizers & Tapas

MEDITERRANEAN MIXED OLIVES 6 V🌿
selection of seasonal premium olives

PATATAS BRAVAS 11 V🌿
fried potatoes, aji amarillo,
cured egg yolk, castelvetrano olives

WHIPPED FETA 16 V
feta, pistachio, hot honey,
aleppo pepper, toasted baguette

EMPANADAS 15
chef's choice, 2 per order

CRISPY FRIED OYSTERS 19
tossed in sommba seasoning,
thai chili aioli

SOMMBA CHICKEN LOLLIPOPS 21 🌿
house favorite "frenched" wings,
calabrian chili hot honey

"WHITE JACK" CRUDO 23 🌿
hamachi, avocado puree, charred jalapeño,
red grapes, scallion

GARLIC & CHILI OIL SHRIMP AL AJILLO 19.5
local shrimp, garlic,
housemade chili oil, grilled sourdough

GRILLED OCTOPUS 23 🌿
marinated spanish octopus, charred tomato sauce,
grilled broccoli, kalamata olive

Charcuterie

CURED MEAT & CHEESE BOARDS

2oz cured hams, meats and cheeses sliced to order
and served with housemade accompaniments.

Cheeses

mobay: sheep and goats milk cheese from wisconsin
ewephoria: sheep's milk gouda from seattle
comte: classic french cheese made with cows milk

Charcuterie

aged serrano ham | salchichon salami | calabrese salami

3 Meat Board
19

Meat & Cheese Board
29

3 Cheese Board
13

Seasonal Salads

GRILLED ROMAINE 13.5 🌿
heart of romaine, pickled pepper and
anchovy relish, lemon, red hatch cheese

HOUSE SALAD 12 V🌿
greens, tomato, radish, cucumber,
endive, radicchio, champagne vinaigrette

CHEF'S BEET SALAD 18 V🌿
poached beets, crème fraîche, meyer lemon,
orange, candied walnuts

Add to any salad: shrimp 9 | steak 15

Large Plates

MIXED VEGGIE "CRISPY RICE" BOWL 23 V🌿
jasmine rice, eggplant, squash, confit tomatoes,
oyster mushroom - add: shrimp 9 | steak 15

CHORIZO & MANCHEGO CHICKEN ROULADE 29
bulgur wheat & preserved lemon

BRAISED OXTAIL 33 🌿
slow cooked oxtail, inside crouton,
local carolina marsh hen mill rice grits, herbs

BUTCHER'S GRILLED HANGER STEAK 35 🌿
hanger tenderloin, salsa verde,
napa cabbage salad

SEAFOOD PAELLA AL SALTO 68 🌿
branzino filet, local shrimp, R.I. calamari,
saffron aioli, confit tomato vinaigrette
Shareable: for 2-3 people

Sweets

CAST IRON MONKEY BREAD 15
diced cinnamon rolls,
vanilla gelato, sugar, butter

CHEF JASON'S BAKLAVA CHEESECAKE 15
goat cheese, toasted walnuts,
honey cinnamon syrup

CHOCOLATE AFFOGATO 9.5 🌿
vanilla gelato, chocolate espresso shot,
amaretti cookie

V Vegetarian | 🌿 Gluten Friendly

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
THESE ITEMS MAY BE COOKED TO ORDER OR OFFERED UNDERCOOKED.

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