



Cómodo Menu

<https://menuweb.menu>

58 MacDougal St., New York 10012, United States

+16463704477,+12124751924,+16465803866 - <http://www.comodonyc.com>

[The menu](#) of Cómodo from New York comprises about **104** different dishes and drinks. On average you pay about \$14.5 for a dish / drink. Comodo, a restaurant with roots in intimate dinner parties, offers a vibrant culinary experience marked by exceptional flavors and a unique menu. Guests rave about the standout ceviche, delightful sliders, and the perfectly cooked sea bass paired with heart of palm risotto. While the service is generally praised for its warmth and attentiveness—especially during brunch—some diners have experienced lapses in communication that marred their visits. The ambiance is inviting, with a focus on supporting Latino entrepreneurship. Overall, Comodo stands out for its delicious offerings, making it a recommended destination for food lovers.

Cómodo Menu



Pasta

FETTUCCHINE

Vegetarian

CAULIFLOWER

Pizze

HEN OF THE WOODS MUSHROOM \$20.0

Toast

FRENCH TOAST

Pork

PORK BELLY

Sauces

HOT SAUCE

Appetizer

SHRIMP TACOS \$13.0

Dessert

CHURROS

Steaks

STEAK SALAD \$15.0

Starters

HUDSON VALLEY DUCK BREAST \$29.0

Cocktails

BLOODY MARY

Tapas

EGGPLANT TAPAS

Beer

MICHELADA \$9.0

Sweet

QUINOA FRENCH TOAST \$12.0

Mexican Dishes

TACOS

Ice Cream*

SUNDAE

Juices Small (0,3L)

FRESH ORANGE JUICE \$5.0

Beers

SIX POINT RIGHTEOUS ALE \$8.0

Brunch

THE SIERRA \$12.0

Open Sandwich

SALMON CEVICHE \$16.0

Draft Beer

NEGRA MODELO \$7.0

Coffee & Tea

THE DOVE COFFEE \$3.0

Cómodo Menu



Bottles

PIRAAT ALE \$12.0

Food

DUCK CONFIT CHILAQUILES \$19.0

Bottled Beer

SHINER BOCH \$7.0

Savory

COMODO BURGER \$17.0

Alcohol

SIX POINT SWEET ACTION \$8.0

Bottles / Cans

SIX POINT BENGALI TIGER IPA \$8.0

Hot Drink

HOT CHOCOLATE \$5.0

Fruits & Cereals

BANANAS CREAM \$12.0

Soft

FRESH GRAPEFRUIT JUICE \$5.0

Specialty Teas

SERENDIPITEA \$5.0

Sides

DIPPING SAUCE

Bières Trappistes

WESTMALLE TRIPLE \$12.0

The Social

TWO HOUR UNLIMITED MIMOSAS \$15.0

Crafts Draft

BRONX BREWERY PALE ALE \$8.0

In Honor Of Spring

GIANNI GAGLIARDO FALLEGRO
FAVORITA PIEDMONT, ITALY 2014 \$12.0

Provision Drafts

ALLAGASH WHITE \$7.0

Lager Beers

BLUE POINT TOASTED LAGER \$6.0

Cutters Catch

BLACK COD \$26.0

Belgians & Trappist Style

LA CHOUFFE \$12.0

Imports & Crafts Bottles

SANKATY LIGHT \$7.0

Pizza - Small - 22Cm

VICTORIA \$7.0

Drinks

ORANGE HIBISCUS MIMOSA \$9.0

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BLOOD ORANGE HIBISCUS ICE
TEA \$4.0

Bread

SAVORY BREAD BASKET \$7.0
HOUSE CURED SALMON CREPE \$11.0

Step Into Reds That Are Light And Earthy

SANTA LUCIA HIGHLANDS PINOT
NOIR MONTEREY COUNTY, CA 2013 \$15.0
VINATEROS BRAVOS CINSULT
ITATA-CAUQUENES, CHILE 2014 \$12.0

Finishing With Deep And Dry Reds From Latin America

PENCOPOLITANO RED BLEND
ITATA-CAUQUENES, CHILE 2014 \$16.0
MENDEL MALBEC MENDOZA,
ARGENTINA 2013 \$20.0

Restaurant Category

FRENCH

VEGAN

Salads

SAFFRON CAULIFLOWER RICE
BOWL \$15.0
SALAD
KALE SALAD

To Toast With

RAMON CANALS CANALS
CLASSIC BRUT CAVA SPAIN 2013 \$12.0

IL MONSEL BRUT
FRANCIACORTA, ITALY NV \$80.0

BILLECART BRUT RESERVE
CHAMPAGNE FRANCE NV \$120.0

Go On, Be Bashful

JOSEP FORASTER CAVA TREPAT
RESERVA ROSÉ CONCA DE
BARBERA, SPAIN 2013 \$11.0
CORIOLIS PINOT NOIR ROSÉ
WILLAMETTE VALLEY, OREGON
2012 \$18.0
JOSEP FORRATER CAVA TREPAT
RESERVA ROSÉ CONCA DE
BARBERA, SPAIN 2013 \$11.0

Medium Body Reds, Elegant & Fresh

DOMAINE LA CABOTTE COLLINE
ROUGE RED BLEND CÔTE DU
RHÔNE \$12.0
AMPELEIA UNLITRO IGT COSTA
TOSCANA RED BLEND TUSCANY,
ITALY 2014 \$13.0
LOPEZ DE HEREDIA CUBILLO
CRIANZA RED BLEND RIOJA,
SPAIN 2007 \$20.0

Coffee

CAPPUCCINO \$4.0
MOCHA \$5.0
ESPRESSO
LATTE \$4.0

Clean The Palate And Let In The Spice

BODEGAS GARZON SAUVIGNON
BLANC URUGUAY \$15.0

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LAGAR DE COSTA ALBARIÑO
RIAS BAIXAS 2014 \$14.0

CHARLET MACON VILLAGES LA
CROCHETTE BURGUNDY, FRANCE \$13.0
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CHARLET MACON VILLAGES LA
CROCHETTE BURGUNDY, FRANCE \$13.0
2013

Serious For Food Whites

BODEGAS EDETARIA WHITE
GRENACHE TERRA ALTA, SPAIN \$17.0
2013

ROYAL TOKAJI THE ODDITY
FURMINT HUNGARY 201313 \$13.0

MATIAS I TORRES ALBILLO
CRIOLLO CANARY ISLANDS, \$15.0
SPAIN 2013

ROYAL TOKAJI THE ODDITY
FURMINT HUNGARY 2013 \$13.0

Main

PÃO DE QUEIJO LAMB SLIDERS \$8.0

CAST IRON BRAISED OCTOPUS \$19.0

POBLANO PEPPER CARBONARA \$13.0

MIXED HERBS AND GREENS \$14.0

AREPA, HEIRLOOM BEAN PUREE \$12.0

GRINGO CHURROS \$9.0

These Types Of Dishes Are Being Served



DESSERTS

LAMB CHOPS

\$18.0

TUNA STEAK

ICE CREAM

LAMB

TOSTADAS

BREAD

CHICKEN

SALAD

Ingredients Used



DUCK

BRUSSELS SPROUTS

COCONUT

QUINOA

CHOCOLATE

BRUSSEL SPROUTS

VEGETABLES

KALE

PORK MEAT

POTATOES

AVOCADO

Cómodo

58 MacDougal St., New York
10012, United States

Made with [Menu](#)

Opening Hours:

Thursday 18:00 - 23:00

Friday 18:00 - 23:00

Saturday 11:00 - 16:00; 18:00 - 23:00

Sunday 11:00 - 16:00