

Cocoplum

bistro & bar est. 2018

egg aioli 4
guacamole or salmon rillettes 8/24

tomato & cucumber gazpacho 12
eggplant, miso, zaatar, tzatziki 18
beetroot & apple carpaccio, feta
arugula, avocado, pumpkin seed 14
salmon fishcake, crab claws,
lobster bisque, bottarga 24
chicken liver mousse, cornichons 16
escargots cassolette, persillade,
parmesan 16
salmon gravlax, beets, black bread 22

troffi pesto or marinara
(+chicken/shrimp/salmon 12) 20
stuffed bell pepper,
mushroom risotto, herb oil 24

chicken milanese, chargrilled lemon,
french fries, aioli 26
double beef burger, bacon, cheese,
onions, coco sauce, pickle (egg + 4) 28
herb stuffed leg of lamb,
spinach, carrots, mash 44
hanger steak/NY strip,
frites, persillade & béarnaise 34/58
lamb & veal meatballs, mozzarella,
marinara, garlic bread & salad 28

crème brûlée 10
chocolate mousse & salt caramel 12
baked cheesecake, berry coulis 12
espresso martini 14

eggplant fritters 16
baba ganoush or flamingo hummus 6/20

caesar salad, kale, anchovy, dijon,
parmesan (+chicken/shrimp/salmon 12) 16
greek salad, feta, cucumber, olives,
red onion, tomato, herbs
(+chicken/shrimp/salmon 12) 16
tomato & buffalo mozzarella salad,
basil pesto, pumpkin seeds 16

beef tartare, capers, shallots, chilli,
lemon, egg yolk 24/48
tuna tartare, avocado, sesame, radish,
candied shallots, ponzu 22/44

seafood linguine, cherry tomato, shrimp,
lobster, squid, scallop, mussels 36
tuna & gravlax coco bowl, power
grains, beans, hummus, babba,
avocado, boiled egg, salsa 30
lobster salad roll, lettuce, tomato, bell
pepper, onion, mayonnaise 28
crispy fish sandwich, tartare sauce,
pickliz, tomato, lettuce 28
french fries 6 spinach & sesame 10
potato puree 8 mixed leaf salad 8

pistachio tart, meringue 12
pavlova, crème chantilly,
mango & pineapple 12
apple crumble, crème fraiche 12
cognac alexander 14

please make your server aware of any allergies or dietary requirements
some dishes may contain traces of nuts and other allergens
15% service and 12% VAT are added to all bills