

Cocoplum

bistro & bar est. 2018

SNACKS

egg aioli 6 spinach & artichoke dip 20 guacamole 12/28
salmon rillettes 12/28 hummus or baba ganoush 10/24
escargots cassolette 18 bone marrow, crostini 28

STARTERS

soupe du jour 14
eggplant, miso, tzatziki, pommegrante, zatar 16
whole globe artichoke, vinaigrette & crème fraiche 20
goat's cheese, walnuts, honey & herbs, muesli toast 18
salmon fishcake, lobster bisque, herb & chilli oil 24
chicken liver mousse, cornichons, crostini 16

SALADS

caesar salad, anchovy, dijon, parmesan, croutons 16
mykonos greek salad, feta, red onion, tomato, cucumber, oregano 20
grilled lobster salad, spinach, red onion, fennel, pepper, avocado, lemon vinaigrette 28
heirloom tomato carpaccio, balsamic, basil, sesame 18
(+chicken 12/shrimp 12/salmon 12/lobster 22)

RAW BAR

beef tartare, capers, shallots, chilli, lemon, egg yolk 28/48
beef crudo, capers, lemon, parmesan, arugula 36
tuna tartare, avocado, sesame, radish, candied shallots, ponzu 24/48
ceviche, cilantro, sesame, avocado, radish, coconut ponzu 28
coco bowl, salmon & tuna ponzu, hummus, baba, avocado, power grains 38

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

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PASTA

penne pesto or marinara (+chicken 12/shrimp 12/salmon 12/lobster 22) 24

seafood linguine, shrimp, lobster, squid, scallop, mussels, chilli 36

MEAT

chicken milanese, chargrilled lemon, french fries, aioli 28

CP beef burger, bacon, cheese, onions, coco sauce, pickle (egg + 4) 24/34

hanger steak, frites, persillade & béarnaise 38

pork chop, grilled apples, mash, creamy mushroom sauce 38

14oz NY steak, mash, sprouts & bacon, chimichurri, horseradish 58

half-rack of lamb, carrot puree, asparagus, mash, balsamic reduction 48

FISH & SEAFOOD

grilled octopus, cauliflower, chickpeas, spinach, olives, chilli, paprika 48

blackened salmon, pesto cream, tomato, spinach, basmati 44

mahi mahi meuniere, fennel, fingerlings, lemon butter 38

moules marinieres, frites, frites, frites 34

SIDES

french fries 6 spinach & sesame 10 potato puree 8 mixed leaf salad 8

DESSERT

crème brûlée 12

apple & nut cake, crème fraiche 12

raisin & nut bread pud, rum sauce 12

choc mousse & salt caramel 12

baked cheesecake, guava 12

cognac alexander 16

espresso martini 16

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