

# Cocoplum

bistro & bar est. 2018

## SNACKS

egg aioli 6      eggplant fritters 18      salmon rillettes 12/28  
warm salmon or spinach, artichoke & cheese dip 22      hummus or baba ganoush 10/24

## STARTERS

soupe du jour 14  
seafood chowder, mussels, shrimp, lobster, peas, corn, potato, cream 24  
salmon fishcake, lobster bisque, herb & chilli oil 24  
goat's cheese, walnuts, honey & herbs, muesli toast 18  
heirloom tomato carpaccio, balsamic, basil, sesame (+mozzarella di bufala 16) 18  
chicken liver mousse, cornichons, crostini 16  
escargots cassolette, garlic & parsley butter, parmesan 18  
roast bone marrow, sea salt, parsley, crostini 28

## SALADS

caesar salad, kale, anchovy, dijon, parmesan, garlic crouton 16  
beetroot salad, citrus, fennel, feta, pumpkin seeds, avocado vinaigrette 18  
endive & blue cheese salad, walnuts, apple, balsamic 22  
(+chicken 14/shrimp 16/salmon 18/lobster tail 38)

## RAW BAR

tuna tartare, avocado, sesame, radish, candied shallots, ponzu 24/48  
salmon gravlax, black bread, crème fraiche, beets 28  
coco bowl, salmon gravlax & tuna ponzu, hummus, baba, avocado, power grains 38  
hand-cut beef carpaccio, capers, lemon, chilli, parmesan, arugula, frites 48

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, marinara or alfreda (+chicken 14/shrimp 16/salmon 18/lobster tail 38) 24

seafood linguine, shrimp, lobster, scallop, mussels, chilli (+alfreda sauce 6) 36

## MEAT

chicken milanese, chargrilled lemon, frites, aioli 28

whole cornish hen, eggplant, tomato & zucchini tian, lemon & herb jus 38

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

hanger or NY strip steak, frites, persillade & béarnaise 38/58

veal piccata, capers, lemon, sage, squash & zucchini, mash 40

pork or veal chop, grilled apples, mash, creamy mushroom sauce 44/68

half-rack of lamb, carrots, asparagus, mash, mint chimichurri 48

## FISH & SEAFOOD

grilled octopus, polenta cake, chickpea, cabbage, olives, apple, paprika 48

mahi mahi meuniere, fennel, fingerlings, lemon butter 38

grilled salmon, ginger, garlic, soy, sesame, bok choy, basmati 44

moules marinieres, frites, frites, frites 34

lobster thermidor, mustard bechamel, gruyere, cream, spinach MP

vegan chickpea curry, coconut, peas, cauliflower, couscous 24 (grilled lobster tail + 38)

## SIDES

french fries 6    sautéed veg 10    mash potato 8    mixed leaf salad 8

## DESSERT

crème brûlée 12

pear & almond tart 12

raisin & nut bread pud, rum sauce 12

choc mousse & salt caramel 12

baked cheesecake, guava 12

apple crumble, crème fraiche 14

cognac alexander 16

espresso martini 16

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