

# Cocoplum

bistro & bar est. 2018

## TO SHARE

- hummus / babba 10 / 24 guacamole 12 / 28  
spinach, artichoke & cheese dip 24      fried calamari, pesto mayo 22  
coco shrimp, tartar sauce 24      eggplant fritters, gravlax sauce 18

## STARTERS

- lobster bisque, garlic crouton 22  
stone crab, shrimp & corn fritters, tamarind-pineapple sauce 22  
salmon fishcake, lobster bisque, herb & chilli oil 24  
whole globe artichoke, mustard vinaigrette & crème fraiche 22  
roasted miso eggplant, tzatziki, zaatar, pomegranate 18  
chicken liver mousse, cornichons, crostini 16  
escargots cassolette, garlic & parsley butter, parmesan 18  
roasted bone marrow, sea salt, parsley, crostini 28

## SALADS

- caesar salad, romaine, anchovy, dijon, parmesan, garlic crouton 16  
watermelon salad, feta, cucumber, arugula, red onion, mint, basil, balsamic 18  
greek quinoa salad, feta, olive, chickpea, onion, pepper, tomato, cucumber, oregano 20  
(add chicken +14 / shrimp +16 / salmon +18 / lobster tail +38)

## RAW BAR

- tuna tartare, avocado, sesame, radish, candied shallots, ponzu, chilli oil 24 / 48  
salmon ceviche, coconut & peanut ponzu, jalapeno, capers, sesame, cilantro 28  
coco bowl, salmon gravlax, shrimp, beets, avocado fritter, mango, cucumber, basmati 38  
hand-cut beef carpaccio, caper, lemon, chilli, parmesan, greens, 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 10% VAT are added to all bills  
please note that Cocoplum Bistro is a cashless entity

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## PASTA

orecchiette pesto / marinara / alfreda (add chicken +14 / shrimp +16 / salmon +18 / lobster tail +38) 24

seafood linguine, shrimp, lobster, scallop, mussels, chilli, rosé sauce 44

## MEAT

chicken milanese, chargrilled lemon, frites, aioli 28

CP beef burger, bacon, cheese, onions, coco sauce, pickle (add egg +4) 25 / 35

chicken tagine, almond, dried fruit, butternut squash, spices, couscous 38

hanger steak, frites, persillade & béarnaise 38

14oz NY striploin, wild rice, mudda fungus oyster mushrooms, persillade 58

18oz T-bone / 24oz cowboy rib-eye, roasted potato, sautéed veg, demi-glace 75 / 95

braised ox-tail, carrot, mushroom, mashed potato 38

pork chop, mashed potato, grilled apple, green bean, mushroom cream sauce 44

half-rack of lamb, mashed potato, asparagus, carrots, mint chimichurri 48

## FISH & SEAFOOD

grilled octopus, roasted potato, fennel, olives, capers, apple, paprika 48

salmon, mash, leeks, petit pois, caviar beurre blanc 44

mahi mahi meuniere, fingerling potatoes, broccolini, lemon butter 38

sesame crusted tuna, spring vegetables, peanut, coconut & soy sauce, basmati 48

vegan coconut chickpea curry, zucchini, snap peas, couscous (add grilled lobster tail +38) 24

## SIDES

french fries 6      sautéed veg 10      spinach & sesame 10      mash 8      mixed leaf salad 8

## DESSERT

crème brûlée 12      tiramisu 14      baked cheesecake, guava 14

choc mousse, salt caramel 12      nut & raisin bread pudding, rum sauce 12

cognac alexander 16      espresso martini 16

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