

# Cocoplum

bistro & bar est. 2018

## TO SHARE

hummus / baba ganoush 10 / 24      guacamole 12 / 28  
spinach, artichoke & cheese dip 24      fried calamari, pesto mayo 22  
coco shrimp, tartar sauce 24      crispy pig's ears, almond ajo blanco 16

## STARTERS

lobster bisque, garlic crouton 22  
salmon fishcake, lobster bisque, herb & chilli oil 24  
whole globe artichoke, mustard vinaigrette & crème fraiche 22  
warm goat's cheese, raisin & nut toast, honey & herbs 18  
chicken liver mousse, cornichons, crostini 16  
escargots cassolette, garlic & parsley butter, parmesan 18

## SALADS

caesar salad, romaine, anchovy, dijon, parmesan, garlic crouton 16  
watermelon salad, feta, cucumber, mixed greens, 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, frites, chargrilled lemon, aioli 28  
CP beef burger, bacon, cheese, onions, coco sauce, pickle (add egg +4) 25 / 35  
roast chicken breast, spring vegetables, roast potatoes, sauce a la moutarde 38  
hanger steak, frites, persillade & béarnaise 38  
14oz NY striploin, frites, sautéed squash & zucchini, sauce au poivre 58  
18oz T-bone / 24oz cowboy rib-eye, roast potatoes, sautéed veg, demi-glace 75 / 95  
braised ox-tail, carrot, mushroom, mashed potato 38  
veal / pork chop, mashed potato, grilled apple, green beans, 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, mashed potato, cabbage, petit pois, caviar beurre blanc 44  
mahi mahi meuniere, fingerling potatoes, snap peas, 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 guava cheesecake 14  
choc mousse, salt caramel 12      nut & raisin bread pudding, rum sauce 12  
cognac alexander 16      espresso martini 16

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