

# 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

cream of broccoli soup, garlic crouton 16  
salmon fishcake, lobster bisque, herb & chilli oil 24  
chargrilled octopus, mudda fungus mushroom, capers. lemon & herb butter sauce 24  
mushroom arancini, marinara 16  
warm goat's cheese, raisin & nut toast, honey & herbs 18  
heirloom tomato carpaccio, sesame, basil, balsamic (+mozzarella di bufala 14) 16  
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  
spinach, quinoa & artichoke salad, avocado, pumpkin seed, lemon vinaigrette 20  
(add chicken +14 / shrimp +16 / salmon +18 / lobster tail +38)

## RAW BAR

tuna tartare, avocado, sesame, radish, mango, 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

penne 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

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

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

seafood risotto, shrimp, lobster, scallop, mussels, tomato, chilli 40

salmon, mashed potato, cabbage, petit pois, caviar beurre blanc 44

mahi mahi coconut green curry, tomato, green beans, carrots, basmati 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

mango pavlova 12      choc mousse, salt caramel 12      pineapple & coconut mousse 12

cognac alexander 16

espresso martini 16

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