

Cocoplum

bistro & bar est. 2018

TO SHARE

hummus & olive tapenade 14 / 24 guacamole 12 / 28 cauliflower fritters 18
spinach, artichoke & cheese dip 24 shishito peppers 10 coco shrimp 24

STARTERS

spiced butternut squash soup

crème fraiche, pumpkin seeds, crouton 16

beetroot & pomegranate

grapefruit, lemon vinaigrette, sesame 14

grilled eggplant

miso, zatar & tzatziki 18

salmon fishcake

lobster bisque, herb & chilli oil 24

fried calamari

jalapeno, pesto mayo 22

lobster ravioli

petit pois, rosé sauce 26

shrimp & avocado

sesame, seaweed 18

grilled octopus

potato, olives, capers, green apple, paprika 26

chicken liver mousse

cornichons, crostini 16

escargots cassolette

garlic & parsley butter, parmesan 18

SALADS

caesar, romaine, anchovy, dijon, parmesan, garlic crouton 16

greek, feta, red onion, cucumber, bell pepper, olives, oregano, pepperoncini 20

(add chicken +14 / shrimp +16 / salmon +18 / lobster tail +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 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, pearl onion, mash 38

bacon wrapped chicken breast

cabbage, basmati, tarragon cream 38

grilled pork or veal chop

grilled apple, cabbage & bacon, mash, mushroom cream sauce 44 / 75

half-rack of lamb

asparagus, carrots, mash, mint chimichurri 48

FISH & SEAFOOD

coco bowl

salmon & shrimp, avocado, pineapple, cabbage, cucumber, basmati 38

mahi mahi coconut green curry

tomato, snap peas, carrots, basmati 38

snapper fillet

fennel & pomegranate, steamed broccoli, sauce vierge 44

vegan coconut chickpea curry

squash & zucchini, carrot, couscous (add grilled lobster tail +38) 24

french fries 6 squash & zucchini 10 spinach & sesame 10 mash 8 mixed leaf salad 8

DESSERT

peach crumble 14 crème brûlée 12 chocolate mousse 12 baked guava cheesecake 14

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