

Cocoplum

bistro & bar est. 2018

TO SHARE

shishito peppers 10

mezze platter 28

conch fritters 18

baked camembert 24

spinach, artichoke & cheese dip 24

STARTERS

creamy seafood chowder

shrimp, conch, scallop, potato & corn 20

whole globe artichoke

mustard vinaigrette 24

grilled eggplant

miso, zaatar, pomegranate, tzatziki 18

tuna crudo

peanut, soy, ginger, sesame, jalapeno & cilantro 24

salmon fishcake

lemon mustard cream, paprika, fried capers 20

fried calamari

jalapeno, pesto mayo 22

chicken liver mousse

cornichons, crostini 16

escargots cassolette

garlic & parsley butter, parmesan 18

SALADS

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

tomato & sesame, arugula, cucumber, basil, balsamic 18 (burrata +20)

apple & blue cheese, candied walnuts, pomegranate, cranberry vinaigrette 20

(add chicken +14 / shrimp +16 / salmon +18 / lobster tail +38)

PASTA

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

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

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

Cocoplum

bistro & bar est. 2018

MEAT

chicken milanese

frites, chargrilled lemon, aioli 28

beef tenderloin carpaccio

arugula, parmesan, capers, lemon, frites 48

CP beef burger

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

8oz hanger / 14oz NY strip steak / 24oz cowboy

frites, sautéed veg, persillade & béarnaise 38 / 58 / 95

braised ox-tail

carrot, mushroom, pearl onion, mash 38

grilled pork chop

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

half-rack of lamb

broccolini, carrots, mash, mustard & cognac sauce 48

FISH & SEAFOOD

lobster & shrimp coconut green curry

tomato, snap peas, carrots, apple, coconut rice 58

grilled octopus

potato, white & black beans, chickpea, olives, capers, green apple, cabbage, paprika 54

coco bowl

salmon, lobster, pineapple, avocado, cucumber, seaweed, arugula, coconut rice 44

grilled salmon

cabbage, basmati, caviar beurre blanc 48

vegan coconut chickpea curry

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

french fries 6 cabbage & bacon 10 squash & zucchini 10 mash 8 mixed leaf salad 8

DESSERT

crème brûlée 12

chocolate mousse 12

guava cheesecake 14

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