



Ensaladas y bowls

ENSALADA COCO'S TROPICAL

Cama de lechugas mixtas, espinacas, tomates cherry, hongos naturales salteados, aguacate, zanahoria, almendras, pepino y piña grillada acompañada de aderezo de maracuyá | €5.500
Con Pollo €7.500 Camarones salteados | €8.000

ENSALADA CÉSAR

Con aderezo hecho en casa, lechuga romana, kale, lascas de grana padano, crotones, tocineta crispy €5.500 | Con Pollo | €7.000 | Con camarones salteados €8.000

POKE DE ATÚN

Tradicional plato hawaiano servido con arroz de sushi, zanahoria rallada, cebolla morada, mango, aguacate, tomate cherry, edamame, semillas de ajonjolí y salsa de soya | €8.500



BOWL DE CAMARÓN TEMPURA

Camarones tempura con zanahoria, mini vainica y aguacate con salsa sweet chili y piña, servido sobre arroz de sushi €10.000

BOWL DE MARISCOS

Camarones salteados, pulpo a la mantequilla y ajo con atún fresco en cubos, rebosados en salsa de soya dulce de la casa sobre arroz sushi, zanahoria, mango, tomate cherry, aguacate, edamames, cebolla morada y semillas de ajonjolí € 12.500

BOWL DE POLLO A LA NARANJA

Trocitos de pechuga de pollo tempurizado salteado con vegetales y semillas de marañón en salsa de naranja dulce servido sobre arroz de sushi | €8.000



Favoritos del mar

CEVICHE DE PESCADO

Al mejor estilo porteño, frescos trozos de marlín blanco, jugo de limón, acompañado de chips de plátano | € 6.500

CEVICHE MIXTO COCO'S

Ceviche especial de la casa con camarones, pulpo y pescado servido con mango y chips de plátano € 8.000

TARTAR ATUN

Atún fresco en cubitos aderezado con salsa ponzu, sobre una cama de aguacate, mango, y tomate cherry acompañado de chips de plátano | €7.000

Sabores del mar

SOPA DE MARISCOS

Al mejor estilo del Puerto con mariscos y pescado frescos, especias y un toque de leche de coco, servida con orden de arroz | €9.000

CORVINA CAJUN CON SALSAS DE COCO

Sellado a la plancha con mantequilla y mezcla de especias cajún, servido sobre una base de salsa cremosa de coco y limón, acompañado de arroz y ensalada €12.000

CORVINA HERRADURA

Corvina a la plancha, cubierta con camarones en salsa cremosa al vino blanco, con dos acompañamientos a elegir €13.500

DORADO CARIBEÑO

Dorado a la parrilla en salsa caribeña con coco, ligeramente picante, servido con rice & beans y plátanos maduro €11.500

PARGO ENTERO

Pargo rojo entero frito, acompañado de salsa de ajo con mantequilla y servido con ensalada de la casa y patacones 500 grs | € 15.000

CAMARONES COCO'S ELIGE TU ESTILO

Empanizado, al ajillo, a la diablo, la elección que más te guste con dos acompañamientos a elegir: papas fritas, puré, arroz, vegetales o ensalada € 8.500

CAZUELA DE MARISCOS

Selección de mariscos marinados con tomate y salsa de vino blanco servido con arroz y patacones | €15.000

PULPO A LAS BRASAS

Tentáculos de pulpo a la parrilla, bañado con salsa de ajo con mantequilla y servido con pure de papa y vegetales grillados | € 12.500

A la parrilla —

NEW YORK (300 GRS.) | €15.000

RIB EYE (400 GRS.) | €16.000

PECHUGA DE POLLO (220 GRS) | € 8.500

Salsa a escoger:

Chimichurri argentino o salsa de hongos con gorgonzola

Puedes escoger 2 guarniciones:

Puré de papa, arroz, vegetales salteados, frijoles enteros o ensalada.

Para compartir —

FISH & CHIPS

Estilo tempura servidos con ensalada de coleslaw cremoso, papas fritas y aderezo de salsa tártara de la casa | € 7.500

MEJILLONES GRATINADOS

Mejillones verdes al vino blanco con ajo y especias, gratinados con queso parmesano | € 7.000

ANILLOS DE CALAMAR

Anillos de calamar, con cobertura crocante de panko, acompañados con aderezo tártara de la casa o sweet chili | € 6.500

DEL MAR COCOS BAR

El trío perfecto para compartir. Combinación de camarones, pescado y aros de calamar empanizados, servidos con aderezo de la casa y acompañado con papas fritas | €12.500

Coco's Social Bar

TACOS CAMARÓN Y PULPO COCO'S

Fusión de pulpo y camarones salteados con ensalada de la casa y aguacate, con aderezo de piña y mayonesa culantro, servidos sobre tortillas de maíz palmeadas en casa | € 7.500

TACOS FAJITAS

Fajitas de carne de res o pechuga de pollo salteadas servidas con ensalada de la casa, con nuestras tortillas recién palmeadas y aderezo de culantro | € 6.500

Arroz y pasta —

ARROZ CON CAMARONES O MARISCOS

Mezcla de mariscos mixtos frescos y pescado acompañado de ensalada verde | € 8.000

PASTA CON CAMARONES O MARISCOS

Espagueti con camarones, o una selección de mariscos mixtos. A escoger salsa bechamel o salsa pomodoro acompañada de pan y queso parmesano | € 8.000

BROCHETAS SURF & TURF

Brochetas de camarón y lomo de cuadril con piña asada y ensalada de coleslaw con mango, acompañado de tortilla palmeada | € 8.500

TIKI COCOS PLATTER

Para compartir: Aros de cebolla, cheese sticks, jalapeño popper, alitas de pollo servido con aderezo de chile morrón y palitos de zanahoria y apio | €9.000

COCO'S WINGS

Alitas de pollo bañadas con salsa BBQ, acompañados con palitos de zanahoria y apio con aderezo ranch €6.000

GUACAMOLE CON PATACONES

Con frijoles molidos y pico de gallo | € 4.500

HAMBURGUESA COCO'S

Torta de 200 gramos de carne 100% Angus, pan artesanal estilo brioche, queso mozzarella derretido, pepinillos, lechuga, tomate, cebolla morada caramelizada servido con papas fritas | € 8.000

HAMBURGUESA DE POLLO

Pechuga a la parrilla, queso mozzarella derretido, tomate, hongos y cebolla salteada, lechuga y aderezo chipotle con pan artesanal estilo brioche, servido con papas a la francesa | € 7.000

SANDWICH DE CAMARON SPICY

En pan ciabatta con camarones, ensalada de repollo y mango, aguacate y aderezo chipotle. Servido con papas a la francesa | € 8.500



Salads and bowls



TROPICAL COCO'S SALAD

A delightful mix of greens, spinach, cherry tomatoes, sautéed mushrooms, avocado, carrots, almonds, cucumbers, and grilled pineapple, all drizzled with a tasty passion fruit dressing | ₺5,500 With Chicken ₺7,500 | Sautéed Shrimp | ₺8,000

CAESAR SALAD

With tasty homemade dressing, fresh romaine lettuce, kale, shredded parmesan cheese, crunchy croutons and crispy bacon, ₺5,500 Add Chicken ₺7,000 | Sautéed shrimp ₺8,000

TUNA POKE BOWL

A classic Hawaiian dish that comes with sushi rice, shredded carrots, red onions, mango, avocado, cherry tomato, edamame, sesame seeds, and a splash of soy sauce | ₺8,500

TEMPURA SHRIMP BOWL

Tempura shrimp served with carrots, tiny green beans, and avocado, all drizzled with sweet chili sauce and pineapple, served on a bed of sushi rice | ₺10,000.

SEAFOOD BOWL

Sautéed shrimp and buttery garlic octopus with diced fresh tuna, all drizzled in our special sweet soy sauce, served on a bed of sushi rice, with carrot, mango, avocado, cherry tomato, edamame, red onion, and sesame seeds ₺12,500

ORANGE CHICKEN BOWL

Fried tempura breast chicken cooked with veggies and cashew nuts in a yummy sweet orange sauce, all served on a bed of sushi rice | ₺8,000.

Seafood Delights

FISH CEVICHE

Classic Puerto style, enjoy fresh pieces of white marlin with a splash of lemon juice and crispy plantain chips | ₺6,500

COCO'S CEVICHE MIX

House special ceviche featuring shrimp, octopus, and fish, served with mango and crispy plantain chips ₺8,000

TUNA TARTAR

Fresh diced tuna drizzled with ponzu sauce, resting on a cozy bed of avocado, mango, cherry tomatoes and crunchy plantain chips ₺7,000

Tastes of the Ocean

SEAFOOD BISQUE

Authentic Puerto style, enjoy fresh seafood and fish, seasoned with spices and a hint of coconut milk, all served with a side a portion of white rice | ₺9,000

CAJUN SEA BASS COCONUT SAUCE

Seared on a hot griddle with butter and a zesty Cajun spice mix, served over a smooth coconut and lemon sauce, along with rice and a fresh salad ₺12,000

HERRADURA SEA BASS

Grilled sea bass served with shrimp in a delicious creamy white wine sauce, along with two side dishes you can pick | ₺13,500

CARIBBEAN MAHI MAHI

Grilled mahi mahi in a zesty Caribbean coconut sauce, lightly spicy, served with rice & beans and sweet plantains | ₺11,500

WHOLE CRISPY FRIED RED SNAPPER

Served with a delicious garlic butter sauce, fresh house salad and patacones 500 grs | ₺ 15,000

COCO'S SHRIMP PICK YOUR STYLE

Breaded, garlic, spicy, pick your favorite with two sides of your choice: french fries, mashed potatoes, rice, veggies, or salad ₺ 8,500

SEAFOOD CASEROLLE

A tasty mix of seafood marinated in a delicious tomato and white wine sauce, served fluffy rice and patacones ₺15,000

GRILLED OCTOPUS

Grilled octopus tentacles drizzled with a rich garlic butter sauce, served with creamy mashed potatoes and tasty grilled veggies | ₺ 12,500

Grilled —

NEW YORK (10 OZ) | ₱15,000

RIB EYE (14 OZ) | ₱16,000

CHICKEN BREAST | ₱ 8,500

Sauces to pick from:

Argentinian chimichurri or mushroom and gorgonzola sauce

You can pick 2 sides:

Creamy mashed potatoes, fluffy rice, tasty sautéed veggies, beans or fresh salad.

Enjoy together —

FISH N CHIPS

Crispy tempura style with coleslaw and french fries and homemade tartar sauce | ₱7,500

MUSSELS AU GRATIN

Green mussels cooked in white wine with garlic and spices, topped with Parmesan cheese and baked to perfection
₱ 7,000

CALAMARI RINGS

Crispy calamari rings, side with our delicious homemade tartar sauce or sweet chili sauce | ₱6,500

DEL MAR COCOS SAMPLER

Ideal trio to enjoy together! It's a tasty mix of shrimp, fish, and crispy calamari rings, served with our special dressing and a side of french fries | ₱12,500

Rice and pasta —

SHRIMP OR SEAFOOD RICE

Delicious mixed seafood or only shrimps with fresh green salad | ₱8,000

SHRIMP OR SEAFOOD PASTA

Spaghetti topped with shrimp or a tasty mix of seafood, prepared with your choice of creamy béchamel or zesty pomodoro sauce, and served with bread and a sprinkle of parmesan cheese | ₱ 8,000

SURF N TURF BROCHETTE

Shrimp and sirloin served with grilled pineapple, mango coleslaw and housemade tortilla | ₱ 8,500

TIKI COCONUTS PLATTER

To share: Crispy onion rings, cheesy sticks, spicy jalapeño poppers, and tasty chicken wings, side a chipotle dressign and crunchy carrot and celery sticks
₱9,000

COCO'S WINGS

Chicken wings battered with BBQ sauce, served with crunchy carrot and celery sticks , side of ranch dressing
₱6,000

PATACONES

Mashed beans topped with pico de gallo | ₱4,500

Coco's Social Bar —

COCO'S MIXED TACOS

A delightful mix of octopus and sautéed shrimp, paired with a fresh house salad and creamy avocado, all drizzled with a tasty pineapple dressing and cilantro mayonnaise, served on our homemade corn tortillas | ₱7,500

FAJITA TACOS

Sizzling beef or chicken breast fajitas come with a delightful house salad, our freshly made tortillas, and a tasty cilantro dressing | ₱6,500

COCO'S BURGER

100% Angus beef, nestled in artisan brioche-style bread, topped with melted mozzarella cheese, crunchy pickles, fresh lettuce, juicy tomato, and sweet caramelized bacon and red onion, all served with a side of French fries
₱ 8,000

CHICKEN BURGER

Grilled chicken breast topped with mozzarella cheese, fresh tomato, mushrooms, and sautéed onions, all nestled in crisp lettuce and drizzled with chipotle dressing, served on a delicious artisan brioche-style bun. Served with French fries | ₱7,000

SPICY SHRIMP SANDWICH

On ciabatta bread topped with shrimp, mango, and cole slaw, avocado, and a zesty chipotle dressing. Served with a side of French fries | ₱8,500