

KO KO



@kokoqdl

ENGLISH

LET'S EAT!

COUVERT

3.50

Artisan bread selection, butter, marinated olives and tuna patê

STARTERS AND SMALL PLATES

Baked Garlic Bread (V) 8.50

Mozzarella, roast garlic and rosemary

Pizza Bruschetta 9.50

Chorizo, mozzarella cheese, sundried tomatoes and garlic & parsley mayo'

Bruschetta Montanheira (VG) 9.00

Rye bread, tomato, onion, peppers, cucumber, oregano and avocado

Piri Piri Prawns 13.50

Chilli, garlic, cherry tomato, coriander and white wine

Baby Squid 13.00

Sautéed baby squid with garlic, olive oil white wine and lemon

Provoleta 12.00

Pizza oven baked provolone cheese, spiced Nduja and pizza bread

Arancini 9.50

Arborio rice, San Marzano tomatoes, Fior di Latte, panko crumb and Sugo All' Arrabbiata

SALADS

Grilled Chicken Caesar 16.00

Chicken breast, bacon, romaine lettuce, garlic croutons, parmesan cheese and Caesar dressing

SuperFood Salad (VG) 16.00

Quinoa, roast vegetables, beetroot, avocado, toasted pumpkin seeds, cherry tomatoes, cucumber and vegan aioli

Extra: Sautéed Mushroom €2.50

Burratina Salad 18.00

Burrata, prosciutto, grilled *Pêra Rocha*, cherry tomatoes, rocket, pesto and honey pecan nuts

SPECIALS OF THE DAY

Ask the team about our fresh daily specials

PIZZA HANDMADE & STONEBAKED

CALZONE

- Camponesa** 16.00
Mozzarella, tomato sauce, chicken, bacon, avocado and spinach
- Diavola** 17.00
Mozzarella, spicy salami, "mirasol" chilli

PIZZA

- Classic Margherita (V)** 14.50
Mozzarella, tomato and basil sauce
- KOKO Chorizo** 16.00
Mozzarella, tomato sauce, Alentejo chorizo, green olives, bell peppers, onion, garlic and coriander
- Q Farm Vegetarian (V)** 15.00
Mozzarella, tomato sauce, spinach, courgette, aubergine, mushrooms, bell peppers, red onion, sundried tomatoes and extra virgin oil
- Pepperoni** 15.50
Mozzarella, tomato sauce, pepperoni and peppers
- Coronation** 16.00
Mozzarella, chicken, mango Curry, rocket and green apple
- Italian** 17.00
Mozzarella, tomato sauce, prosciutto, cherry tomatoes, parmesan, rocket and raisins
- Tuna** 15.50
Mozzarella, tomato sauce, tuna, red onion, boiled egg and black olives
- Maui** 16.00
Mozzarella, tomato sauce, ham and pineapple
- Island** 16.00
Mozzarella, tomato sauce, prawns, mango, chilli and coriander

PIZZETTA

- Smoked Salmon** 11.50
Crispy dough, smoked salmon, rocket and dill cream cheese
- Goats Cheese (V)** 10.50
Crispy dough, roasted balsamic red onions and rocket

All pizzas have oregano

MAINS

Piri-Piri Chicken	17.00
1/2 roasted chicken marinated with piri-piri sauce, fries, tomato & red onion salad	
KOKO Double Cheese Burger	18.00
Prime beef burger, cheddar cheese, romaine lettuce, tomato, garlic mayonnaise, bread bun and fries	
Cod Fillet & Ratatouille	24.00
Cod, mediterranean vegetables, provolone cheese, white wine and sautéed spinach	
Tuscan Salmon	24.00
Salmon fillet, sun dried tomatoes, garlic, onion, spinach, cream, parsley, parmesan and wild rice	
Fillet Steak	32.00
Aged fillet steak, herb butter, Italian mixed salad and chipped potatoes	
Prawn Linguini Nero	20.00
Linguini nero pasta, sautéed prawns, broccoli, garlic, white wine, chilli cherry tomato and parsley	
Pappardelle Pasta Beef & Mushroom	22.50
Sliced grilled beef steak, wild mushroom, parmesan cheese and garlic cream sauce	
Orecchiette Pasta & Chicken	18.00
Chicken breast, white wine, cream sauce, cherry tomato and parmesan cheese	
Goat's Cheese Pappardelle	18.00
Ribbons of pasta, goat's cheese, sun dried tomatoes, roasted pear, cream, walnuts and rocket	

SIDES

Rocket Salad (V)	5.00
Peppered rocket, parmesan shavings and balsamic reduction	
Q Farm Tomato, Red Onion, Oregano and Vinaigrette Salad (VG)	3.50
Montanheira Salad (VG)	4.50
Mixed Salad (VG)	4.00
Roasted Mediterranean Vegetables (VG)	4.50
Truffle & Parmesan Fries	5.50
Fries	4.00
Salt & Pepper Fries with Chilli Mayo	4.50

CHILDREN'S

Pasta Bolognese	9.00
Beef Ragú and parmesan cheese	
Grilled Chicken Breast	8.50
Fries and carrot sticks	
Seabass Fillet	14.00
Basmati rice and green beans	
Beef Burger	9.00
Cheese, fries and cherry tomatoes	

JUICES

	Small	Large
Fresh Orange Juice	4.00	5.50
Juice of the Day	4.00	5.50
Fresh Lemonade	4.00	5.50
Smoothies	•	5.00
Milkshakes	•	6.00
Special Milkshakes	•	6.50

SOFT DRINKS

	Small	Large
Coke, Sprite, Fanta, Ice Tea	3.00	4.50
Apple Juice	3.00	4.50
Pineapple Juice	3.00	4.50
Cranberry Juice	3.00	4.50
Powerade	•	5.00

WATER

	25cl	50cl	75cl
Still	•	2.50	4.00
Sparkling	2.50	•	4.00

BEER

	Small	Large	Bottle
Sagres (draught)	4.00	5.50	•
Bandida do Pomar (draught)	4.50	6.00	•
Sagres	•	•	4.50
Sagres (non-alcoholic)	•	•	4.50
Corona	•	•	5.00
Magners	•	•	7.00
Peroni	•	•	5.00

BUBBLES

	Glass	Bottle
Galanti Prosecco (IT, Veneto) Aromatic, fruity and fresh	•	9.50 20cl
Prosecco DOC Rosé Spumante (IT, Veneto) Fresh, fruity and floral	•	9.50 20cl
QMF Brut (PT, Bairrada) Aromatic, fruity and mineral	8.00	35.00
Palmer Brut Reserva (FR, Champagne) Citric, fruity and mineral	•	69.50
Voga Pinot Grigio Rosé (IT, Pinot Grigio) Fresh, fruity and aromatic	8.50	35.00

WHITE

	Glass	Bottle
Lacrau (PT, Douro) Dry, mineral and fresh	5.00	25.00
Casa de Santos Lima (PT, Lisboa) Aromatic, citric and fresh	5.00	25.00
Fronteira (PT, Douro) Dry, aromatic and mineral	4.50	24.50
Pinot Grigio Albino Armani (IT, Grave) Fruity, fresh and mineral	6.50	26.00
Vila Nova (PT, Minho) Aromatic, citric and fresh	•	25.00
Casa Relvas (PT, Alentejo) Dry, aromatic and mineral	•	25.00

GREEN

	Glass	Bottle
Allo Soalheiro (PT, Minho) Fruity, citric and floral	•	28.00
Torre de Menagem (PT, Vinho Verdes) Fruity, citric and mineral	5.50	25.50

ROSÉ

	Glass	Bottle
Miraval (FR, Provence) Fruity, floral and mineral	•	52.00
Paulo Laureano (PT, Alentejo) Fresh, aromatic and fruity	5.00	22.00
QMF (PT, Bairrada) Aromatic, fruity and mineral	5.50	28.00
Lacrau (PT, Douro) Fruity, intense and fresh	•	26.00
MAS Aurore (FR, Languedoc) Fruity, fresh and intense	5.50	26.00
Bottega Pinot Grigio (IT, Delle Venezie) Fruity, aromatic and fresh	5.50	29.00

RED

	Glass	Bottle
Ribeiro Santo (PT, Douro) Fruity, young and fresh	5.50	26.00
Chianti Clássico Reserva (IT, Verga) Fruity, full bodied and intense	•	45.00
Antiche Terre Valpolicela (IT, Venezia) Fruity, elegant, and intense	5.50	27.00
Altano Biológico (PT, Douro) Young, fruity and elegant	5.00	25.00
Cabrita (PT, Algarve) Elegant, intense and fresh	•	35.00

(V) Vegetarian (VG) Vegan

If you have a food allergy please ask our staff about the ingredients in each dish. In our kitchens we have procedures for handling food in order to guarantee the safety of our consumers, however we cannot guarantee at all that the products have not come into contact with other allergens that are not part of their normal composition, either through cross contamination or omission by third parties. All spirits & liquors 5 cl per serving. All prices in euros (€). VAT included at legal rates. No food or drink including the couvert, can be charged if not requested by the customer or if not consumed.

We have a complaints book.