

KO KO



@kokoqdl

ENGLISH

LET'S EAT!

COUVERT

4.50

Selection of breads, marinated olives, olive oil and balsamic and tuna paté

STARTERS AND SMALL PLATES

Stone Baked Garlic Bread (v) 10.50

Roast garlic, mozzarella cheese, rosemary and olive oil

Piri Piri Prawns 13.50

Chilli, garlic, coriander and white wine

Sautéed Squid 14.50

White wine, garlic, lemon and freshly baked bread

Smoked Salmon Focaccia 12.50

Rocket and dill cream cheese

Stone Baked Pomodorini 11.50

Roast tomato sauce, rocket, goats cheese, Algarve honey and oregano

Wild Mushrooms 9.50

Sautéed mushrooms and freshly baked bread

Burrata 12.00

Heritage cherry tomatoes, basil, black olives and rocket pesto

Arancini 11.00

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

SALADS

Grilled Chicken Caesar 17.00

Chicken breast, bacon, romaine lettuce, garlic croutons, parmesan cheese, cherry tomatoes, red onion and Caesar dressing

SuperFood Salad (vg) 18.00

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

Extra: Sautéed Mushroom €2.50

Prawn Salad 18.50

Black tiger prawns, heritage cherry tomatoes, cucumber, red onion, rocket pesto and QFarm leaves

Fig & Goats Cheese 21.00

Fresh figs, Alentejo goats cheese, pear, cherry tomato, balsamic and toasted pine nuts

PIZZA HANDMADE & STONEBAKED

All pizzas have oregano

CALZONE

Camponesa	17.00
Mozzarella, tomato sauce, chicken, bacon, avocado and spinach	
Diavola	18.00
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)	15.50
Mozzarella, tomato sauce, spinach, courgette, aubergine, mushrooms, bell peppers, red onion, sundried tomatoes and extra virgin oil	
Pepperoni	16.50
Mozzarella, tomato sauce, pepperoni and peppers	
Italian	17.00
Mozzarella, tomato sauce, prosciutto, cherry tomatoes, parmesan, rocket	
Maui	16.00
Mozzarella, tomato sauce, ham and pineapple	
Chicken Piri Piri	16.00
Mozzarella, tomato sauce, piri piri marinated chicken breast, garlic and lemon	
Tuna & Prawn	16.00
Mozzarella, tomato and basil sauce, flaked tuna, prawns and black olives	
Quattro Formaggi	15.00
Mozzarella, gorgonzola, goat's cheese and parmesan	

ADD DIPPING SAUCES

Aioli 2.50

Chili Mayo 2.50

Piri Piri 2.50

(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.

MAINS

Piri-Piri Chicken	18.00
1/2 roasted chicken marinated with piri-piri sauce, fries, tomato & red onion salad	
KOKO Double Cheese Burger	19.00
Prime beef burger, cheddar cheese, romaine lettuce, tomato, garlic mayonnaise, bread bun and fries	
Seabass	29.00
Pan fried fillet, white wine, lemon, sautéed spinach, haricot vert, heirloom carrots, asparagus and potatoes	
Ribeye Steak	30.00
Spinach, tomato, mixed salad and chipped potatoes	
Pappardelle Pasta Beef & Mushroom	23.50
Sliced grilled beef steak, wild mushroom, parmesan cheese and garlic cream sauce	
Orecchiette Pasta & Chicken	18.50
Chicken breast, white wine, cream sauce, cherry tomato and parmesan cheese	
Rigatoni Pasta & Vodka (V)	18.50
Onion soubise, crème fraîche, tomato & vodka sauce and parmesan cheese	
Linguini & Clams	23.50
Fresh clams, linguini pasta, lemon and coriander	
Grilled Tiger Prawns	32.00
Garlic herb butter, basmati rice, mixed salad and lemon	

SIDES

Rocket Salad (V)	4.50
Peppered rocket, parmesan shavings and balsamic reduction	
Q Farm Tomato, Red Onion, Oregano and Vinaigrette Salad (VG)	3.50
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	10.00
Beef Ragú and parmesan cheese	
Grilled Chicken Breast	10.00
Fries and carrot sticks	
Seabass Fillet	14.00
Basmati rice and green beans	
Beef Burger	10.00
Cheese, fries and cherry tomatoes	

JUICES

	Small	Large
Fresh Orange Juice	4.50	6.00
Juice of the Day	4.50	6.00
Fresh Lemonade	4.50	6.00
Smoothies	•	6.00
Milkshakes	•	7.00
Special Milkshakes	•	7.50

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 (can)	•	6.00	•
Sagres	•	•	5.00
Sagres (non-alcoholic)	•	•	5.00
Corona	•	•	6.00
Magners	•	•	7.00
Peroni	•	•	5.50

BUBBLES

	Glass	Bottle
Galanti Prosecco (IT, Veneto) Aromatic, fruity and fresh	•	10.00 20cl
Prosecco DOC Rosé Spumante (IT, Veneto) Fresh, fruity and floral	•	10.00 20cl
QMF Brut (PT, Bairrada) Aromatic, fruity and mineral	8.00	35.00
Palmer Brut Reserva (FR, Champagne) Citric, fruity and mineral	•	70.00
Casa do Canto Rosé (PT, Bairrada) Fresh, fruity and aromatic	8.50	36.00

WHITE

	Glass	Bottle
Lacrau (PT, Douro) Dry, mineral and fresh	5.50	25.00
Casa de Santos Lima (PT, Lisboa) Aromatic, citric and fresh	5.50	25.00
Gravuras do Coa (PT, Douro) Dry, fruity and fresh	6.00	25.50
Pinot Grigio Albino Armani (IT, Grave) Fruity, fresh and mineral	6.50	27.00
Albino Armani Chardonnay (IT, Gravel) Aromatic, citric and fresh	•	27.00
Sequeira (PT, Douro) Fruity, fresh and mineral	•	36.00
São Sebastião (PT, Lisboa) Aromatic, citric and fresh	5.50	24.50

GREEN

	Glass	Bottle
Allo Soalheiro (PT, Minho) Fruity, citric and floral	•	28.00
Quinta dos Amares (PT, Vinho Verdes) Fruity, fresh and mineral	5.50	26.00

ROSÉ

	Glass	Bottle
Miraval (FR, Provence) Fruity, floral and mineral	•	52.00
Bathoreu (PT, Setúbal) Aromatic, floral and fruity	5.50	26.00
QMF (PT, Bairrada) Aromatic, fruity and mineral	6.00	28.00
Altano Rosé Bio (PT, Douro) Intense, aromatic and dry	6.00	27.00
Chateau L'Escarelle (FR, Provance) Fruity, fresh and intense	8.50	34.00
Corte Vigna Pinot Grigio (IT, Lombardia) Aromatic, fresh and intense	•	26.00

RED

	Glass	Bottle
Ribeiro Santo (PT, Douro) Fruity, young and fresh	5.50	26.00
Chianti Clássico Riserva (IT, Verga) Fruity, full bodied and intense	•	45.00
Antiche Terre Valpolicela (IT, Venezia) Fruity, elegant, and intense	6.50	33.00
Altano Biológico (PT, Douro) Young, fruity and elegant	5.00	25.00
Verga Barolo Nebiolo (IT, Verga) Elegant, intense and fresh	•	70.00
Piloto Collection (PT, Setúbal) Mineral, intense and full bodied	6.00	27.00