

KOKO



@kokoqdl

ENGLISH

LET'S

EAT!

COUVERT

2.50

Artisan bread, tuna pasta and marinated olives

STARTERS AND SMALL PLATES

Soup of the Day (V) 4.50

Mozzarella Bruschetta (V) 8.00

Mozzarella, crushed peas, mint, lemon, rocket and parmesan

Bruschetta Montanheira 7.50

Tomato, onion, peppers, cucumber, oregano and avocado

Baked Garlic Bread (V) 8.50

Mozzarella and roast garlic

Piri-Piri Prawns 12.00

Chilli, garlic, coriander and white wine

KOKO Antipasti (to share) 15.00

Charcuterie, cheese, fig chutney, gnocco fritto and padron peppers

SALADS

Smoked Salmon, Avocado & Grapefruit 16.00

Quinta Farm leaves and citrus vinaigrette

Grilled Chicken Caesar 14.50

Romaine leaves, garlic croutons, parmesan and Caesar dressing

Niçoise 16.00

Q Farm leaves, green beans, tomato, egg, new potatoes, seared fresh tuna, black olives and citrus vinaigrette

SPECIALS OF THE DAY

Ask the team about our fresh daily specials

PIZZA

Classic Margherita (V)	14.50
Mozzarella, tomato marinara and basil	
Salami	15.50
Mozzarella, spicy salami, peppers and sundried tomatoes	
KOKO Chorizo	16.00
Mozzarella, Alentejo chorizo, green olives, bell peppers, onion, garlic and coriander	
Vitalia	15.50
Prosciutto, rocket, pancetta, cherry tomatoes and mozzarella	
Maui	16.00
Mozzarella, tomato, ham and pineapple	
Devil Chicken	16.00
Mozzarella, chicken breast, Roma tomato, cayenne chilli, chilli flakes and jalapenos	
Rustica	16.00
Wild mushrooms, free range egg, chicken and spinach	
Milano	18.00
Mozzarella, Gorgonzola, prosciutto, grapes, pine nuts, basil	
Pescatora	17.50
Spiced tomato, prawns, fresh salmon, mussels, bell capers and spring onion	
Q Farm Veggie (V)	14.50
Tomato marinara, mozzarella, courgette, bell peppers, wild mushrooms, aubergine, red onion, spinach, sundried tomatoes and extra virgin olive oil	

PIZZETTA

Smoked Salmon	11.50
Handmade crispy dough with dill cream cheese	
Goat's Cheese (V)	10.50
With roasted balsamic red onions and rocket on handmade crispy dough	

PASTAS

Linguini Nero	16.00
Prawns, garlic, broccoli, cherry tomatoes and coriander	
Ravioli	14.00
Mushroom ravioli, vermouth & parmesan sauce and truffle oil	

(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.

BURGERS & MAINS

Piri-Piri Chicken	17.00
½ a roasted chicken brushed with piri-piri sauce, French fries and tomato, red onion and oregano salad	
KOKO Double Cheese Burger	17.00
Black Angus burgers, bacon, cheese, garlic mayo, tomato, lettuce and sesame bun and french fries	
Chicken & Avocado Burger	15.50
Cheese, pickled red onion, sesame bun and french fries	
Pan Fried Fillet of Seabass	19.50
Crushed potato, sauteed garlic greens and salsa verde	
Roast Salmon	17.50
Garlic and herb breadcrumbs with mediterranean vegetables	
Prime Fillet Steak	24.00
Garlic butter, fresh herbs, french fries and Montanheira salad	
Family Style Chicken Fajitas (to share)	35.00
Sizzling strips of chicken breast, peppers and onions, floured tortillas, guacamole & yoghurt	

SIDES

Q Farm Tomato Salad, Red Onion, Oregano & Vinaigrette	4.00
Montanheira Salad (VG)	4.50
Mixed Salad (VG)	3.50
Roasted Mediterranean Vegetables (VG)	4.50
Basmati Rice	4.00
French Fries	4.00
Salt & Pepper Fries with Chilli Mayo	4.50

CHILDREN'S

Penne Pasta	9.00
With beef Ragu and parmesan	
Grilled Lemon Butter Chicken	8.50
With french fries and carrot sticks	
Sea Bass Fillet	8.50
With basmati rice and green beans	
Beef Burger	9.00
Cheese, French fries and cherry tomatoes	

DESSERTS

Chocolate & Salted Caramel Layer Cake	7.50
Mascarpone and toffee popcorn	
Warm Rum Baba	7.00
Mascarpone, Citrus and Rum Syrup	
Fresh Fruit Platter	6.00
Scoop of Ice Cream or Sobert	3.00
Ask us for today's selection	

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	•	5.50

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	3.50
Sparkling	2.50	•	3.50

BEER

	Small	Large	Bottle
Sagres (draught)	4.00	5.50	•
Peroni (draught)	4.50	6.50	•
Bandida do Pomar (draught)	4.50	6.00	•
Sagres	•	•	4.50
Sagres (non-alcoholic)	•	•	4.50
Heineken	•	•	4.50
Corona	•	•	5.00
Magners	•	•	6.50
Guinness	•	•	7.00

BUBBLES

	Glass	Bottle
Galanti Prosecco (IT, Veneto) <i>Aromatic, fruity and fresh</i>	•	9.00 20cl
QMF Brut (PT, Bairrada) <i>Aromatic, fruity and mineral</i>	8.00	35.00
Rivarose Brut Rosé (FR, Provence) <i>Floral, fruity and fresh</i>	8.00	35.00
Laurent Perrier Brut Rosé (FR, Champagne) <i>Aromatic, fruity and intense</i>	•	120.00
Palmer Brut Reserva (FR, Champagne) <i>Citric, fruity and mineral</i>	•	69.50
Palmer Rosé Brut Reserva (FR, Champagne) <i>Fresh, fruity and mineral</i>	•	79.00
Dom Perignon (FR, Dom Perignon) <i>Fruity, fresh and intense</i>	•	220.00
Vila Alice Frisante (PT, Lisboa) <i>Fruity, fresh and intense</i>	6.50	27.00
Freixenet Ice Rosé (ES, Cava) <i>Fruity, mineral and intense</i>	6.50	25.00

WHITE

	Glass	Bottle
Gravuras do Côa (PT, Douro) Citric, fruity and fresh	4.50	20.00
La Di Motte Pinot Grigio (IT, Veneto) Fruity, citric and dry	6.50	27.00
Lacrau (PT, Douro) Dry, mineral and fresh	5.00	25.00
Casa de Santos Lima (PT, Lisboa) Aromatic, citric and fresh	5.00	24.50
Quinta do Penedo (PT, Dão) Fruity, floral and citric	•	25.00
Marquês dos Vales (PT, Lisboa) Fruity, floral and mineral	•	24.50
Fronteira (PT, Douro) Dry, aromatic and mineral	4.50	24.50
Herdade de São Miguel (PT, Alentejo) Fruity, fresh and mineral	•	27.00

GREEN

	Glass	Bottle
Torre de Menagem (PT, Vinho Verdes) Fruity, citric and mineral	4.50	24.50
Allo Soalheiro (PT, Minho) Fruity, citric and floral	•	26.00
Três Rios (PT, Vinhos Verdes) Fruity, citric and floral	5.00	25.00

ROSÉ

	Glass	Bottle	Magnum
Miraval (FR, Provence) Fruity, floral and mineral	•	52.00	•
Guadalupe (PT, Alentejo) Fruity, intense and fresh	5.00	25.50	•
Marquês dos Vales (PT, Algarve) Floral, aromatic and fruity	•	25.50	•
Clô (PT, Setúbal) Aromatic, floral and fruity	4.00	20.50	•
Murganheira (PT, Távora) Fruity, aromatic and fresh	4.50	20.50	•
MAS Aurore (FR, Languedoc) Fruity, fresh and intense	5.00	25.50	49.50
Dorina Lindemann (PT, Alentejo) Fruity, fresh and intense	5.00	25.50	49.50

RED

	Glass	Bottle
Marquês dos Vales (PT, Algarve) Fruity, fresh and intense	•	25.50
Zyp (PT, Douro) Fruity, intense and fresh	•	25.00
Villa Sandi Merlot (IT, Venezia) Fruity, elegant and intense	•	33.00
Ribeiro Santo (PT, Dão) Fruity, young and fresh	4.50	20.50
Altano Biológico (PT, Douro) Young, fruity and elegant	5.00	25.00
Espírito de Lagoalva (PT, Tejo) Fruity, elegant and woody	4.50	21.00