

KO KO



@kokoqdl

ENGLISH

LET'S

EAT!

COUVERT

2.50

Bread, butter, duck parfait and marinated olives

STARTERS AND SMALL PLATES

Baked Garlic Bread (v) 8.50

Mozzarella, roast garlic and rosemary

Bruschetta Montanheira 8.50

Tomato, onion, peppers, cucumber, oregano and avocado

Prawn & Calamari Bruschetta 11.50

Warm calamari, prawns and Martini tomato sauce

Piri Piri Prawns 12.00

Chilli, garlic, coriander and white wine

Bresaola Carpaccio 10.50

Focaccia, rocket, parmesan cheese, sun-dried tomatoes and basil

SALADS

Grilled Chicken Caesar 16.00

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

Orecchiette Pasta & Flaked Tuna Salad 16.00

Pasta, flaked tuna, sun-dried tomatoes, sweetcorn, rocket, parmesan cheese and mustard dressing

Warm Roasted Vegetable & Mozzarella (v) 16.00

Courgette, aubergine, bell peppers, artichoke, fresh mozzarella, heritage tomatoes and basil pesto

SPECIALS OF THE DAY

Ask the team about our fresh daily specials

PIZZA HANDMADE & STONEBAKED

CALZONE

Camponesa	16.00
Chicken, bacon, avocado and spinach	
Verde	16.00
Ricotta, chilli and broccoli	
Imola	16.00
Bolognese, salami and mushroom	

PIZZA

Classic Margherita (V)	14.50
Mozzarella, tomato and basil sauce	
KOKO Chorizo	16.00
Mozzarella, Alentejo chorizo, green olives, bell peppers, onion, garlic and coriander	
Q Farm Vegetarian (V)	15.00
Mozzarella, spinach, courgette, aubergine, mushrooms, bell peppers, red onion, sundried tomatoes and extra virgin oil	
Pepperoni	15.50
Mozzarella, pepperoni, peppers and sundried tomatoes	
Vitalia	16.00
Mozzarella, prosciutto, rocket, pancetta and cherry tomatoes	
Maui	16.00
Mozzarella, ham and pineapple	
Island	16.00
Prawns, mango, chilli and coriander	
Tartufo (V)	16.00
Mozzarella, black truffle and wild mushrooms	

PIZZETTA

Smoked Salmon	11.50
Crispy dough, smoked salmon and dill cream cheese	
Goat's Cheese (V)	10.50
Crispy dough, roasted balsamic and red onions	

(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	17.00
1/2 roasted chicken marinated with piri-piri sauce, fries, tomato & red onion salad	
KOKO Double Cheese Burger	17.00
Prime beef burger, provolone cheese, romaine leaves, tomato, bread bun and fries	
Seabass Fillet	24.00
Wild mushroom and truffle risotto, salsa verde and parmesan cheese	
Cod Loin	24.00
Cod, 'Pane Di Granturco' crust, tomatoes, capers, white wine, garlic sauce. Served on spinach with Italian potatoes	
Fillet Steak	24.00
Aged fillet of beef, barolo wine sauce, paté croute, creamed spinach and Italian potatoes	
Rigatoni Pasta & Vodka (V)	18.00
Onion soubise, crème fraîche, tomato & vodka sauce and parmesan cheese	
Prawn Linguini	20.00
Linguini pasta, sautéed prawns, broccoli, garlic, white wine, chilli and coriander	
Pappardelle Pasta Beef & Mushroom	22.50
Sliced grilled beef steak, wild mushroom, garlic and cream sauce	

SIDES

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
Italian Potatoes (V)	4.50
Sautéed new potatoes, garlic, butter, parmesan and parsley	
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 mixed salad	
Seabass Fillet	10.00
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	•	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