

KO KO



@kokoqdl

ENGLISH

LET'S EAT!

COUVERT

3.50

Artisan bread selection, butter, marinated olives and tuna patê

STARTERS AND SMALL PLATES

Soup of the Day 4.50

Baked Garlic Bread (V) 8.50
Mozzarella, roast garlic and rosemary

Caponata & Basil (VG) 9.50
Sicilian vegetables, basil and crusty bread

Pizza Bruschetta 9.50
Chorizo, mozzarella cheese, sundried tomatoes and garlic & parsley mayo'

Nduja & Pea Bruschetta 9.50
Spiced Italian salami pate, crushed minted peas, grilled sourdough

Bruschetta Montanheira (VG) 9.00
Tomato, onion, peppers, cucumber, oregano and avocado

Piri Piri Prawns 12.50
Chilli, garlic, coriander and white wine

Sharing Anti Pasti 16.50
Bresaola, Fior di Latte, pecorino, asiago, focaccia, rocket, semi-dried cherry tomatoes, artisan bread, fig chutney and spicy nduja

Carpaccio Tomato "Tonnato" 10.50
Organic tomatoes, anchovy, tuna & cream sauce and Ciabatta bread

SALADS

Grilled Chicken Caesar 16.00
Chicken breast, bacon, romaine lettuce, garlic croutons, parmesan cheese and Caesar dressing

Strawberry Caprese Salad (V) 19.00
Fresh Q Farm strawberries, pecan nuts, bocconcini, basil and mint

Bresaola Salad 19.00
Aged air dried bresaola, Q Farm leaves, egg, black marinated olives, radish, sea salt croutons and parmesan

SuperFood Salad (VG) 16.00
Quinoa, roast vegetables, beetroot, avocado, toasted pumpkin seeds, cherry tomatoes, cucumber and vegan aioli
Extra: Sautéed Mushroom €2.50

Fig & Goat's Cheese (V) 19.00
Fresh figs, Alentejo goats cheese, pear, balsamic and toasted pine nuts

PIZZA HANDMADE & STONEBAKED

CALZONE

- Camponesa** 16.00
Mozzarella, tomato sauce, chicken, bacon, avocado and spinach
- Verde (v)** 16.00
Mozzarella, tomato sauce, broccoli, spinach and chilli
- Imola** 16.00
Mozzarella, tomato sauce, bolognese, salami and mushroom

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, peppers and sundried tomatoes
- Vitalia** 16.00
Mozzarella, tomato sauce, prosciutto, rocket, pancetta and cherry tomatoes
- Maui** 16.00
Mozzarella, tomato sauce, ham and pineapple
- Island** 16.00
Mozzarella, tomato sauce, prawns, mango, chilli and coriander
- Di Capri** 16.00
Mozzarella, tomato sauce, mushrooms, ham and marinated black olives

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

SPECIALS OF THE DAY

Ask the team about our fresh daily specials

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	
Seabass Fillet	24.00
Seabass, wild mushroom and truffle risotto and parmesan cheese	
Monkfish Saltimbocca	24.00
Monkfish medallions, sage, black pudding, prosciutto, sautéed new potatoes and garlic spring greens	
Fillet Steak	32.00
Aged fillet steak, herb butter, Italian mixed salad and chipped potatoes	
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, parmesan cheese and garlic cream sauce	
Orecchiette Pasta & Chicken	18.00
Chicken breast, white wine, cream sauce, cherry tomatoes and parmesan cheese	
Sicilian Torte (V)	16.00
Layers of gluten free pasta leaves, ratatouille, spinach, cheddar cheese and pomodoro sauce	

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
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	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	•	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 Riserva (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.