

KO KO



@kokoqdl

ENGLISH

LET'S

EAT!

COUVERT

2.50

Bread bites, Tuna paté, tomato & basil dip and marinated herb olives

STARTERS AND SMALL PLATES

Gazpacho 4.50

Torn croutons and fregola pasta

Baked Garlic Bread (v) 8.50

Mozzarella and roast garlic

Mozzarella Bruschetta (v) 8.00

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

Bruschetta Montanheira 7.50

Tomato, onion, peppers, cucumber, oregano and avocado

Piri-Piri Prawns 12.00

Chilli, garlic, coriander and white wine

Bresaola Carpaccio 12.00

Sourdough croute, rocket, parmesan, sundried tomatoes and basil pesto

SALADS

Grilled Chicken Caesar 16.00

Romaine leaves, garlic croutons, parmesan and Caesar dressing

Smoked Salmon & Prawn Salad 19.00

Q Farm leaves, avocado, grapefruit and citrus vinaigrette

Capra Salad 16.00

Baked goat's cheese, green salad, grilled aubergines, courgettes, sundried tomatoes, olives and Algarve honey

SPECIALS OF THE DAY

Ask the team about our fresh daily specials

BEST CALZONE EVER

Camponesa	16.00
Chicken, bacon, avocado and spinach	
Verde	16.00
Ricotta, chilli, kale and broccoli	
Pescatora	16.50
Prawns, salmon, dill, capers and spinach	

PIZZA

Classic Margherita (V)	14.50
Mozzarella, tomato and basil sauce	
Q Farm Veggie (V)	15.00
Mozzarella, spinach, courgette, aubergine, mushrooms, bell peppers, red onion, sun dried tomatoes and extra virgin olive 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	
Rustica	16.00
Mushrooms, free range egg, chicken and spinach	
Devil Chicken	16.00
Mozzarella, chicken, tomato, cayenne chilli and jalapeños	
KOKO Chorizo	16.00
Mozzarella, Alentejo chorizo, green olives, bell peppers, onion, garlic and coriander	

PIZZETTA

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

(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
1/2 roasted chicken marinated with piri-piri sauce, french fries, tomato, red onion and oregano salad	
Family Style Chicken Fajitas (to share)	35.00
Sizzling strips of chicken breast, peppers and onions, floured tortillas, guacamole & yoghurt	
KOKO Double Cheese Burger	17.00
Prime beef burger, cheddar cheese, romaine leaves, beef tomato, caramelised onion in bread bun and french fries Add: Bacon 2.50 Mushrooms 2.00 Fried Egg 2.00	
KOKO Double Italian Burger	17.00
Prime beef burger, mozzarella, oregano, tomato, rocket, garlic, tomato sauce in ciabatta bun and french fries	
Chicken & Avocado Burger	15.50
Cheese, pickled red onion, sesame bun and french fries	
Sea Bass Fillet	21.50
Chickpeas, onions, chorizo, garlic, roast bell peppers, cherry tomatoes and parsley	
Roast Salmon	17.50
Cheddar, yoghurt, mustard & chili glaze, mixed salad and garlic parsley potatoes	
Rigatoni Prawns & Vodka	21.50
Black tiger prawns, onion soubise, crème Fraîche, tomatoes and parmesan cheese	

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	

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