

DRAFT BEER

CARLSBERG EXPORT 5,0% 40CL (DK)	78
NCB KELLERBIER 5,0% 40CL (SE)	105
BROOKLYN EIPA 6,9% 40CL (US)	92

BEER ON BOTTLE

CARLSBERG HOF LAGER 4,2% 33CL (DK)	69
KRONENBOURG 1664 BLANC 5% 33CL (FR)	79
CELIA GLUTEN FREE 4,5% 33CL (CZ)	79
MYTHOS LAGER 4,7% 50CL (GR)	89
NCB 100W IPA 6,8% 33CL (SE)	95
BROOKLYN DEFENDER IPA 5,5% 35,5CL (US)	89

CIDER

SOMMERSBY PEAR 4,5% 33CL (SE)	69
GALIPETTE CIDRE BIOLOGIQUE 4% 33CL (FR)	105

VIRGIN COCKTAILS

COLADA <i>Coconut, pineapple, lime, dry cider</i>	90
FLORADORA <i>Raspberries, lemon, ginger</i>	90
VIRGIN SPRITZ <i>Non-alcoholic bitter liqueur, dry tonic, orange</i>	90

NON ALCOHOLIC

COCA COLA 33CL	40
COCA COLA ZERO 33CL	40
FANTA 33CL	40
SPRITE 33CL	40
CARLSBERG NON-ALCOHOLIC 33CL	45
KRONENBOURG BLANC NON-ALCOHOLIC 33CL	50
SAN BROOKLYN SPECIAL EFFECTS 35,5CL	50
HITACHINO NEST BEER NON ALE 33CL	65
SAN PELLEGRINO SPARKLING WATER 50CL	65
GALIPETTE CIDRE N-A 33CL	85
SAN PELLEGRINO LIMONATA 20CL	55
SAN PELLEGRINO ARANCIATA ROSSA 20CL	55
SAN PELLEGRINO ARANCIATA DOLCE 20CL	55

COFFEE & TEA

COFFEE	35
TEA	40
COFFEE LATTE	50
CAPPUCINO	45
ESPRESSO/DOUBLE ESPRESSO	35/40
AMERICANO	45
MACCHIATO	45
CORTADO	45

QUIT HIDING YOUR MAGIC



ALL ITEMS ON THIS TASTEFUL, MOUTH WATERING MENU IS DELECTABLE AND SCRUMPTIOUS

LUNCH MENU

11.30 - 15.00

POKÉ BOWL, SALMON OR TOFU

rice, avocado, kimchi, ginger
170

CHICKEN SALAD

miso, pecorino, roasted garlic, lettuce, tomato
165

SANDWICH, FLANKSTEAK OR HALLOUMI

levain, avocado, chili, tomato
175/165

CHILI SHRIMP

guacamole, vegetable noodles, sesame, crispy rice
165

COCO 'S FAMOUS CHILI

tomato, avocado, nachos, pickled onions, corn, cilantro
160

DESSERTS

CANTALOUPE SHERBET

chili, white chocolate crumble, melon gazpacho
120

FRUITS

85

COCONUT ICE CREAM

passion fruit, roasted coconut
120

CHOCOLATE PRALINE

from Betsy Sandberg 's chocolate factory on Lidingö island
45

FIRST BITES SERVED ALL DAY 11.30 - 22.30

Start of with a snack or two!

COCO MELON
espelette & lime
55

CORN COB
gruyère, jalapeño majo
65

PARMA
melon, pine nuts, olive oil
75

CRISPY SHRIMP
lime, chili majo
70

NOCELLARA-OLIVES
45

COCO ´S GUACAMOLE
corn chips
65

STEAMED GREENS
sesame & ponzu dip
65

SWEET POTATO FRIES
jalapeño majo, pickled silver onion
65

FRUIT PLATE
85

SMOKED ALMONDS
55

LET'S GET THE PARTY STARTED!

LET US TREAT YOU RIGHT.

Combine the two best things in life; food and drinks!

BEVERAGE PACKAGE FOR ONE 595

A total of 4 servings of tastefully selected wines, beers and cocktails.

SIGNATURE COCKTAILS

LE COLADA
rum, coconut, pineapple, lime, dry cider
156

TROPICAL RESURRECTION
rum blend, yuzu, cinammon, lime, zombie mix
156

LA BAMBA
cucumber infused vodka, bergamot, yuzu, mint syrup, absinth
156

YOUNG & INNOCENT
tequila, mezcal, pear, lime
156

SEA MONKEY
vodka, blue curacao, banana, lime, salted coconut foam
156

CALI STYLE DINNER!

17.00 - 21.30

INCLUDED FOR OUR CALI STYLE GUESTS.

But don't fret - if you are so inclined, this lovely setup is available for 595 p.p

HOW THE STORY GOES:

You start of with some snacks and after that you choose one dish from each serving, making a total of 5 servings of deliciousness

STARTING SNACK

AVOCADO TOAST
truffle, brioche, fried leek, figs
80

SERVING NO. 1

BUFFALO MOZZARELLA
mango, espelette, cilantro,
lime, green onion
(available as a vegan option)
130

OR

SALMON SASHIMI
papaya, chili, olives
130

SERVING NO. 2

TUNA TACO
avocado, ginger, chili,
cilantro, ponzu
135

OR

BEEF TATAKI
gruyère, jalapeño, grapes, peach
(available as a vegan option)
135

SERVING NO. 3

BEEF SKEWER
sweet potato,
Coco ´s hot sauce, red pepper
(available as a vegan option)
170

OR

CRISPY COD
broccoli, cucumber, sesame,
black aioli
170

SERVING NO. 4

COCONUT ICE CREAM
passion fruit, roasted coconut
120

OR

CANTALOUPE SHERBET
chili, white chocolate crumble,
melon gazpacho
(available as a vegan option)
120

CHOCOLATE PRALINE

from Betsy Sandberg ´s chocolate factory on Lidingö island
45

ANY ALLERGIES? WE GOT YOUR BACK - JUST LET YOUR WAITER KNOW!

SPARKLING & CHAMPAGNE

RUIDA DOMO CAVA BRUT (ES) 120/675

PIPER HEDISIECK BRUT NV (FR) 145/845

CHARLES HEIDSIECK BRUT NV (FR) 175/875

WHITE WINE

ABRUZZO, TALAMONTI TREBI 2020 (IT) 120/570
Trebbiano

CALIFORNIA, BOGLE CHARDONNAY 2019 (US) 165/785
Chardonnay

RHONE, MIRABEL ARDECHE 2019 CHAPOUTIER (FR) 145/695
Viogner

SANCERRE, DOMAINE BALLAND 2019 (FR) 165/785
Sauvignon Blanc

RHEINGAU, TROCKEN, KLOSTER EBERBACH 2020 (GE) 145/695
Riesling

KAMPTAL, SONNHOF SOCIAL CLUB 1L (AU) 140/700
Grüner Veltliner

RED WINE

ABRUZZO, TALAMONTI MODA 2020 (IT) 120/570
Montepulciano

H3 COLUMBIA CREST 2018 (US) 165/785
Cabernet Sauvignon

CALIFORNIA, BLOCK NINE CAIDEN ´S VINEYARDS 2020 (US) 175/835
Pinot Noir

PIEMONTE BARBERA D'ASTI ROSSO FUOCO, VITE COLTE 2020 (IT) 145/695
Barbera

PAOLO SCAVINO VINO ROSSO (IT) 165/785
Nebbiolo, Barbera

MORE WINES?
- ASK FOR OUR WINE BOOK

SAKE

GIFU, KOZAEMON YAMAHAI JUNMAI (JP) 875

YAMAGATA, DEWAZAKURA ICHIRO (JP) 950

KOCHI, KEIGETSU YUZU (JP) 725