

# COCO

Immerse yourself in the flavors of asados of Buenos Aires, the fresh seafood treasures of Lima, and the spicy allure of Mexico - all in perfectly sized dishes.

Every bite dances in harmony with the best of seasonal Scandinavian produce.

And when it comes to drinks, we also take our cues from the vibrant spirit of South and Central America.



# APERITIVO

## CÓCTLES EXCLUSIVOS

### LE COLADA

rum, coconut, pineapple

170

### BUENOS AIRES SPRITZ

aperol, elderflower, grapefruit

170

### CANCÚN

tequila, triple sec, watermelon

170

## BURBUJAS

### RUIDA DOMO CAVA BRUT

135/780

### PIPER HEIDSIECK BRUT NV

185/925

### PALMER VINTAGE BLANC DE BLANCS 2017

195/1000

### ANDREOLA AKELUM PROSECCO BRUT

730

### BOLLINGER SPECIAL CUVÉE BRUT NV

1200

### POL ROGER WINSTON CHURCHILL CUVÉE 2013

3200

### RUINART BLANC DE BLANCS NV

2100

### LOUIS ROEDERER CRISTAL 2014

3900



# SNACKS

## ELLERY CAVIAR OSCIETRA FOR 2

make your own luxury caviar taco

500

## OYSTER

coconut, cucumber, finger lime

55

## TUNA TACO

guacamole, lime, cilantro

75

## CRISPY SHRIMP

XO-sauce, salsa brava, lettuce

75

## PIMIENTOS DE PADRÓN

espelette, gammelknas

65



# COMIDA

## CRUDO

### SCALLOP

ají amarillo, cara cara orange, yoghurt  
165

### HAMACHI

coconut, cucumber, mango, green chili, cilantro  
165

### BEEF TATAKI

tomato, fermented kampfot pepper, radicchio  
165

### TOMATO & TAMARILLO

fermented kampfot pepper, radicchio,  
minus 8-vinegar  
145

## MAR Y TIERRA

### CRISPY CHICKEN

chipotle, kohlrabi, mango  
155

### MARISCOS

scallop, lobster, shrimp, lettuce, jalapeño,  
kumquat, macadamia nuts  
175

### TEMPURA CAULIFLOWER

avocado, chili, sour cream, black sesame  
145



# COMIDA

## ASADO

### SEABASS

leek, caviar, smoked butter sauce  
195

### BEEF SKEWER

tomatillo, XO-sauce, cilantro, brazil nuts  
185

### OCTOPUS

artichoke, salsa verde, citrus  
180

### OYSTER MUSHROOM SKEWER

tomatillo, XO-sauce, cilantro, brazil nuts  
165

## DULCE

### CHOCOLATE

coffee, dulce de leche, sea salt  
125

### MANGO

coconut, white chocolate, granadilla  
125

### PETIT FOUR

coffee sweets  
65



# BEVERAGE EXPERIENCE

Sit back and relax, let us combine the food  
with our take on the perfect beverage pairing.

## I - CHILCOCO

The perfect drink to start the evening with - pisco, passion fruit, vanilla and ginger beer.  
A refreshing drink to our crudo selection.

## II - RIESLING

As we move on to mar y tierra - it's time for some riesling.

## III - SOMMELIER'S CHOICE

A personalized wine suggestion, perfectly complementing your asado choice.

## IV - ESPRESSO MARTINI

Finish off the night in style.

525 P.P



# VINO BLANCO

LACKNER TINNACHER GAMLITZ 2021

165/775

GRÖHL RIESLING TROCKEN 2022

155/730

DAVID & NADIA 150CL 2020

190/1200

DEUX ROCHES BOURGOGNE BLANC TRADITION 2020

180/850

# VINO TINTO

LOGAN WEEMALA PINOT NOIR 2021

155/730

DUNE CACTUS CANYON GRENACHE 2021

165/775

PARKER FAVOURITE SON CABERNET SAUVIGNON 2018

175/830

PENFOLDS MAX'S SHIRAZ CABERNET 2019

165/775



# CERVEZAS Y SODAS

## DRAFT BEER

CARLSBERG EXPORT 5,0% 40CL

BIRRA PORRETI 5,0% 40CL

BROOKLYN EAST IPA 6,9% 40CL

86

94

104

## BEER ON BOTTLE

CARLSBERG HOF LAGER 4,2% 33CL

KRONENBOURG 1664 BLANC 5,0% 33CL

MYTHOS LAGER 4,7% 50CL

LAGUNITAS IPA 6,2% 35CL

SINGHA 5,0% 33CL

76

84

98

105

85

## CIDER

SOMMERSBY PEAR 4,5% 33CL

GALIPETTE CIDRE BIOLOGIQUE 4,0% 33CL

84

105

## NON ALCOHOLIC

SODA 33CL

CARLSBERG NON ALCOHOLIC 0,5% 33CL

SAN BROOKLYN SPECIAL EFFECTS 0,4% 35,5CL

SAN PELLEGRINO LIMONATA 20CL

POMOLOGIK HOPPLE CIDER 0,5% 25CL

KIMONO SPARKLING YUZU 0,0% 25CL

45

55

65

55

90

95

