

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
175

JUNO SPRITZ

rosé, grapefruit, sparkling wine, lemon
175

CANCÚN

tequila, triple sec, watermelon, tabasco
175

KIWI BREEZE *NON ALCOHOLIC*

kiwi, vanilla, lime, pineapple
90

BURBUJAS

RUIDA DOMO CAVA BRUT

LACROIX DUNESSE BRUT NV ESS Champagne

ANDREOLA AKELUM PROSECCO BRUT

BOLLINGER SPECIAL CUVÉE BRUT NV

RUINART BLANC DE BLANCS

DOM PERIGNON 2013

LOUIS ROEDERER, CRISTAL 2015

140/680

185/925

645

1200

2100

4500

3900



SNACKS

ELLERY CAVIAR & VODKA

caviar oscietra royal 30 g & absolut elyx vodka
450 FOR 2

BREAD SERVING

caramelized shallot butter
85

OYSTER

aji amarillo, ginger
65

TACO

spicy shrimps, avocado, cilatro
75

FRIED CORN

chili & garlic mayo, gammelknas, parsley
65

HAVGUS

brown butter, almonds
95



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

COMIDA

CRUDO

SCALLOP

passion fruit, cucumber, mango
155

HAMACHI

leche de tigre, green chili, cilantro
165

BEEF TARTAR

ginger, ramson mayo, crispy potato
175

WHITE ASPARAGUS

ginger, ramson mayo, crispy potato
165

MAR Y TIERRA

SEAFOOD SALAD

kumquat, jalapeño mayo, almonds
175

GRILLED CHEESE

chimichurri, bella verde, ginger, apple
155

CHICKEN

mango, spring onion, harissa
155



ANY ALLERGIES? WE GOT YOUR BACK - JUST LET YOUR WAITER KNOW!
DO YOU WANT TO KNOW THE ORIGIN OF THE MEAT? ASK US!

COMIDA

ASADO

GRILLED VEAL

soy beans, chicken jus, corn
195

TROUT

shallot, grilled butter sause, green peas
185

BEEF SKEWER

asparagus, tomato salsa, sesame
190

KING OYSTER

asparagus, tomato, sesame
chili & garlic mayo
165

DULCE

PEACH MELBA

peach sorbet , raspberry,
yuzu & lemon mousse
125

POPCORN

parfait, meringue, ice cream
125

COFFEE CANDY

65



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BEVERAGE EXPERIENCE

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

I - CHILCOCO

The perfect way to start the evening - with a fresh, fruity and citrusy
cocktail

II - PET NAT

A natural fizzy wine – enjoy yourself with a playfull and funky taste

III - SOMMELIER'S CHOICE

A personalized wine suggestion, perfectly complementing your choice
of asado

IV - END ON TOP

Barbeito Madeira to finish the night with a WOW!

525 p.p



VINO BLANCO

LACKNER TINNACHER GAMLITZ 2022

165/775

GRÖHL RIESLING TROCKEN 2023

155/730

DR LOOSEN ERDENER TREPPCHEN 2022

155/730

CAMPO MÁRIN BLANCO 2023

140/650

VINO TINTO

LOGAN WEEMALA PINOT NOIR 2023

165/775

COLOMÉ ESTATE MALBEC 2021

190/890

SERRANO TEMPRANILLO ROBLE 2022

175/775

DOMAINE DELHOME BORÉAL CROZES-HERMITAGE 2021

205/960

CAMPO MÁRIN TINTO 2023

140/650

PARKER FAVOURITE SON CABERNET SAUVIGNON 2020

175/830



CERVEZAS Y SODAS

DRAFT BEER

CARLSBERG EXPORT 5,0% 40CL	92
BIRRA PORRETI 5,0% 40CL	96
BROOKLYN EAST IPA 6,9% 40CL	106

BEER ON BOTTLE

CARLSBERG HOF LAGER 4,2% 33CL	76
KRONENBOURG 1664 BLANC 5,0% 33CL	84
MYTHOS LAGER 5,0% 50CL	105
LAGUNITAS IPA 6,2% 35CL	105

CIDER

SOMMERSBY PEAR 4,5% 33CL	84
GALIPETTE CIDRE BIOLOGIQUE 4,0% 33CL	105

NON ALCOHOLIC

LÄSK/SODA 33CL	45
CARLSBERG NON-ALCOHOLIC 0,5% 33CL	65
SAN BROOKLYN SPECIAL EFFECTS 0,4% 35,5CL	75
KRONENBOURG 1664 BLANC 0,0% 33CL	70
SOMMERSBY CIDER 0,0% 33CL	65
POMOLOGIK HOPPLE CIDER 0,5% 25CL	90
DOMAINE DE LA PRADE – NON ALCOHOLIC RED WINE	95
EINS ZWEI ZERO – NON ALCOHOLIC WHITE WINE	95
VINTENSE – NON ALCOHOLIC SPARKLING WINE	100
SPARKLING WATER 100CL	25
KIMONO SPARKLING YUZU 0,0% 25CL	95
SAN PELLEGRINO LIMONATA 20CL	55

