

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

140/680

LACROIX DUNESSE BRUT NV ESS Champagne

185/925

ANDREOLA AKELUM PROSECCO BRUT

645

BOLLINGER SPECIAL CUVÉE BRUT NV

1200

RUINART BLANC DE BLANCS

2100

DOM PERIGNON 2013

4500

LOUIS ROEDERER, CRISTAL 2015

3900



SNACKS

ELLERY CAVIAR & VODKA

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

BREAD SERVING

caramelized shallot butter
85

OYSTER

aji amarillo, ginger
65

TACO

tuna, avocado, pickled chili
80

FRIED CORN

chili & garlic mayo, gammelknas, parsley
65



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

COMIDA

CRUDO

SCALLOP

passion fruit, salicornia, mango
155

HAMACHI

leche de tigre, green chili, cilantro
165

BEEF TARTAR

chorizo, tomato, crispy onion
175

TOMARILLO

endive, grilled bell pepper, crispy onion
165

MAR Y TIERRA

SHRIMP DUMPLING

lobster foam, ginger, pak choy
185

SPICY TEMPURA CAULIFLOWER

avokado, harissa, lime
155

STICKY CHICKEN

mango, chili, guava glaze
160



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

TROUT

lemongrass velouté, grilled leek, lime leaf
185

BEEF SKEWER

pink pepper jus, carrot puré, chili
190

PORTABELLO SKEWER

chimichurri, carrot puré, chili
165

DULCE

MANGO

coconut, lime, meringue
125

BROWNIE

espresso , blackberries, pecan nut
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

A delicious ending – a dessert wine to crown your meal

525 p.p



SOMMELIERS CHOICE

RÖTT: RAÚL PÉREZ EL RAPOLAO VALTUILLE

1500

HEITZ CELLAR NAPA VALLEY

1700

VINO BLANCO

LACKNER TINNACHER GAMLITZ 2022

165/775

GRÖHL RIESLING TROCKEN 2024

150/700

DR LOOSEN ERDENER TREPPCHEN 2022

155/730

STELLENBOSCH RESERVE MOEDERKERK 2023

170/780

UN BOTÓN GODELLO BIERZO 2021

180/820

VINO TINTO

LOGAN WEEMALA PINOT NOIR 2023

165/775

COLOMÉ ESTATE MALBEC 2021

190/890

PONZAC MAINTENANT OU JAMAIS 2023

165/750

CAMPO MÁRIN TINTO 2023

145/650

ULTREIA SAINT JACQUES MENCIA 2021

175/830

VINO ROSADO

NESSA CALADOC GRENACHE 2024

165/775



CERVEZAS Y SODAS

DRAFT BEER

CARLSBERG EXPORT 5,0% 40CL	92
BIRRA PORRETI 5,0% 40CL	96
BROOKLYN EAST IPA 6,9% 40CL	105

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
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
SAN PELLEGRINO LIMONATA 20CL	55

