

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

KOKO



@kokoqdl

ENGLISH

LET'S EAT!

COUVERT 2.50

Artisan bread, roasted red pepper, marinated carrots and olives

STARTERS AND SMALL PLATES

Gazpacho Sea salted croutons	4.50
Ham Hock Terrine Butternut squash and KOKO chutney	8.00
Mozzarella Bruschetta (v) Crushed peas, mint, lemon, rocket and parmesan	8.00
Bruschetta "Montanheira" Tomato, onion, peppers, cucumber, oregano and avocado	7.50
Baked Garlic Bread (v) Mozzarella and roast garlic	8.50
Piri-piri Prawns Chilli, garlic, coriander and white wine	12.00
KOKO Antipasti Charcuterie, cheese, fig chutney, gnocco fritto and padron peppers	15.00

PIZZETTA

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

PASTAS

Linguini Nero Prawns, garlic, broccoli, cherry tomatoes and coriander	16.00
Pappardelle Basil pesto, asparagus and mozzarella arancini	14.00

PIZZA

Classic Margherita (v) Mozzarella, tomato and basil	14.50
Vegetarian (v) Courgette, peppers, mushrooms, red onion, tomato, mozzarella and black olives	14.50
Hot Salami Spicy salami, bell peppers, sun-dried tomatoes and mozzarella	15.50
Vitalia Prosciutto, rocket, pancetta, cherry tomatoes and mozzarella	15.50
KOKO Chorizo Alentejo chorizo, green olives, bell peppers, onion, garlic, coriander and mozzarella	16.00
Mauí Ham, pineapple, mozzarella and tomato	16.00
Sicilian Tuna, olives, cappers and onion	16.00
Tikka Chicken tikka, bell pepper, coriander, red onion and rocket	16.00
Caprese Fresh mozzarella, cherry tomatoes, rocket and pesto	14.50

BURGERS & MAINS

Piri-piri Chicken ½ a roasted chicken brushed with piri-piri sauce, French fries and tomato, red onion and oregano salad	17.00
KOKO Double Cheese Burger Black Angus burgers, bacon, cheese, garlic mayo, lettuce and sesame bun	17.00
Chicken & Avocado Burger Cheese, pickled red onion, watercress, sesame bun and French Fries	15.50
Baked Sea Bass Fillet Asparagus, tomato, chickpeas, herb salad and lemon crème fraîche	19.50
Roast Salmon Garlic and herb breadcrumbs with Mediterranean vegetables	17.50
Prime Fillet Steak Garlic butter, fresh herbs, French fries and Montanheira salad	24.00
Family Style Chicken Fajitas (to share) Sizzling strips of chicken breast, peppers and onions, floured tortillas, guacamole & yoghurt	35.00

(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.

SALADS

Feta, Beetroot & Broccoli Cherry tomatoes, grilled peppers, marinated chickpeas toasted almonds and aged balsamic dressing	13.50
Smoked Salmon, Avocado & Grapefruit Quinta Farm leaves and citrus vinaigrette	16.00
Grilled Chicken Caesar Romaine leaves, garlic croutons, parmesan and Caesar dressing	14.50
Niçoise Quinta Farm leaves, green beans, tomato, egg, new potatoes, seared fresh tuna, black olives and citrus vinaigrette	16.00

SIDES

Quinta 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 With beef Ragu and parmesan	9.00
Grilled Lemon Butter Chicken With French fries and carrot sticks	8.50
Sea Bass Fillet With basmati rice and green beans	8.50
Beef Burger Cheese, French fries and cherry tomatoes	9.00

DESSERTS

Chocolate & Salted Caramel Layer Cake Mascarpone and toffee popcorn	7.50
Baked Russet Apple Port reduction, crumb and vanilla ice cream	7.00
Fresh Fruit Platter	6.00
Grenadine Trifle Berries, fruit jelly, crème patissière, sponge and cream	7.00
Scoop of Ice Cream or Sobert Ask us for today's selection	3.00