



Cocolinda

COCOLINDAALAMEDA.ES

MENU

Monday to Thursday - 17,90€

Excluding public holidays, holiday eves, and the following periods:

- from March 1st to March 19th.
- from December 1st to January 6th.

Friday to Sunday - 23,90€

Valid during the excluded dates and periods.

STARTERS

Croquettes

choose 1 flavor (3pcs)

Shrimp / Eggplant and goat cheese / Wild mushrooms · Vegan

Mini open sandwich

choose 1 flavor (2pcs)

Anchovy & grated tomato / Pastrami / Eggplant tartare

Russian Salad

Fresh Valencian Tomato & Pickles Salad · Vegan

Salad with burrata, tomato, strawberries, basil oil and sprouts (+3€)

Cheese Pâté with crispy bread and homemade tomato jam

Eggplant tartare served on a salmorejo base with fresh arugula and crispy artisan toasts · Vegan

Picalinda Potatoes

Belgian & Thai fusion · Vegan

Nem Rolls

Vietnamese cuisine

Cocobowl Salad

Hawaiian cuisine · Vegan

Homemade hummus with sautéed mushrooms and spring onions in soy sauce

Lebanese cuisine · Vegan

MAIN COURSES

Creamy Senyoret Rice

Mediterranean cuisine

Salmon with fresh spinach, mango & coconut sauce (+3€)

Mediterranean cuisine

Skirt Steak with homemade fries, padrón peppers, cherry tomatoes and chimichurri (+4€)

Mediterranean cuisine

Ribeye Steak with pepper mashed potatoes and Café de Paris butter (+9€)

Mediterranean cuisine

Trofie pasta with Genovese pesto and chicken

Italian cuisine

Rigatoni pasta with truffle sauce, mushrooms and pistachios

Italian cuisine

Beef tagine with prunes

Moroccan cuisine

Teriyaki Chicken

Japanese cuisine · Vegan option available with Heura

Chicken Skewer served with corn on the cob and French fries

Turkish cuisine

Pastrami Sandwich on crystal bread

American cuisine

Red Prawn slightly spicy Thai-style Curry

Thai cuisine

Vegan Chili Tacos

Mexican cuisine · Vegan

Burger with Fries

(Choose any burger from the menu)

American cuisine · Vegan option available with Beyond Meat (+3€)

DESSERTS

Banoffee cup - cookie base layered with dulce de leche, banana and whipped cream, topped with milk chocolate shavings

Cocollotto cup - ginger biscuit base, mascarpone cream, Nutella and pistachios

Homemade Brownie - served with vanilla ice cream

Classic Cheesecake

Carrot Cake

Ice Cream

(2 scoops)

Strawberries & Cream

(seasonal availability)

À LA CARTE – STARTERS

Cold starters

Gilda	2,5
Market Olives	3
"J. García" Potatoes	2,6
Bread service (per person)	1,5
Grated tomato and ali-oli	2,5
Mini Open Sandwiches	4,5/each
<ul style="list-style-type: none">• Anchovy and grated tomato• Pastrami• Eggplant tartare	
Homemade Hummus	9
Sautéed mushrooms and spring onion with a touch of soy sauce and cilantro, served with batbout bread · <i>Lebanese cuisine · Vegan</i>	
Eggplant tartare	9
Marinated eggplant on a base of salmorejo and fresh arugula, served with artisan crispy toast · <i>Mediterranean cuisine · Vegan</i>	
Cheese Pâté	8
With crispy bread and homemade tomato jam · <i>Mediterranean cuisine</i>	
Nem Rolls	4 pcs/ 8
Rice paper with shrimp, avocado, mango, fresh vegetables, sriracha mayonnaise and sesame · <i>Vietnamese cuisine</i>	



Salads

Fresh Valencian Tomato & Pickles salad · <i>Mediterranean cuisine</i>	10
Russian salad · <i>Mediterranean cuisine</i>	8
Salad with burrata, tomato, strawberries, basil oil and sprouts · <i>Mediterranean cuisine</i>	12
Cocobowl	9
Fresh spinach sprouts with mango, cherry tomatoes, carrot, avocado, red cabbage, edamame and sesame seeds, dressed with a soy and chia vinaigrette · <i>Hawaiian cuisine · Vegan</i>	

Hot starters


Croquettes · <i>Mediterranean cuisine</i>	2,3/each
<ul style="list-style-type: none">• Eggplant and goat cheese with a touch of honey• Prawn with sriracha mayo• Boletus mushrooms with a touch of truffle mayo · <i>Vegan</i>	
Crispy Baby Squid	12
· <i>Mediterranean cuisine</i>	
Patatas bravas	9
Fried potatoes with spicy brava sauce and ali-oli · <i>Mediterranean cuisine</i>	
Sautéed Baby Squid	13
With young garlic shoots and baby broad beans · <i>Mediterranean cuisine</i>	
Crispy Tempura Prawns	5 pcs/11
With spicy sweet chili sauce · <i>Japanese cuisine</i>	
Corn Nachos	14
With vegan chili, sour cream, guacamole and cheese · <i>Mexican cuisine · Vegetarian</i>	
Garlic Prawns	14
With homemade potatoes and fried eggs · <i>Mediterranean cuisine</i>	

Main Courses

- Beef Entrecôte** 24
With pepper mashed potatoes and Café de Paris butter
- Beef Skirt Steak** 18
With homemade fries, padrón peppers, cherry tomatoes and Chimichurri
- Salmón** 16,5
With fresh spinach and mango-coconut sauce
- Creamy Seafood Rice** 14
(“Arroz del Senyoret meloso”)
- Red Prawn Curry** 14
Basmati rice, vegetables, king prawns, coconut milk, crushed peanuts and sesame seeds. Midly spicy · *Thai cuisine*
- Rigatoni pasta with Truffle Sauce, Mushrooms and Pistachios** · *Italian cuisine* 12
- Trofie pasta with Genovese Pesto and chicken** · *Italian cuisine* 12
- Vegan Chili Tacos** 2 pcs/ 12
Corn tortillas with vegan chili, guacamole, sriracha, pickled onions and cilantro.
· *Mexican cuisine* · *Vegan*
- Beef Tagine with Prunes** 14
Slow-cooked tender beef with spices and sweet prunes · *Moroccan cuisine*
- Teriyaki Chicken** 13,5
*Vegan option with Heura 14,5
Slow-cooked chicken served with wild rice, leek and sesame seeds, finished with Teriyaki sauce
· *Japanese cuisine*
- Chicken Skewer with corn on the cob and French fries** · *Turkish cuisine* 14

Burgers & Sandwiches

Served with homemade fries

- Smash Royale** 13,5
Double smash burger, double cheddar cheese, grilled onions, pickles and our signature secret sauce.
- Doble cheese** 13,5
Brioche bun, double smash burger, crispy bacon, onion, cheddar cheese, barbecue sauce and homemade cheese sauce.
- Chicken burger** 14
Brioche bun, crispy KFC-style chicken, crunchy onions, cheddar cheese, lettuce, homemade pickles, smoked mayo and Big Mac-style sauce.
- Beyond burger** 15,5
Vegan brioche bun, Beyond Meat patty, sautéed onions and mushrooms, lettuce and vegan mayo.
· *Vegan* · +3€ supplement in menu
- Pastrami Sandwich** 14,5
Traditional crystal bread with coleslaw, melted cheddar cheese, pickles and mustard sauce.
- French Taco by***  14,5
Grilled tortilla filled with beef and chicken, French fries, melted cheese and our secret sauce.
¡A bit of pure indulgence!

***You can also order it for home delivery at**
www.mifrenchtaco.es

DESSERTS

Banoffee Cup

5

Cookie base layered with dulce de leche, banana and whipped cream, topped with milk chocolate shavings.

Cocolotto Cup

5

Ginger biscuit base, mascarpone cream, Nutella and pistachios

Carrot Cake

5

Homemade carrot cake with cream cheese frosting and walnuts

Homemade Brownie

6

Served with vanilla ice cream

Classic Cheesecake

5,5

Strawberries & Cream

4,5

Seasonal fresh strawberries with whipped cream (seasonal availability)

Vegan Orange & Chocolate Donut

5,5

Ice Cream (2 scoops)

5



SWEET MENU



Crepes & Pancakes

Nutella	7
Dulce de leche	7
Pistachio Cream	7
Oreo & White Chocolate	8

Homemade Pastries

Croissant	2,2
Chocolate Chip Bun	3,5
Pistachio Cream Bun	3,8
Cinnamon & Almond Roll	3,8

Extras

+2,5	Kinder bueno
+2,5	Kit Kat
+1,5	Ice Cream 1 scoop
+1	Whipped Cream

	Toasted Almonds
+1	Chopped Pistachios
	Grated Coconut
	Chocolate Chips

+1,5	Peanut Butter
	Pistachios Cream

+1,5	Strawberries (seasonal)
	Banana

¡Personalize your Crepes/Pancakes!

Homemade Lemonade

Lemonade with peppermint	4,6
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Fresh Juices

Yellow Energy Apple, lime, ginger and mint	6
Green detox Spinach, cucumber, pear and orange	6
Orange vitality Strawberries, pear, apple and orange	6
Fresh Orange Juice	3,8

Natural Fizzy Drinks

Made with 100% natural cold-pressed fruit pulp, with no preservatives or artificial colours. Gluten-free and lactose-free.

Made with 

Strawberry	4,9
Passion Fruit	4,9
Mango	4,9

Smoothies

Strawberry Strawberries, banana, vanilla ice cream and milk	7
Red Berry Mixed berries and yogurt	7
Mango Mango, banana, strawberries and orange juice	7
Oreo Oreo cookies, vanilla ice cream and milk	7,5

DRINKS / BEVERAGE MENU

Water

Water 500ml	2,5
Sparkling Water 	3,2

Soft Drinks

Pepsi o Pepsi Max Zero	3,4
Orange or Lemon Kas	3,4
Orange or Lemon Aquarade	3,4
Seven Up	3,4
Lipton Lemon	3,4
Lipton Passion Fruit	3,4
Schweppes Tonic Water	3,4

Beers

Draft beer	Medium draft	Pint
Amstel Oro Toasted	3,5	5
Águila Dorada Blonde	3,5	5

Bottled Beer

Amstel Radler bottle	3,8
Águila tercio bottle	3,5
Águila Unfiltered bottle	3,6
Heineken bottle	3,5
Heineken bottle 0,0	3,5
Cruzcampo especial bottle	3,8
Cruzcampo gran reserva 0,0	3,6
Cruzcampo especial Gluten-Free	3,8

LICORES

Terry	5,5
White Martini	5
Red Martini	5
Aperol Spritz	7,5
Craft Red Vermouth (Wachisnais Celestial)	6

(Red Bull mixer supplement +€3)

Spirits & Mixers

GIN

Hendrick's (with cucumber)	13
Martin Miller's (with lime peel)	12
Seagram's (with lemon peel)	9
Puerto de Indias (with strawberries)	9
Tanqueray (with lime)	9
Beefeater (with lemon)	8
Brookmans (with red berries)	12

WHISKY

Cutty sark	9
Ballantine's	9
Jack Daniel's	11
Cardhu 12	11
Johnnie Walker Black Label	13

RUM

Brugal	9
Barceló	9
Havana 7 años	10
Santa Teresa	10
Zacapa 23	16

VODKA

Absolut	9
Moskovskaya	9
Grey Goose	12

Glass

Shot

Fernet - Branca	9	
Cointreau	7	
Tía Maria	7	3,5
Baileys	7	3,5
Jägermeister	9	4,5
Tequila / Tequila Rose		3,5
Orujo / Crema de Orujo		3,5
Limoncello		4,5
Cazalla		3,5

SIGNATURE COCKTAILS

Classic Mojito 10

White rum, sugar, soda water, fresh mint, lime and ice.

Alcohol-free version 8

Fruit Mojito 11

White rum, sugar, soda water, fresh mint, lime, fruit purée and ice.

Choose a flavour:



Alcohol-free version 9

Fruit Daiquiri 11

White rum, freshly squeezed lime juice, fruit purée and ice.

Choose a flavour:



Alcohol-free version 9

Piña colada 12

White rum, Malibu, coconut syrup, pineapple juice, coconut milk and ice.

Alcohol-free version 10

THE CLASSICS

Agua de Valencia

7

17

Sangría

7

17

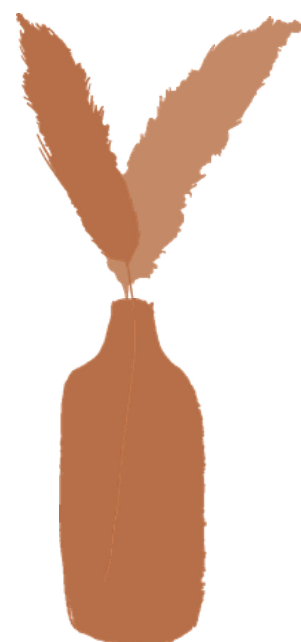
Tinto de verano

5

15

Craft Red Vermouth
(Wachisnais Celestial)

6



Coffee

Whole milk / Lactose-Free Milk

Barista Plant-Based Milks - soy / oat (+0,30€)

Extra coffee shot +1€

Espresso	1,8
Americano	1,8
Cortado	2
Coffee with Milk	2,5
Bombón Coffee	2,4
Cappuccino	2,5
Milk with Cocoa	2,8
Babyccino	1,8
Milk topped with chocolate powder and marshmallows.	
Carajillo	3,3
Artisan Cremaet	3,8

Specialty Drinks

Frappucino	5
Iced Blended Coffee (with or without whipped cream)	
Affogato	4
Espresso with vainilla ice-cream	
Latte macchiato	3,8
Matcha latte ECO	4

Your coffee / tea / infusion
can be hot or cold.

¡Order them just the way you like!



Tea

Chamomile	2,1
Pennyroyal mint	2,1
Black tea	2,1

Teas & Infusions

Organic Sencha Green Tea	3
Nomad Special Teapot	4
Moroccan green tea with fresh mint	
Organic Ginger & Lemon Tea	3
Té verde sencha, trozos de jengibre, cáscara de limón, lemon grass y aromas	
Tibetan Red Tea	3
Pu-Erh tea with goji berries, rose petals, jasmine, mallow and pomegranate blossom.	
Pakistani Black Tea	3
Black tea blended with cinnamon, cloves, cardamom and vanilla.	
Rooibos (Theine-Free)	3
Relaxing. With linden, lemon balm, lemon verbena, orange blossom, chamomile, pieces of strawberry, apple and orange, rose petals and natural aromas.	
Forest Fruits Infusion	3
Hibiscus, raisins, blueberries, elderberries, blackcurrants and natural raspberry and cherry flavour.	

BRUNCH

Nómad 14,9 €

Scrambled Eggs Shakshuka

+

Moroccan Crepe Rghaif

(Puff Pastry crepe)

Two eggs scrambled with spring onion, red pepper, tomate, fresh chives. (Served with homemade Batbout Bread)

With honey and butter

Drink : Coffee or Moroccan green tea with fresh mint + Fresh juice of the day

Healthy 14,9 €

Toast *Wholegrain Sourdough Bread (Molt Bakery)*

To choose: Salmón, Avocado, Philadelphia cheese, sprouts and sesame

Homemade hummus with sautéed mushrooms and spring onions with a touch of soy sauce, chives and sesame · *Vegan*

Homemade vegan sobrasada, avocado, sprouts and sesame · *Vegan*

Dessert

To choose: Cocollotto cup: ginger biscuit base, mascarpone cream, Nutella and pistachios

/

Vegan Orange & Chocolate Donut · *Vegan*

Drink : Coffee or Tea + Fresh juice of the day

MINI BRUNCH 10€

Includes : Toast or Sandwich + Coffee + Fresh juice of the day

Bread options:

White Bread (50 g – Massanet Bakery)

Wholegrain Sourdough Bread (90 g – Molt Bakery) +€2

Gluten-Free Bread +€1

Toasts

- 5,5 | Salmón & Avocado
- 5 | Tomato, Extra Virgin Olive Oil & Cottage Cheese
- 5,5 | Homemade Vegan Sobrasada, Avocado, Sprouts & Sesame · *Vegan*
- 5 | Homemade Hummus with Sautéed Mushrooms & Spring Onion · *Vegan*
- 5,5 | Scrambled Eggs, Cream Cheese & Avocado

- 5,5 | Peanut Butter & Dark Chocolate Chips · *Vegan*
- 4,8 | Pistachio Cream & Banana
- 4,8 | Cream Cheese, Strawberry Jam & Mixed Berries
- 4,8 | Nutella & Banana

Sandwiches

- 5 | Cheese Omelette with Grated Tomato
- 5,8 | Chicken "Chivito" Sandwich
- 6,8 | Crispy Baby Squid Sandwich with Mayonnaise

12 | Pastrami Sandwich on Crystal Bread

(Not included in the Mini Brunch)

Available :

Monday to Friday: 10:00 AM - 2:00 PM

Saturday & Sunday: 10:00 AM - 1:00 PM

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