



# COCOA

## Patacona

Comida Corazón y Alegría

### Our Menu

#### Cold Starters

- López "Serie Oro" anchovy (price by unit) (1, 4) | 4,50€
- French oyster (price by unit) (14) | 4,80€
- Prawn salad with fried egg and Lupo roe (1, 2, 3, 4, 6, 12) | 10,60€
- Tomato and avocado tartare with egg textures (3) | 12€
- Cuttlefish with mayonnaise (3, 6, 10, 14) | 12,40€
- Lima cause of chicken and crispy onion (1, 3, 6) | 9,80€
- Roasted eggplant hummus with tortilla chips from Tajín and lime (1, 11) | 8,20€
- Norwegian salmon tartare with apple and crunchy rice (4, 6, 10, 11, 12) | 16€
- Red tuna tartare on avocado and ink coral (1, 10, 4, 11, 12) | 19,60€
- Aged beef steak tartar over brioche (1, 3, 6, 10) | 18€

#### Hot Starters

- Iberian Ham Croquettes with Idiazábal  
(6 pieces per portion) / (Half Portion) (1, 3, 6, 7, 10) | 16€/ 8,20€
- Homemade shrimp croquettes with red shrimp citrus emulsion  
(Portion 6 units) / (Half portion) (1, 2, 3, 6, 7, 4) | 18€/ 9,20€
- Scallops with foie (2 unids) (14) | 9,20€
- Crispy prawn skewer with tartar sauce (1,2,3,6,10) | 12€
- Patatas Bravas COCOA (3, 4, 6) | 8,20€
- Fresh octopus with parmentier and a soft truffled touch (7, 14) | 23€
- Sautéed eels with shrimp (12,4,14) | 9,20€
- Carved cuttlefish (3, 6, 10, 14) | 14,40€
- Vegetable tempura and sweet and sour dip (1, 6, 11) | 13,80€
- Wok with sautéed vegetables and smoked tofu (1, 6) | 9,80€
- Squid "a la Romana" (1, 3, 14) | 14€
- Squid with onions in wine with sautéed artichokes (1, 2, 3, 4, 6, 8, 14) | 16€
- Tellinas (14) | 12,40€
- Baby squid (1, 3, 14) | 12,50€
- Clotxinas or mussel (9, 12, 14) | 12€

#### Salad

- Crunchy Caesar salad (1, 3, 7, 10, 4, 6, 12) | 14,40€
- Valencian tomato with tuna belly (4) | 15,80€
- Salad my way "by Cocoa" (1, 3, 10, 11, 6) | 16€

#### Carnes

- Suckling lamb chops and sweet potato cream (7) | 24,50€
- Aged Angus entrecote with bone (400gr) | 28,60€
- Old cow burger with caramelized onion, bacon, cheddar cream and adiazabal (1, 3, 7, 10, 12) | 16€

#### Fish

- Bilbaina baked sea bass (4) | 19€
- Salmon with its chipotle hollandaise and grilled bimi (3, 7, 4) | 21€
- Fresh sole fish of the day (4, 7) | 24,20€

#### Our rice dishes

- Rice with duck, mushrooms and foie | 23€
- "Senyoret" Rice (2, 4, 12, 14) | 18,20€
- Seafood Paella (2, 4, 12, 14) | 22€
- Scallops paella and sea asparagus (2, 4, 12, 14) | 19,90€
- Black Rice Paella (2, 4, 12, 14) | 20€
- Lobster Paella (2, 4, 12, 14) | 24,60€
- Paella with carabinero shrimp (2, 4, 12, 14) | 26,80€
- Marrow rice with carabinero shrimp | 28,90€
- Fideua "del senyoret" (1, 2, 4, 12, 14) | 18€
- Fideua with duck, mushrooms and foie (1) | 23€
- Vegetable Paella | 16,80€
- Mellow Seafood Rice (2, 4, 12, 14) | 22€
- Mellow rice with duck mushrooms and foie | 23€
- Mellow rice with lobster (2, 4, 12, 14) | 26€
- Mellow rice with free-range chicken and rabbit | 16€
- Valencian paella with free-range chicken and rabbit  
(On demand only) | 16€
- Big lobster Paella (2, 4, 12, 14) | 39€  
(On demand only)
- Angús ribeye rice matured with young garlic | 28€  
(On demand only)

#### Postres

- Roasted pineapple and cocoa cream tiradito with coconut ice cream (1, 3, 7, 8) | 6,80€
- Chocolate brownie with vainilla icecream (1, 3, 6, 7, 8) | 6,80€
- Torrija of brioche bread, nougat cream and meringue ice cream (1, 3, 7, 8) | 6,80€
- Our Valencian cheesecake  
(recomendada para dos personas) (1, 3, 7) | 8,60€

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|----------------|-------------|---------------|
| 1. GLUTEN      | 6. SOY      | 11. SESAME    |
| 2. CRUSTACEANS | 7. MILKY    | 12. SULPHITES |
| 3. EGGS        | 8. NUTS     | 13. LUPINS    |
| 4. FISH        | 9. CELERY   | 14. MOLLUSCS  |
| 5. PEANUTS     | 10. MUSTARD |               |