



SUNDAY – WEDNESDAY MENU

ALL DAY BITES

MARINATED OLIVES	7
TORTILLA CHIPS & GUACAMOLE A, O	10
CAYO COCO SPICED NUTS H, O	7

SNACKS | BAR BITES

CLASSIC CUBANO SANDWICH A, H, G <i>roasted pork, swiss cheese, pickles, plantain chips</i>	15
BEEF EMPANADAS A, L <i>sofrito salsa</i>	16
CRISPY PORK BELLY (CHICHARRONES) <i>mojo verde</i>	10
TUNA TARTARE HABANA O <i>avocado, mango, lime, chili, plantain chips</i>	18
WATERMELON & FETA SALAD G <i>mint, lime, chili salt</i>	14

SIDES | TO SHARE

CUBAN FRIES <i>cuban spice, mojo aioli</i>	9
SWEET POTATO FRIES <i>lime salt</i>	9
PICKLED SLAW O <i>cabbage, carrot, lime</i>	9
FENNEL & ORANGE SALAD <i>citrus, herbs</i>	11
BABY POTATOES G <i>garlic butter, lime, rosemary</i>	9

DESSERTS

MANGO TART A, C, G	10
CHURROS CON DULCE DE LECHE A, C, G	9
SEASONAL FRUIT PLATE	12

We do our best to serve up dishes using seasonal and locally sourced produce where possible.

For any additional info on allergens please ask one of our friendly team.

A GLUTEN · C EGG · D FISH · G MILK · H NUTS · L CELERY · O SULPHITES

CATCH OF THE COCO

ALL DAY BITES

MARINATED GREEN OLIVES	7
CHIPS & GUACAMOLE A, O	10
SPICED NUTS CAYO COCO H, O	7

FROM THE GRILL

GRILLED SEA BASS FILET D, O	28
<i>grilled veg, mango & habanero salsa</i>	
GRILLED SHRIMPS O	30
<i>quinoa salad</i>	
PULPO A LA HABANA (200G) D, O	32
<i>grilled zucchini, smoked pepper puree, charred lemon vinaigrette</i>	
ELOTE VERDE G	14
<i>grilled corn, cilantro-lime crema, feta, chili</i>	

DESSERTS

MANGO CHEESECAKE A, C, G	10
CHURROS CON DULCE DE LECHE A, C, G	9
SEASONAL FRUIT PLATE	12

LIGHT BITES

CEVICHE DE PESCADO D, O	18
<i>sea bass (100g), passionfruit leche de tigre, cilantro</i>	
WATERMELON & FETA SALAD G	14
<i>mint, lime, chili salt</i>	
FISH TACOS A, D, O	16
<i>baked fish, summer slaw, mango salsa</i>	
BLACK BEAN TACOS A, O	12
<i>avocado, tomato salsa</i>	

SIDES

CUBAN FRIES	9
<i>cuban spice, mojo aioli</i>	
SWEET POTATO FRIES	9
<i>lime salt</i>	
PICKLED SLAW O	9
<i>cabbage, carrot, lime</i>	
FENNEL & ORANGE SALAD	11
<i>citrus, herbs</i>	
BABY POTATOES G	9
<i>garlic butter, lime</i>	



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CATCH *OF*
THE COCO



WEEKEND MENU — FRIDAY & SATURDAY

ALL DAY BITES

MARINATED OLIVES	7
TORTILLA CHIPS & GUACAMOLE A, O	10
CAYO COCO SPICED NUTS H, O	7

SNACKS | BAR BITES

CLASSIC CUBANO SANDWICH A, H, G	15
roasted pork, swiss cheese, pickles, plantain chips	
BEEF EMPANADAS A, L	16
sofrito salsa	
CRISPY PORK BELLY (CHICHARRONES)	10
mojo verde	
TUNA TARTARE HABANA O	18
avocado, mango, lime, chili, plantain chips	
WATERMELON & FETA SALAD G	14
mint, lime, chili salt	

DESSERTS

MANGO TART A, C, G	10
CHURROS CON DULCE DE	9
LECHE A, C, G	
SEASONAL FRUIT PLATE	12

FROM THE GRILL | SHARING

POLLO ASADO O	22
mojo marinade, charred pineapple	
CUBAN BEEF SKEWERS (200G) O	28
roastbeef, chimichurri, smoked peppers	
CAYO COCO CUBAN BURGER A, C, G	21
chipotle mayo, pickles, cheddar, smoked bacon	
GRILLED OCTOPUS D, O	30
papaya salsa, lime oil, leaf salad	
GRILLED ELOTE G, C	16
chipotle mayo, parmesan	

SIDES | TO SHARE

CUBAN FRIES	9
cuban spice, mojo aioli	
SWEET POTATO FRIES	9
lime salt	
PICKLED SLAW O	9
cabbage, carrot, lime	
FENNEL & ORANGE SALAD	11
citrus, herbs	
BABY POTATOES G	9
garlic butter, lime, rosemary	

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Cayo Coco