

.COCO CAFÉ.

DEMARÍA 4615

TO START WITH

ZUCCHINI FRITTERS

Zucchini fritters with fresh tomato sauce.....\$6.800

CRISP BRIE + HONEY

Crispy brie cheese wedge wrapped in phyllo dough + honey thread + toasted walnuts.....\$8.000

CREAMY PUMPKIN SOUP

Squash + pumpkin + croutons.....\$6.800

CREAMY RICOTTA TOAST AND FRESH MUSHROOMS

Sautéed on sourdough bread\$7.000

SANDWICHES AND WRAPS

All come with crunchy fries/chips and greens as a side dish

TURKEY, AVOCADO, AND TOMATO

Arugula + mayonnaise on
homemade pita bread\$14.500

AVOCADO AND EGG

Sliced avocado, grated egg +
mayonnaise on a rye\$11.500

CHICKEN AND BLUE CHEESE WRAP

Lettuce, avocado, tomato, cheddar
blue cheese dressing.....\$17.000

CHICKEN AND AVOCADO

Grilled chicken breast + avocado + tomato +
melted Cheddar cheese on a sourdough
ciabatta bread.....\$17.000

SIRLOIN STEAK AND BRIE CHEESE

Pure sirloin grilled steak +
Melted Brie cheese + fresh spinach +
champignon mushrooms + old style
mustard on a sourdough bread\$19.500

SALADS

FRESH PINK SALMON

Grilled fresh pink salmon + poached egg +
baked beet + avocado + greens
blue cheese dressing.....\$28.500

PEARS AND BLUE CHEESE

Grilled pears + blue cheese + rocket +
candied walnuts + vinegar + olive oil\$19.000

SPINACH + AVOCADO

Fresh spinach + avocado +
grated zucchini + hard boiled egg +
toasted almonds basil dressing.....\$19.000

HASSELBACK SQUASH AND ARUGULA

Honey + creamy ricotta
+ toasted walnuts\$17.000

CLASSICAL CAESAR

Iceberg lettuce + grilled chicken +
cheese scales + croutons Classical
Caesar dressing.....\$21.000

GRILLED HALLOUMI CHEESE

With lentil salad + tomato + parsley +
avocado + red onion + basil dressing.....\$21.000

WARM DISHES

GRILLED SIRLOIN

2 sirloin steakes with old mustard sauce +
crunchy potatoes.....\$30.000

RIBEYE STAKE BURGER

Potato burger bun + cheddar + tomato +
red onions + mayo/mustard sauce
with crunchy potatoes and greens\$20.000

RIBEYE MILANESE

Ribeye milanese (schnitzel) +
mashed potatoes\$20.500

LENTIL AND POACHED EGG STEW

Classic lentil + vegetable + meat +
poached egg stew.....\$18.500

GRILLED CHICKEN BREAST

With quinoa salad + baked vegetables + basil...\$19.500

GRATINATED FAINA WITH CHEESES

And Creamed Spinach\$16.500

GRILLED BRÓTOLA (WHITE SEA FISH)

With lentil salad + tomato + red onions +
avocado + parsely\$26.000

HOMEMADE PAPARDELLE

With mushroom cream +
Sbrinz cheese\$19.000

EGGPLANT AND MEAT LASAGNA

Thin eggplant + meat + fresh cheese +
basil + tomato sauce (without dough)\$19.500

HOME MADE FETTUCCINE/TAGLIATELLE

With sautéed vegetables + basil +
poached egg\$17.500

SQUASH SORRENTINOS (STUFFED PASTA)

Baked squash with cream and
Sbrinz cheese\$19.000

GOLDEN BROWNED/GRATEENED Malfati

Ricotta and spinach-tomato sauce + cream..\$20.000

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SAVORY TARTS

All come with crunchy fries/chips and greens as a side dish

LEEK AND MUSHROOM PIE
WITH POTATO DOUGH \$ 14.600

SPINACH AND BRIE CHEESE \$ 17.000

SQUASH, KABUTIA PUMPKIN,
PARMIGGIANO CHEESE \$ 14.600

EGGS

SCRAMBLED ZUCCHINI AND EGG
With Sbrinz cheese \$ 9.700

SCRAMBLED AND AVOCADO
Scrambled eggs and avocado
on a sourdough toast \$ 10.000

AVOCADO TOAST
Mashed avocado + tomato + basil +
poached egg on a dark toasted
German bread slice \$ 10.000

SCRAMBLED AND BACON
Scrambled and crunchy bacon
on a sourdough toast \$ 9.600

ZUCCHINI AND TOMATOES OMELETTE
Omelette of zucchini, tomatoes, melted cheese
on a sourdough toast. All come with crunchy
fries/chips and greens as a side dish \$ 14.000

EGG WHITES AND CHEESE OMELETTE
Only whites and cheese omelette. All come with
crunchy fries/chips and greens as a side dish \$ 11.500

DESSERTS AND CAKES

BAKLAVA
Lukewarm baklava philo paste roll
with ice cream \$ 7.500

CAKES

In our cool display cabinets you will find a variety of
our daily fresh made cakes- We make them to-order.
You can check their availability with our staff. We
make cakes under orders.

HOMEMADE FLAN
Caramel sauce + cream and jam \$ 7.200

STRAWBERRY MERINGUE
Cream ice cream + strawberries + crushed
crunchy meringue + strawberry sauce \$ 8.200

1/2 Portion \$ 7.600
Full portion \$ 9.400
Small whole cake \$ 45.000
Big whole cake \$ 60.000

FRESH FRUITS WITH ICE CREAM BOWL \$ 9.500

NON-ALCOHOLIC BEVERAGES

LEMONADES
Frozen mint / ginger lemonade \$ 4.200
Grapefruit mint / ginger juice \$ 4.200
Strawberry mint / ginger \$ 4.200

Sodas \$ 3.700
Mineral Water \$ 3.600

JUICES
Natural orange juice \$ 4.700

SHAKES
Blueberries + strawberries + milk \$ 5.900
Mango + orange + ginger \$ 5.900
Banana + milk \$ 5.900

ALCOHOLIC BEVERAGES

DRINKS
G&T (gin and tonic) \$ 7.800
Aperol Spritz aperitif \$ 7.800
Cynar (artichoke destilled)
and grapefruit aperitif \$ 7.800
Rosatto Tonic \$ 7.800

WINES AND SPARKLING WINES

BEER
Stella Artois \$ 6.500

	Bottle	Glass
Chardonnay.....	\$ 26.000	\$ 6.800
Sauvignon Blanc.....	\$ 26.000	\$ 6.800
Rosée.....	\$ 26.000	\$ 6.800
Pinot Noir.....	\$ 26.000	\$ 6.800
Cabernet Franc.....	\$ 26.000	\$ 6.800
Malbec.....	\$ 26.000	\$ 6.800
Brut Nature.....	\$ 33.000	\$ 7.700



SALENTEIN
VALLE DE UCO

BREAD BASKET \$ 4.500

WE DON'T CHARGE FOR SERVICE / TIPS NOT INCLUDED

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PASTRY

Croissant	\$ 2.700	Sweet loafes (various flavors)	\$ 4.400
Ham and cheese stuffed croissant	\$ 4.400	Cookies.....	\$ 4.100
Warm croissant with Nutella ..	\$ 4.100	Sweet and savory scones	\$ 4.100
Croissant with pastry cream of pistachios + strawberries.....	\$ 4.400	Chipá (typical cassava-manioc starch-cheese roll).....	\$ 3.600
Medialuna (local version of a croissant).....	\$ 1.850	Nutella waffle + bananas + strawberries + sprinkled walnuts	\$ 9.400
Ham and cheese stuffed medialuna	\$ 4.200	Dulce de leche waffle.....	\$ 7.100
Alfajores (stuffed cookie sandwich with dulce de leche, chocolate coated)	\$ 5.200	Oatmeal pancake + banana + peanut butter + red fruits + yoghurt	\$ 8.000
Squares	\$ 6.000	Bowl of Greek yoghurt + home made granola + fruits	\$ 8.300
Pepas (quince topped butter cookies).....	\$ 2.800	Ham and cheese toasted pita sandwich.....	\$ 6.500
Cinnamon Rolls.....	\$ 4.200	Sourdough toasted bread + marmalade + cream cheese ..	\$ 5.100

CAKES

1/2 Portion	\$ 7.600
Full portion	\$ 9.400
Small whole cake.....	\$ 45.000
Big whole cake	\$ 60.000

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CAFETERÍA

Espresso.....	\$ 3.150
Ristretto	\$ 3.150
Lungo	\$ 3.350
Macchiato	\$ 3.600
Piccolo latte	\$ 3.750
Americano	\$ 3.750
Americano con leche.....	\$ 3.800
Double	\$ 4.300
Long Black	\$ 4.350
Flat White.....	\$ 4.700

Latte	\$ 4.800
Capuccino	\$ 4.500
Mocaccino	\$ 4.800
Mocaccino with Nutella.....	\$ 5.150
Matcha latte.....	\$ 5.200
Submarine (hot milk with a melting chocolate square in it)	\$ 5.200
Extra shot	\$ 1.700
Argentinean Tea.....	\$ 3.300
Extra almond or oat milk	\$ 1.100

LEAF-TEA INFUSIONS

\$ 5.000

EARL GREY

Chinese black tea + bergamote

BUDDHA CHAI

Black Chinese + cinnamon + cardamom + orange + apple + clove

ALL BERRIES

Gree tea + ginger + spearmint + lemon verbena + chamomille + lemon grass

DETOX GINGER PU ERH

Red tea + orange zest + ginger + cinnamon + vanilla

DIGESTIVE

Green Chinese tea + raspberries + blueberries + Chinese rose buds

ORANGE ROOIBOS

Sin cafeína + cáscaras de naranja + zanahoria + chips de chocolate

NON-ALCOHOLIC BEVERAGES

LEMONADES

Mint/ginger lemonade	\$ 4.200
Grapefruit mint + ginger juice.....	\$ 4.200
Strawberry mint/ginger.....	\$ 4.200

JUICES

Natural orange juice	\$ 4.700
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Sodas	\$ 3.700
Mineral Water.....	\$ 3.600

SHAKES

Blueberries + strawberries + milk	\$ 5.900
Mango + orange + ginger	\$ 5.900
Banana + milk	\$ 5.900