

Little Restaurant.

COCO CAFÉ.

BAKERY & PLEASURES

CABELLO 3794
TEL. 4843.7491

SUN TO WED 8 AM TO 12 PM
THUR TO SAT 8 TO 1 AM

Salads

STARTERS

Tomato and basil and
black olives bruschettine

\$ 6.400

Smoked salmon and
cream cheese bruschettine

\$ 17.800

SANDWICHES

(with a side salad greens or
baked potato wedges)

COLD

SMOKED SALMON on a bagel

Smoked salmon with cream cheese,
avocado with chives, drops of lemon
and arugula \$ 22.800

PROSCIUTTO on ciabatta bread

Brie cheese, prosciutto, arugula,
sun-dried tomatoes \$ 17.600

HOT

CHICKEN BREAST on ciabatta bread

Grilled chicken, salad greens,
tomatoes, guacamole and melted
Cheddar cheese \$ 17.600

TENDERLOIN on ciabatta bread

Beef Tenderloin, Brie cheese, whole
grain french mustard, fresh mushrooms
and salad greens \$ 18.200

VEGETARIAN in whole-wheat bread

roasted vegetables, arugula,
tomatoes confit, and Brie cheese \$ 17.600

HOME-MADE BURGER

Minced ribe eye with fluffy
potatoe bread

\$ 19.200

Accompanied with lettuce,
tomato, red onion, cheddar
cheese, mayonnaise and mustard

TENDERLOIN MILANESA (VIENESSE SCALOPES) on ciabatta bread

\$ 19.200

With arugula, tomato and
mayonnaise

SMOKED SALMON

Salmon, salad greens, baked potato chunks,
mollet (soft-boiled) egg, avocado and
light blue cheese dressing \$ 29.900

WARM CRUSTY PHYLLO BRIE CHEESE

Wrapped in filodough on a bed of salad
greens, tomatoes confit and Malbec
red wine sauce \$ 17.600

PANKO SHRIMP WITH GUACAMOLE

Tomato concasse on salad greens with
orange and honey dressing \$ 23.500

VEGAN

Quinoa, salad greens, avocado, broccoli,
cherry tomatoes, basil, red onion and
balsamic olive-oil dressing \$ 18.200
WITH SMOKED SALMON \$ 29.900

TUNA AND YAMANI RICE

Quartered boiled egg, black olives,
arugula, tomatoes confit with basil
and honey dressing \$ 20.200

MAIN COURSES

GRILLED SIRLOIN with whole grain
french mustard sauce and crunchy baked
potatoes chunks with rosemary \$ 29.800

GRILLED BROTOLA with lemon
potatoes and sauteed spinach \$ 19.000

GRILLED CHICKEN BREAST
with lemon and grilled veggies \$ 18.800

**PANKO PARMESAN & HERBS
ENCRUSTED CHICKEN BREAST**
with squash puree \$ 19.000

**SIRLOIN MILANESAS
(VIENESSE SCALOPES)** with greens
and cherry tomato salad \$ 19.200

RICOTTA AND SPINACH Malfatti
fresh tomato and cream sauce \$ 19.200

TENDERLOIN WOK
sautéed with vegetables,
yamani rice, soy and ginger \$ 19.200

**HOMEMADE LINGUINE
WITH BROCCOLI**
cream and parmesan cheese \$ 18.400

CAESAR

Iceberg lettuce, baked croutons,
homemade dressing, grilled chicken
and parmesan cheese flakes \$ 19.200
WITH SMOKED SALMON \$ 29.900
WITH SHRIMP \$ 22.500

QUICHES

(with a side o salad greens or
baked potato cubes)

Rustic roasted vegetables \$ 16.600

Zucchini and sbrinz cheese \$ 16.600

Squash and parmesan \$ 16.600

Creamed corn and fresh cheese \$ 16.600

Fresh spinach and brie cheese ... \$ 18.200

PUMPKIN "SORRENTINOS"

(Stuffed Ravioli Style), sage butter
and shredded toasted almonds \$ 18.400

HOMEMADE POTATOES GNOCCHI

sauteed cherry tomatoes and
classic tomatoes sauce \$ 17.400

LINGUINI WITH SAUTEED SHRIMPS,

zucchini, broccoli, cherry tomatoes
and basil \$ 23.500

PIZZAS

Grilled Individuals

Mozzarella, tomato, and basil \$ 14.000

Mozzarella, arugula, and prosciutto \$ 20.000

Mozzarella, bacon, and egg \$ 18.000

Mozzarella, salmon, and arugula \$ 24.000

HOMEMADE DOUGH WRAPS

Sirloin steak wrap with blue
cheese and red onion,
french cut carrots, fresh
tomato and salad greens

\$ 19.200

Chicken breast fingers
wrap, guacamole, fresh
tomato, cheddar cheese
and salad greens

\$ 19.200



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Breakfasts & tea time

Medialuna (typical argentine croissant).....	\$ 1.800
Ham and cheese stuffed Medialuna.....	\$ 4.500
Croissant.....	\$ 2.700
Croissant with ham and cheese.....	\$ 4.500
Lemon & cream cheese loaf; Banana & walnuts loaf; Orange & poppy seeds loaf.....	\$ 4.800
Chocolate chip cookie.....	\$ 4.800
White chocolate and oatmeal cookie....	\$ 4.800
Scones (salty or sweet).....	\$ 4.800
Hazelnut sablé alfajor stuffed with Nutella	\$ 5.700
Hazelnut sablé alfajor stuffed with dulce de leche.....	\$ 5.700
Regular sablé alfajor stuffed with dulce de leche.....	\$ 5.700
Apple crumble	\$ 8.600
Basket of home-made bread, toasted with cream cheese and jam or butter ..	\$ 5.600
Toasted ham and cheese sandwich (pita bread, wholewheat or brioche)	\$ 6.900
Plain yogurt with homemade granola and fruit.....	\$ 10.200
Waffle with Nutella, banana, strawberry and vanilla ice cream with walnut sprinkles....	\$ 11.500

SQUARES / BARS

Coconut and dulce de leche,
Brownie, Tangy lemon and Ricotta \$ 6.400

EGGS

EGGS BENEDICT

Toasted brioche bread, chive cream
cheese, avocado, smoked salmon, pouched
eggs and hollandaise sauce \$ 20.300

EGG WHITES & SALMON TOAST

Scrambled egg whites with avocado
slices and smoked salmon over a
rye bread toast. \$ 19.000

AVOCADO TOAST

Mashed avocado puree, concasse
tomatoes and basil over a Wholemeal
and rye bread. Topped with a
poached egg \$ 10.200

Scrambled eggs \$ 7.300

Scrambled eggs with bacon..... \$ 7.700

Scrambled eggs with smoked
salmon and cream cheese..... \$ 21.400

Egg whites and cheese omelette
or ham and cheese omelette \$ 9.500

Brocoli and spinach omelette..... \$ 15.200

TO DRINK

DRINKS, SHAKES AND JUICES

SMOOTHIES

Strawberry and orange	\$ 6.900
Peach and orange	\$ 6.900
Apple and orange	\$ 6.900
Passion fruit and orange	\$ 6.900
Banana with milk	\$ 6.900
Banana, berries and fresh mint leaves.	\$ 6.900

Frozen lemonade with mint and ginger....	\$ 4.800
Passion fruit and mint leaves lemonade...	\$ 4.800
Frozen grapefruit with mint and ginger....	\$ 4.800

Fresh-squeezed orange juice	\$ 5.900
Fountain drinks / soda.....	\$ 4.000

MINERAL WATERS

Villavicencio.....	\$ 3.900
AQA	\$ 3.200

DRINKS WITH ALCOHOL

DRINKS

Campari with orange.....	\$ 10.800
Cynar with grapefruit.....	\$ 10.800
Aperol Spritz	\$ 10.800

BEER

330c Bottle of Stella Artois.....	\$ 6.400
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SALENTEIN
VALLE DE UCO

WINES

	Bottle	Glass
Malbec	\$ 28.000	\$ 7.500
Sauvignon Blanc	\$ 28.000	\$ 7.500
Rosado	\$ 28.000	\$ 7.500
Pinot Noir.....	\$ 28.000	\$ 7.500
Brut Nature	\$ 35.000	\$ 9.100

CAKES

WE MAKE SPECIAL ORDERED CAKES

1/2 PIECE	\$ 7.800
PIECE	\$ 9.600
WHOLE small	\$ 45.900
WHOLE big	\$ 61.200

- ◆ Marquise and chocolate
mousse cake
- ◆ Chocotorta
(Chocolate cookie layers with dulce de
leche and cream cheese filling)
- ◆ Strawberry pie with creme fraiche
and dulce de leche
- ◆ Oreo cake, with caramel, whipped
cream and Oreo cookie
- ◆ Home style banana, dulce de leche
and chocolate cake topped walnutss

- ◆ Tarte Tatin
- ◆ Crunchy chocolate chips meringue
Pavlova with dulce de leche, creme
fraiche and strawberries
- ◆ Classic cheese cake with red berries
- ◆ Carrot cake
- ◆ Rogel (thin crispy dough layers with
dulce de leche filling, topped with
italian meringue)
- ◆ Key Lime Pie

DESSERTS

Warm apple crumble topped with ice cream	\$ 13.000
Warm brownie topped with ice cream and caramel sauce.....	\$ 16.000
Fruit platter	\$ 12.900

BREADBASKET \$6.500
NO SERVICE CHARGE

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SPECIALTY COFFEE



Espresso	\$ 3.200	Latte caramel	\$ 7.000
Ristretto	\$ 3.200	Latte vainilla	\$ 7.000
Lungo	\$ 3.300	Matcha latte	\$ 4.900
Macchiato	\$ 3.300	Capuccino	\$ 4.600
Piccolo latte	\$ 3.300	Italian Cappuccino (chocolate & cinnamon)	\$ 5.200
Americano	\$ 3.700	Extra coffee shot	\$ 2.000
Americano with milk	\$ 3.700	Hot Chocolate	\$ 5.600
Doble	\$ 4.600	Regular Tea	\$ 3.000
Long black	\$ 4.800	Extra Cow's milk	\$ 600
Flat white	\$ 5.200	Extra almond milk	\$ 1.000
Latte	\$ 5.200		

We made our own special blend coffee roast. Our milk is heated up to 60 degrees, if you prefer a hotter drink please let us know in advance. We suggest you take your coffee unsweetened.

LOOSE LEAF TEA \$5.700 EXTRA CUP \$3.000 PENTON exclusive teas

EARL GREY SUPERIOR: Black loose leaf tea from Yunan, China, with bergamot's essential oil. Sophisticated and aromatic.

BUDDHA CHAI: Black China tea with whole cinnamon, whole cardamome, orange peel, apple bites, red pepper and cloves. Spicy & fruity.

DETOX GINGER PU ERH: Red Pu Erh from China, with orange peel, sliced ginger, whole cinnamon and vanilla pod.

DIGESTIVE: Green tea leaves with ginger, mint, lemon verbena, chamomile, lemon grass & lemon.

ALL BERRIES: Green Sencha tea from China, with raspberries bites, blueberries and chinese rose buds.

FLOWERY WHITE: White Pai Mu Tan tea, Lung Ching tea, Green Yunan tea & Green Sencha tea with chinese rose buds, mallow flowers, jasmine essence and a touch of lemon.

ORANGE ROOIBOS: No caffeine infusion from South Africa, with orange peel, carrots strands and chocolate chips.

SWEET FLOWERS: Chamomile with boldo, mint, rose petals, honey & vanilla pod.