

Coco Companion Side

4.99

COCO RICE - Fragrant Caribbean coconut rice, raisins, toasted almonds

AROMATIC ASIAN FRIED RICE - Flavorful fried rice, stir fry vegetables, ginger and aromatic herbs

HERB SCENTED POTATOES - Pan roasted red potatoes subtly flavored with rosemary, thyme and chives cheese

BLACK BEANS - Slowly cooked in a reduction of red and yellow bell peppers, sweet onions, garlic and herbs

WOK SAUTE VEGGIES - Delicious assortment of veggies (zucchini, squash, mushrooms and red bell pepper) sautéed in a reduction of white wine with garlic

RUSTIC FRIES - Exquisite mix of crispy onions, sweet potatoes, green plantains and aromatic seasoned fries

CAUSA MASHED POTATO - Flavorful yellow potato mashed with olive oil and lime

Soups

BLACK BEAN SOUP Cup 3.99 Bowl 5.99
Cooked in a broth reduction of red and yellow bell peppers, sweet onions, garlic and herbs

TORTILLA SOUP Cup 3.99 Bowl 5.99
Delicate broth made of fire roasted tomatoes, sweet onions and garlic served with crispy tortilla chips

LATIN SEAFOOD CHOWDER Cup 4.99 Bowl 7.99
Creamy shrimp, calamari and mussel chowder with corn, potatoes, green peas and Aji Amarillo

Salads

5.99

HOUSE - Mixed greens, tomatoes, grated carrots, cucumber, red onion, seasonal veggies, sunflower seeds and boiled egg

CAESAR - Romaine, homemade croutons, shredded parmesan

SPINACH - Spinach, mixed greens, fire roasted bell peppers, dried cranberries, toasted sunflower seeds and sliced mushrooms

DRESSINGS: All dressings are home made:

- Pumpkin Seed Honey Mustard Vinaigrette
- Coco House Dressing
- Sesame Hibiscus Flower Vinaigrette
- House Caesar Dressing



CONTEMPORARY LATIN FLAVORS

"Latin Fusion Shines At Coco Grill... Panca Adobo Pork... the sauce was rich and complex with an under-current of smokiness. The Cilantro Pumpkin Seed and the Grilled Red Tomato (sauces) showed real depth and subtlety..." Jack D. Winner - Sarasota Herald Tribune

"Colorful, flavorful, Latin Cuisine served in a simply delightful dining environment. Coco Grill describes its cuisine as New Latin Fusion. We describe it as simply delicious" SRQ Dining

"... the five star rating is for when your meal arrives. The presentation is fantastic; as if you were in a five star restaurant and the best part is the quality and Latin flavor of the dishes are superb."

Bill Watts -- Escape-To-Sarasota.com

"Ten new restaurants rise above the crowd... grilled and roasted meats packed with vibrant flavors. fabulous sides and a killer seafood soup."

Brian Ries TICKET Sarasota Herald

DORIS' OWN SIGNATURE DESSERTS

Available on some days

COCONUT CARAMEL CAKE W/BOURBON CARAMEL SAUCE

PASSION FRUIT MOUSSE W/ CREME ANGLAISE

COCO CREME BRULEE W/ FRESH GINGER AND VANILLA

DARK CHOCOLATE MOUSSE POTS

CARAMEL VANILLA FLAN

CATALONIAN MANGO CUSTARD

CRISPY MERINGUES FILLED W/ STRAWBERRIES AND CREAM, TOPPED WITH HOT CARAMEL AND FRUIT COULIS

DULCE DE LECHE TIRAMISU

HOME MADE SORBETS- 100% NATURAL, NO EGGS, NO DAIRY, NO GLUTEN

Open: Mon - Sat 5:00 to 9:00 PM

2881 Clark Road (Corner of Swift & Clark at Merchants Pointe)

941-312-4711

www.thecocogrill.com

Fresh ingredients and healthy cooking with minimally processed ingredients; no trans fatty acids, no preservatives, no additives and no MSG

COCO CRAVINGS- *Simply Delicious Flavors in Exceptional Dishes*

ARROZ CON POLLO/CHICKEN & RICE

Reg 9.99 Lg 13.99

A delicious version of paella cooked in an aromatic tomato, aji Panca and red wine broth

CHICKEN or PORK SKEWERS w/ GUAVA BBQ SAUCE

Reg 9.99 Lg 13.99

Two meat skewers bathed with our unique Guava BBQ sauce paired with our exceptional coconut rice

CEVICHE MIXTO (Thurs-Sat) *Reg 9.99 Lg 13.99*

Our signature ceviche made of fresh fish, calamari and shrimp cooked in lime juice, red onions, cilantro, and Cuzco corn with an accompanying aromatic broth

LATIN SEAFOOD RICE/ ARROZ CON MARISCOS

Reg 9.99 Lg 13.99

Our signature seafood rice cooked in a tomato, aji Panca and red wine broth

CRAB CAKES WITH AJI AMARILLO PINEAPPLE SAUCE

Reg 9.99 Lg 13.99

Pan seared cakes filled with fresh crab, green onions, shallots, and kaffir lime leaves, paired with our aji Amarillo pineapple sauce

SWEET CORN CAKES WITH PORK & ANCHO HONEY SAUCE

Reg 9.99 Lg 13.99

Pan fried sweet corn cakes with mozzarella cheese topped with marinated pork and ancho honey sauce

LATIN SEAFOOD TEMPURA/JALEA MIXTA

Reg 9.99 Lg 13.99

Flavorful and crispy mix of tempura fish, shrimp and calamari topped with a hint of salsa criolla (tomatoes, red onions, & cilantro in a delicate lime/ olive oil salsa) accompanied with marinara sauce

CORN FRITTERS WITH PINEAPPLE CHILE SAUCE

Reg 5.99 Lg 8.99

Crispy fritters made of sweet corn, Vidalia onions, green onions, hint of cilantro and spices paired with a tangy lime chile salsa

YUCCA (CASSAVA) FRIES & AJI MIRASOL SAUCE

Reg 5.99 Lg 8.99

Yucca fried and served with Aji Mirasol Sauce. Try it .. it is addictive!

DINNER ENTRÉE- Choose from one of the following Coco Specialties and your choice of 2 Companions (back page)

13.99 –16.99

CUBAN ADOBO ROAST PORK - *Succulent tender pork slices infused with herbs & spices served with our Grilled Red Tomato Sauce*

PANCA ADOBO GRILLED PORK - *Flavorful mild aji panca grilled pork strips*

HERB MARINATED GRILLED CHICKEN - *Delicious citrus-herb infused chicken breast served with a tasty Cilantro - Pumpkin Seed Sauce*

STIR FRY SIRLOIN - *Fresh steak strips wok fried in a Peruvian-Asian style including tomatoes & onions in a soy wine reduction sauce*

GRILLED SIRLOIN - *Juicy Sirloin grilled to perfection served with our Grilled Red Tomato Sauce*

TEMPURA FISH - *Fish filet coated in a seasoned light tempura batter—Deep fried and incredibly flavorful and crispy... served with our Asian Guava Sauce*

GRILLED SALMON - *Grilled to perfection, served with our exquisitely tasting Sambuca chile sauce*

GRILLED GROUPER or MAHI MAHI- *Fish filet served with our superb Cilantro Pumpkin Seed Sauce*

PANCA ADOBO SEASONED PRAWNS - *Grilled prawns basted with a flavorful mild aji panca*

GRILLED VEGETARIAN & more.