



# COCOA

## Patacona

Comida Corazón y Alegría

### Our Menu

#### Cold Starters

- López “Serie Oro” anchovy (price by unit) (1, 4) | 4,50€
- Smoked octopus salad (3, 14, 4, 10, 6) | 14€
- “Esgarraet” (1, 4) | 12,20€
- Lima cause of chicken and crispy onion (1, 3, 6) | 9,80€
- Tomato and avocado tartare with egg textures (3) | 12€
- 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€
- Beef steak tartar with gentle maturation on baked marrow (1, 3, 6, 10) | 19,50€

#### 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€
- Matured beef croquette (unit) (1, 3, 7, 10, 6) | 3,80€
- Scallops with foie (2 unids) (14) | 9,40€
- Patatas Bravas COCOA (3, 4, 6) | 8,20€
- Fresh octopus with parmentier and a soft truffled touch (7, 14) | 23€
- Carved cuttlefish (3, 6, 10, 14) | 16,40€
- Roasted leek with parsnip cream and Soria pork rind (7) | 13,80€
- Wok with sautéed vegetables and smoked tofu (1, 6) | 9,80€
- Squid “a la Romana” (1, 3, 14) | 14,80€
- Squid with onions in wine with  
sautéed artichokes (1, 2, 3, 4, 6, 8, 14) | 16€
- Tellinas (14) | 14€
- Baby squid (1, 3, 14) | 13,80€
- Clotxinas or mussel (9, 12, 14) | 13€

#### Salad

- Goat cheese salad with caramelized onions, walnuts, bacon  
and fig jam (8, 7, 12) | 14,40€
- Crunchy Caesar salad (1, 3, 7, 10, 4, 6, 12) | 14,80€
- 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 entrecotte 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) | 19,40€
- Salmon with its chipotle hollandaise and grilled bimi (3, 7, 4) | 21€
- Sole fish with caper menier (4, 7) | 24,20€

#### Our rice dishes (classics)

- Rice with duck, mushrooms and foie | 23€
- “Senyoret” Rice (2, 4, 12, 14) | 19€
- Seafood Paella (2, 4, 12, 14) | 22€
- Vegetable Paella | 16,80€
- Valencian paella with free-range chicken and rabbit | 16€
- Black Rice Paella (2, 4, 12, 14) | 20€
- Lobster Paella (2, 4, 12, 14) | 26€
- Paella with carabinero shrimp (2, 4, 12, 14) | 28€
- Fideua “del senyoret” (1, 2, 4, 12, 14) | 19€
- Fideua with duck, mushrooms and foie (1) | 23€
- 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€

#### Signature Rices

- Scallops paella and sea asparagus (2, 4, 12, 14) | 22€
- Low Temperature rib rice with fresh vegetables (1, 6, 10, 11) | 24€
- Duck confit rice with cured ham. foie and frehs mushrooms | 26€
- Angús ribeye rice matured with young garlic | 30€
- Rice with carabinero tartar on marrow and roe (2, 4, 12, 14) | 32€
- Lobster, sea urchin and fried egg rice (2, 4, 12, 14) | 50€

#### Postres

- Pineapple tartar with coconut yogur and white chocolate (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€
- Chocolate cake with caramel sauce (for 2 persons) (1, 3, 7) | 8,60€
- Our Valencian cheesecake (for 2 persons) (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 |               |