

BREADS

GARLIC & HERB BREAD

11

BRUSCHETTA

tomatoes / olive oil / fior di latte / basil

14

BREADS & 3 DIPS 13

MUHAMARRA

red pepper / walnut
pomegranate

HUMMUS

chickpea / tahini / olive oil

PERSIAN

feta / preserved lemon
pistachio / garlic / dill

GREEK

olive / green onion / thyme /
whipped feta

BAINGAN BARTH

north Indian eggplant curry
dip

GUACAMOLE

avocado / lime / coriander /
tomato / onion

OYSTERS *premium fresh* 4.00 each 42.00 doz

natural the old fashioned
way

char grilled New Orleans
style

kilpatrick with chorizo &
jalapenos

SMALL PLATES

ANTICUCHOS 16

Peruvian spicy beef kebabs
salsa criollo (red onion
salsa) / aji Amarillo

KOKODA 17

Fijian style fresh cured fish
with coconut lime ginger /
cassava crackers

MALAI KOFTA CURRY 15

potato and paneer cheese
balls / creamy cashew and
tomato curry / pappadam

LAAP SEEN 15

Laotian ground beef / herb
and ground rice salad / baby
cos / lime dressing

BEEF KROKET 15

dutch style beef croquette /
mustard / pickles

JUMBO PRAWN TACO 18

soft tortilla / crumbed
leader prawn / avocado
coleslaw / sriracha sauce
pineapple salsa

GOAN PRAWNS 17

south indian mild prawn
coconut garlic chili curry/
basmati rice

VIETNAMESE SCALLOPS 18

coffin bay scallops / panko
and kaffir lime crumbed / on
vegetable and rice vermicelli
nuoc mam sauce

TYRI SAGANAKI 14

pan fried greek kefalotyri
cheese / peppered figs /
balsamic grapes

**HOME SMOKED PORK
BACK RIBS** 19

8 hrs smoked ribs / apple
bourbon glaze / south
carolina potato salad /
giddy swamp mustard
sauce

PRASOPITA 15

greek leek, olive & feta tart
sultana honey & pine nut
jam

**ARTICHOKE AND FIOR DI
LATTE ARANCINI** 16

white truffle tapenade

NASIBALLS 13

crumbed and fried nasi
goreng balls / sate sauce /
sambal oelek

MAC N' CHEESE BALLS 12

tomato & bacon jam

CHICKEN ENCHILADAS 17

shredded chicken and
mexican cheese / baked in
soft tortilla with red
enchilada sauce / smoked
sour cream / guacamole

PASTA

DUCK & ROSEMARY RAVIOLI porcini / mushrooms / truffle / cream sauce	19 S 28 L
SMOKED SALMON SPINACH FETTUCCINI pesto / zucchini / capers / feta / cherry tomato / white wine	19 S 28 L
GRANCHIO crab meat / spaghetti / cherry tomato / shallots / creamy tomato sauce / chorizo	23 S 32 L
SEAFOOD LINGUINE prawns / moreton bay bug / scallops / mussels / calamari / white wine / cherry tomato	38 L

MAIN COURSE SALADS & BOWLS

THAI CRAB SALAD 28 rice noodles / sprouts / wombok / coriander / toasted and fresh coconut flakes / crispy shallots / lime and coconut sugar dressing	SALT PEPPER CALAMARI 27 watermelon / cucumber / feta / radish / agave chili dressing / amarillo aioli / chorizo crumble
MOORISH CHICKEN CRUNCH 26 moroccan grilled chicken / pearl cous cous carrot apple radish sultana almond sunflower & pumpkin seed salad / dukka / labneh garlic aioli	TASMANIAN SALMON POKE BOWL 28 panko and furikake crumbed salmon / fried medium / soba noodles / zucchini spaghetti / kale / brussel sprout slaw / sprouts / spring onions / gochujang dressing / teriyaki mayo
VUELVA A LA VIDA 29 mexican seafood cocktail salad with shrimps prawns calamari octopus and mussels tomatoes herbs and spices / avocado / chipotle aioli / smoked sour cream	TUNA POKE BOWL 28 salad bowl full of healthy green vegetables & grilled tuna / brown rice / togarashi / soy dressing / teriyaki mayo
STICKY THAI PORK BELLY SALAD 27 green papaya salad / cashews / fried shallots chili lime dressing	PORKY POKE BOWL 28 house made kimchi / crisp fried pork / greens japanese cucumbers / sprouts / sunny side up egg / abalone sauce / japanese mayo

SHARE STREET FOOD BOARD FOR TWO

GLOBAL STREET FOOD BOARD

peruvian beef skewers / usa pork ribs / dutch fried rice balls / italian arancini / vietnamese scallops / hawaiian chicken / fijian marinated fish / greek lamb cutlet / malaysian potato and cheese balls / indian prawn curry 80

BIG PLATES

EYE FILLET

wild mushrooms / rosemary potatoes / rusty's veg / bernaise sauce / truffle jus 39

SINGAPOREAN BUGS & BLACK PEPPER PRAWNS WITH ROJAK

grilled large moreton bay bugs and jumbo tiger prawns / black pepper sauce / mango pineapple cucumber salad with peanut and tamarind dressing / yellow rice 39

PORKBELLY 3 WAYS WITH TASMANIAN SCALLOPS

smoked & pulled / char sui / shanghainese / grilled scallops / spring onion mash potato / bok choy in abalone sauce 43

CAJUN SEAFOOD BASKET

blackened fish fillet / southern fried shrimps / cajun calamari / sweet potato chips / grilled corn / creole mayo / southern style potato salad / fried dill pickles 39

LOCAL BARRAMUNDI

PNG style mashed sweet potato with coconut / chili lime prawns / green papaya and cashew salad / red onion & chili jam / lime & tamarind sauce 37

FULLY LOADED NACHO'S

smoked chicken / pulled pork / refried beans / avocado / peppers / chili con queso / salsa pico di gallo / jalapeno's / smoked sour cream / spring onions / monterey cheese 32

GREEK FEAST

paidakia (marinated grilled lamb cutlet) / chicken souvlaki / calamari / horiatiki salad (village style greek salad) rosemary potatoes / tzatziki / baked stuffed tomato / tsigarelli onion pancake 39

NASI CAMPUR

fried spiced rice with shrimps bacon veg and shredded omelette / beef sate / chicken bakar / sticky pork / krupuk / atjar / serundeng / sate sauce 34

*if you have any diet requirements, please advise our waitstaff.
the chefs can adjust most dishes to your needs.*

*BYO wines on sunday & monday only
15% surcharge on public holidays applies*

COCO MOJO'S SIGNATURE SHARE DISHES FOR TWO

PAELLA

75

traditional rice dish from spain / chicken / smoky chorizo / prawns / mussels / saffron / served with green salad

COCO MOJO GLOBAL MIXED GRILL

96

japanese teriyaki / chinese char sui pork / indonesian chicken / texan pork ribs / mexican chili lime prawns / greek lamb cutlet / array of condiments, salads and sauces

GRILLED SEAFOOD PLATTER

114 for two

chargrilled leader prawns / moreton bay bugs / scallops / calamari / grilled reef fish & tuna / oysters chilli shrimps mussels / pommes frites / salad / sauces

PUPU PLATTER

70 for two

garlic chilli crumbed prawns / pork ribs / huli huli chicken / beef terriyaki / soy agave salmon / furikake tuna / pork belly char sui / oysters kilpatrick / chips with japanese mayo & okonomiyaki sauce / wontons / samosa's / mac'n cheese balls / garlic and chili peanuts

Invented by Don the Beachcomber in 1934. Pupus means snacks in the Hawaiian language.

90 inc.

To appreciate and enhance the original tiki cocktails, Don and trader Vic used american, japanese chinese and hawaiian styles of cuisines.

2 tiki mai tai's

For forty years the pupu platters and tiki cocktails where the biggest hit in Hawai and south west coast of US. Cocaine killed the pupu platter and the tiki cocktails. Here at coco mojo's we cant sell cocaine but we bring the pupu platter and the real tiki cocktails back.