COCO MOJO
good mood food

BREADS & 3 HOMEMADE DIPS 15

MUHAMARRA
red pepper / walnut
pomegranate

HUMMUS
chickpea / tahini / olive oil

PERSIAN
feta / preserved lemon
pistachio / garlic / dill

GUACAMOLE
avocado / lime / coriander

ZAALOUK
moroccan eggplant and
tomato

GREEK
olives / green onion /
oregano whipped feta

BRUSCHETTA 14
pepperonata & fetta

GARLIC , CHEESE & HERB BREAD 12

MEZZE PLATTER

turkish & flat bread / dolmades / fetta
vegetable sticks / hummus / zhug
muhamarra / beetroot ztatziki
zaalouk / olives / spiced almonds 26

PREMIUM TASMANIAN OYSTERS ⊗

natural
kilpablo: bacon / jalapeno's / worstershire / garlic
new orleans: butter with 21 spices and herbs / parmesan cheese
cancun : pineapple salsa / lime chilli. 4 each 42 doz

SMALL PLATES / TAPAS

SOSATIE 17
south african chicken &
pork skewers with onion,
bacon and apricots /
creamy curry sauce

KENTUCKY BEEF RIBS & MEMPHIS PORK RIBS ⊗ 19
sticky smoky beef ribs
dry rub pork ribs
tennessee coleslaw

NASIBALLS 14
crumbed and fried nasi
goreng balls / sate sauce
sambal oelek / pickles

GARIDES SAGANAKI ↻ 19
greek prawn and tomato
dish with crumbled feta &
ouzo

CHICKEN ENCHILADAS 17
shredded chicken cooked
in tomatillo cream sauce
salsa verde / salsa rosso

SCALLOPS & PORK BELLY ↻ 19
kaffir lime & panko
crumbed scallops / crispy
pork belly / Vietnamese
noodle salad

CURRY WURST 15
german style curried
sausage with chips and
tomato curry sauce

PUNTILLITAS ⊗ 16
spanish style fried baby
squid / real aioli / smoked
pimentos

INVOLTINI MELANZANA 15
italian fried eggplant ⊗
rolls filled with
mortadella, provolone
cooked in tomato ragu

SUPPLI AL TELEFONO 16
tomato & basil arancini
balls filled with baby
bocconcini / black truffle
sauce and aioli

PEKING DUCK 19
rice flour pancakes /
cucumber / spring onion
hoisin sauce

BAHN XEO ⊗ 18
vietnamese coconut &
tumeric crepe filled with
pork belly, shrimps, herbs
and sprouts, nuoc cham
sauce

PERUVIAN TUNA CEVICHE ↻ 18
orange and lime
marinated raw tuna
tortilla chips watermelon
mint jalapeño shooter.
Add Pisco $3.50

FLAMENQUINES ⊗ 18
fried pork rolls filled with
manchego cheese, iberico
ham, pine nuts, raisins /
salmorejo creamy
gazpacho sauce

TYRI SAGANAKI ↻ 15
pan fried greek kefalotyri
cheese / peppered figs
balsamic grapes

MASALA DOSA ⊗ 15
indian lentil flour crepe
potato lentil curry
coconut chutney / red
chutney / raita

TOURNADOS (250GR) 39
eyefillet of beef / parmesan and garlic confit potato croquettes /roasted baby vegetables / classic stroganoff sauce

LOCAL REEF FISH MEXICAN STYLE 39
fresh fillet of local reef fish, coated in corona and jalapeño batter / nacho crumb crust avocado and pineapple salsa / chips seasoned with chilli lime dust / smoked sour cream red salsa

LOCAL BARRAMUNDI PACIFIC RIM 37
baked in banana leaf with tumeric lemongrass galangal and candle nut / kaukau (PNG style baked sweet potato) / coconut curry sauce / papaya peanut salad

TOSTILOCO 33
fully loaded nacho bake / chili con carne / guacamole / tomatillo salsa / chili con queso /mexican cheese / cheese kransky's / pine apple / onion / jalapeño / tomato / capsicum smoked sour cream / salsa verde / salsa rosso

NASI LEMAK 37
coconut rice / beef rendang / beef sate / chicken bakar / sticky pork / krupuk / atjar serundeng / sate sauce / sambal

MOQEUECA 39
tropical brazilian seafood dish / reef fish / prawns / calamari / moreton bay bugs tomatoes / lime / coconut / served with coconut rice and biribando salad

PEPPERED RUMP STEAK 36
pepper crusted rump steak grilled radicchio and gem lettuce with ranch dressing crispy fried capers / parisienne potatoes with merquez sausage / pickling onions roasted radishes and chimichurrie

MOROCCAN CHICKEN TAGINE 35
marinated chicken cooked in authentic tagine with moroccan spices / dates / almonds preserved lemon / green olives / potatoes / pearl cous cous / moroccan carrot salad

COCO MOJO'S SIGNATURE SHARE DISHES FOR TWO

COCO MOJO GLOBAL MIXED GRILL 96
chinese char sui pork belly / indonesian chicken / kentucky beef ribs / mexican chili lime prawns / greek lamb cutlets / tandoori mackeral / array of condiments, salads and sauces

GREEK FEAST 84
paidakia (marinated grilled lamb cutlet) / lemon chicken / calamari / bouyiourdi (baked feta, peppers and tomato) / prawn saganaki / rosemary potatoes / beetroot tzatziki / baked stuffed tomato / tsigarelli onion pancake with spinach

GRILLED SEAFOOD PLATTER 119 for two
chargrilled leader prawns / moreton bay bugs / scallops / calamari / grilled reef fish & tuna / oysters new orleans chilli shrimps / mussels / pommes frites / salad / sauces

PASTA

CONCHIGLIONI CON IL GRANCHIO 19 S 28 L
large shell pasta / crab meat, ricotta and chorizo / creamy tomato sauce

DUCK & ROSEMARY RAVIOLI 19 S 28 L
porcini / mushrooms truffle / cream sauce

SMOKED SALMON SPINACH FETTUCCINI 19 S 28 L
pesto / zucchini / capers feta / cherry tomato white wine

SEAFOOD LINGUINE 39 L
prawns / moreton bay bug / scallops / mussels calamari / clams / white wine / cherry tomato

3 CHEESE TORTELONI 23
creamy mustard fruit (mostarda) and chive sauce / rocket / rye crumble

PUMPKIN GNOCCHI 23
roasted macadamia & garlic confit cream sauce rocket / meredith goatscheese with native mountain pepperberries

HEALTHY MAIN COURSE SALADS & BOWLS

LEBANESE LAMB SALAD 29
ras el hanout crusted lamb cutlet / spicy lamb sausage / fatoush salad /tabouleh crumbled feta / beetroot ztatziki / olives hummus

MOORISH CHICKEN CRUNCH SALAD 27
moroccan grilled chicken / fregola carrot apple radish sultana almond sunflower & pumpkin seed salad / dukka labneh / garlic aioli

MACHHLI TIKKA SALAD 28
tandoori fish (Spanish mackerel) skewer / kachumbar / bhelpuri / raita / green chutney / papadums

TUNA POKE BOWL 28
salad bowl full of healthy green vegetables & grilled tuna / brown rice /furikaki / soy dressing / teriyaki mayo

LIME CHILI CALAMARI 27
watermelon / rocket / cucumber / nigella seeds / fried garlic / radish / raita (mint & cucumber yoghurt) curried peanut & coconut dust / aioli

TASMANIAN SALMON POKE BOWL 28
panko and furikake crumbed salmon fried medium / soba noodles / zucchini spaghetti / brussel sprout slaw / kale sprouts / spring onions / gochujang dressing / teriyaki mayo

STICKY THAI PORK BELLY SALAD 29
green papaya salad / cashews / fried shallots chili lime dressing

JAMAICAN SALAD 28
jerk chicken bbq'ed / pineapple, coconut rice, avocado, bell pepper, habanero chili, cucumber salad / mojo dressing (orange lime oregano garlic)

SHARE STREET FOOD BOARD FOR TWO

GLOBAL STREET FOOD BOARD 88
south african pork apricot and chicken skewers in curry sauce / kentucky bbq beef ribs & memphis pork ribs / indonesian nasi goring balls / italian arancini / vietnamese scallops & pork / greek prawn saganaki / peruvian tuna ceviche / spanish baby squid / german curry wurst / indian potato and lentil curry in chickpea crepe

TEX MEX PLATTER 86
beef & pork ribs / chicken enchilada / chilli con carne/ frito pie / mexican style fish cole-slaw / chips with lime chili & guacamole / grilled corn / sauces & salsa's

BOLLYWOOD FEAST 82
tomato and egg curry / spinach and paneer curry / tandoori spanish mackeral / beef rendang / raita / naan / rice / chutney's / bhelpuri / kachumbar / papadums

PUPU PLATTER ↻ 78
garlic chilli crumbed prawns / pork ribs / huli huli chicken / beef terriyaki / soy agave salmon / furikake tuna / pork belly char sui / oysters kilpablo / chips with japanese mayo & okonomiyaki sauce / samosa's / nasi balls / sauces

98 inc. 2 tiki mai tai's

Invented by Don the Beachcomber in 1934 . Pupu means snacks in the Hawaiian language.
To appreciate and enhance the original tiki cocktails, Don and trader Vic used american, japanese chinese and hawaiian styles of cuisines.
For fourty 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.

= GLUTEN FREE

↻ = CAN ADJUST THIS MEAL TO GLUTEN FREE

IF YOU HAVE ANY OTHER DIET REQUIREMENTS PLEASE LET OUR WAITSTAFF KNOW.
IF YOU ARE VEGETARIAN OR VEGAN PLEASE ASK FOR OUR SPECIAL MENU FOR YOU.

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Come as a GUEST, leave as a FRIEND

BYO Wines SUNDAY & MONDAY, dinner only
15% Surcharge on public holidays applies.
2.2% Surcharge for the use of credit cards applies