

Lunch Specials - All lunches include a free soda

Monday to Friday from 12:00 pm to 3:00 pm

Sandwiches \$6 each

- # 1. **Pan con Chicharrón** roasted pork, fried sweet potato & salsa criolla
- # 2. **Pan con Pollo** shredded roasted chicken with crisp lettuce, tomato, avocado & jalapeño mayo
- # 3. **Pan con Carne** grilled steak, grilled peppers and onions & chimichurri sauce
- # 4. **Turkey Breast** sweet potato, grilled zucchini with salsa criolla
- # 5. **Grilled Chicken Breast** avocado, lettuce, tomato & salsa criolla
- # 6. **Cubanito** pork with swiss cheese and sliced pickle

Combos served with salad \$7 each

- # 7. **Rotisserie Chicken Special** 1/4 chicken with salad, rice and beans, side of maduros or tostones *\$6.00
- # 8. **Grilled Chicken Breast** with salad or rice & beans
- # 9. **Arroz Chaufa** Peruvian pork fried rice
- #10. **Ají de Gallina** shredded chicken stew with ají amarillo and cheese sauce served with boiled potatoes & white rice
- #11. **Lomo Saltado** sautéed beef, onions, peppers, tomatoes and cilantro served with rice & beans
- #12. **Paella Coco Roco** Peruvian paella with chorizo, mixed seafood, ají amarillo and saffron flavors
- #13. **Grilled Skirt Steak** with rice & beans, maduros or yuca and our house salad *\$7.00
- #14. **Combination** choose three items from steam table *7.50

Salads

- #15. **Ensalada de la Casa** shredded roasted chicken over mixed salad \$6.50
- #16. **Ensalada Coco Roco** grilled chicken breast seasoned with Peruvian spices served over Coco Roco salad \$7.00

Add avocado to your salad for \$1.00 extra

Soups

- #17. **Aguadito de Pollo** chicken soup with rice, vegetables, yuca and cilantro \$3.50
- #18. **Soup of the day** \$4.50

Coco Roco Combos

All combos platters include house salad. Any changes are subject to extra charge.

1 Whole Chicken		9.00
1/2 Chicken		5.00
1/4 Chicken	Leg	3.00
1/4 Chicken	Breast	3.50
Whole Ribs		12.00
1/2 Ribs		7.00

Combos

1 Chicken with 1 side and salad	12.00
1 Chicken with 2 sides and salad	15.00
2 Chickens with 2 sides and salad	24.00
2 Chickens with 3 sides and salad	26.00
1/2 Chicken with 1 side	7.50
1/2 Chicken with 2 sides	10.50
1/4 Chicken with 1 side	Leg: 6.00 Breast: 6.50
1/4 Chicken with 2 sides	Leg: 8.00 Breast: 8.50

Your choice of sides: Rice & beans, yuca frita, boiled yuca, maduros, tostones, Coco Roco fries, baked potato, baked sweet potato.

Sides

	SM	LG
Baked potato	2.50	
Camote frito - sweet potato fries	3.00	
Papas fritas - Coco Roco fries	3.00	5.00
Maduros - fried sweet plantains	3.00	6.00
Tostones - fried green plantains	3.00	6.00
Yuca frita - fried yuca	3.00	6.00
Arroz con frijoles - white or yellow rice & black beans	3.50	6.00
Boiled yuca with onions	3.00	6.00

Special Sides

	SM	LG
Spinach mashed potato	4.00	7.00
Salsa criolla	3.00	7.00
Steamed Vegetables - broccoli, zucchini, carrot	5.00	8.00
Tacu tacu - Peruvian rice & beans risotto	5.00	8.00
Quinoa rice	5.00	8.00
Vegetable stir fry - broccoli, zucchini, carrot	6.00	8.00
Salchipapas - fries and hot dogs	4.00	6.00
Coco Roco picante sauce - spicy sauce (red or green)	5.00	8.00

Kids Menu

Salchipapas - Hot dogs and fries	5.00
Chicken nuggets - with French fries	6.00
1/4 Chicken - with rice & beans	5.00

Lunch and Dinner Menu

Ensaladas - Salads served with our house vinaigrette

Mixta - romaine lettuce, carrot, radish and tomato	4.50
Coco Roco - romaine lettuce, carrot, red onion and tomato	5.50
Avocado - avocado, romaine lettuce, carrot, radish, red onion and tomato	6.50

Sopas – Soups

Soup of the day	5.00
Aguadito de Pollo - cilantro chicken soup	4.00
Chupe de Camarones - creamy shrimp soup with oregano, peas, corn, hard boiled egg and ají broth	9.00
Parihuela - a rich soup of mixed seafood in a spicy ají panca tomato broth	11.00

Entradas - Appetizers

Papa Rellena - potato stuffed with picadillo (diced beef and vegetables)	7.00
Papa a la Huancaína - boiled potatoes in a spicy cheese sauce	6.50
Anticuchos Marinos - fish kebab marinated in a panca pepper sauce served over golden potatoes	9.00
Anticuchos - grilled and seasoned beef heart skewers	8.00
Choritos a la Chalaca - cooked mussels on half of a shell topped with salsa criolla	8.00
Pulpo al Olivo - rosemary octopus in a Peruvian olive sauce	8.00
Chicharrón de Calamar - fried squid, yuca frita and jalapeño mayonnaise	9.00
Chicharrón de Cerdo - roasted crispy pork with mint and salsa criolla served with yam chips	8.00
Calamar a la Plancha - grilled squid marinated in panca pepper sauce & fried yucca	9.00
Tamalito Verde - cilantro corn tamal filled with roasted pork or chicken	7.00
Empanadas de Pollo - pastry stuffed with shredded chicken in Peruvian chili sauce	6.50
Empanadas - beef or crab meat	7.00
Chicharrón de Pollo - crispy fried chicken pieces with rocoto marinated in lime soy sauce	7.00
Choros Chinos - wok roasted mussels with a ginger, pepper and onion sauce	8.00
Conchas a la Plancha - grilled scallops marinated in a panca pepper sauce served with grilled corn	8.00

Ceviche Bar

Coco Tuna - ají tuna ceviche in a coconut lime ginger sauce	14.00
Tiradito de Lengüado - halibut in a hot yellow pepper and lime juice	12.00
Ceviche de Cangrejo - crab meat marinated in a yellow pepper habanero sauce	11.00
Ceviche de Camarones - Peruvian shrimp cocktail	11.00
Ceviche de Mariscos - mussels, shrimp and squid marinated in a spicy sauce served with lettuce, sweet potato and cancha	13.00
Ceviche Mixto - mussels, shrimp, squid and red snapper in a spicy lime sauce served with lettuce, sweet potato and cancha	13.00

Ceviche Mixterio al Rocoto - snapper, crab meat and mixed seafood marinated in lime juice and a creamy rocoto sauce served with corn and glazed yam	14.00
Sesame Salmon - sashimi style salmon in a corn rocoto lime sauce	12.00

Pescados y Mariscos - Fish and Seafood

Salmon Morado - blue potato crusted salmon served with spinach mashed potato	15.00
Salmon con Quinoa - grilled salmon with quinoa (couscous style) and mini salad	15.00
Tacu Tacu con Pescado - sweet potato crusted red snapper served with tacu tacu	15.00
Tallarín de Mariscos - spaghetti with mixed seafood, sautéed tomato and red onion	14.00
Jalea - mixed seafood lightly fried in a corn meal served with salsa criolla & fried yucca	13.00
Cau Cau de Mariscos - mixed seafood stew with potatoes sautéed in an ají Amarillo sauce with fresh herbs and rice	14.00
Calentado - grilled tuna steak served with rock shrimp, chorizo and rice timbale	16.00
Tramboyo - crispy whole red snapper served with avocado salad and yuca in a garlic sauce	16.00
Arroz con Coco - sautéed red snapper fillet with coconut rice and avocado tobiko salad	14.00
Arroz con Choros - steamed bass with mussel-cilantro risotto and papa a la huancaína	14.00
Pescado a la Chorrillana - sautéed snapper with black bean sauce, sautéed peppers and maduros	14.00
Pescado a lo Macho - fried red snapper topped with mixed seafood in creamy ají sauce	15.00

Carne – Meat

Churrasco Coco Roco -grilled shell steak topped with scallion chimichurri, Coco Roco fries and grilled peppers	17.00
Entraña a la Parilla - Argentine grilled skirt steak with yuca or baked potato and tomato salad	17.00
Bistek Montado - grilled sirloin steak served with fried egg, plátano maduro and rice	15.00
Milaneza de Pollo o Carne* - breaded beef or chicken served with salsa criolla, baked potato & yellow rice	13.00 *14.00
Chicharrón - roasted pork with fried sweet potatoes, salsa criolla and cilantro rice	13.00
Lomo Saltado - beef stir fry served with Coco Roco fries and rice	13.00
Tallarín Saltado de Pollo o Carne* - spaghetti with beef or chicken sautéed with tomatoes and red onions	12.00 *13.00
Seco de Cordero - lamb shank stew in a cilantro sauce with spinach mashed potatoes	14.00

Specialty Rice Dishes

Paella Coco Roco - Peruvian paella with chorizo, mixed seafood, ají amarillo and saffron flavors	15.00
Chaufa de Mariscos - Peruvian style mixed seafood fried rice	14.00
Tacu Tacu de Mariscos - rice and bean risotto topped with mixed seafood in a Peruvian ají amarillo sauce	15.00
Tacu Tacu de Camarones Pa ‘Macho’ - rice and bean risotto topped with shrimps in a creamy rocoto sauce	14.00

Vegetarian Platters

Chaufa de Vegetales - Peruvian fried rice with vegetables and sweet plantains	10.00
Quinotto - quinoa grain risotto prepared with mixed vegetables and mushrooms	10.00
Saltado de Vegetales con Tacu Tacu - vegetable stir fry served over a mix of Peruvian rice and beans risotto	11.00

Sandwiches served on special Coco Roco soft baguette

Pan con Pollo - shredded roast chicken with crispy lettuce, tomato, avocado and jalapeño mayonnaise	7.00
Pan con Chicharrón - roasted pork, fried sweet potato and salsa criolla	7.50
Pan con Carne - grilled steak, peppers and onions and chimichurri sauce	8.00

Desserts \$5 each

Empanada de Chocolate con Miel de Chancaca - chocolate filled pastries topped with chancaca syrup and ice cream	
Picarones de Plátano con Miel de Chancaca - banana fritters served with chancaca syrup and your choice of Peruvian ice cream flavors: Lúcumá or Chirimoya	
Pudin - warm bread pudding topped with 'tres leches' sauce	
Arroz con Leche - traditional rice pudding	
Flan - coconut flan with dulce de leche	
Banana Tres Leches - fried banana in triple milk sauce	
Helados - Peruvian ice creams flavors: Lúcumá or Chirimoya	
Panqueque con Manjar Blanco - crepes filled with manjar blanco	
Tres Leches - three milk cake	

Bebidas - Beverages

Chicha Morada - Peruvian purple corn juice topped with fresh-diced fruit	2.00
Sodas - Inka Cola, Coke, Diet Coke, Sprite, Root Beer, Ginger Ale, Orange Soda, Seltzer	1.50
Batidos - fresh fruit shakes: papaya, banana, pineapple or mixed fruit	4.00

Glossary

- . **Aji Amarillo** is a Peruvian yellow spicy chili.
- . **Cancha** is a Peruvian roasted corn
- . **Chancaca** is a Peruvian sugar cane syrup
- . **Chimichurri** is scallions, garlic, parsley and olive oil
- . **Huancaína** is a creamy sauce made of cheese and chili
- . **Lúcumá** is a tropical fruit with butter scotch and caramel flavor
- . **Manjar Blanco** is the Peruvian term for "Dulce de Leche"
- . **Panca** is a Peruvian dried chili
- . **Pisco** is distilled liquor made from grapes
- . **Quinoa** is a grain from the Andes
- . **Rocoto** is a sweet hot pepper
- . **Salsa Criolla** sliced onions, tomatoes, lime and cilantro
- . **Tacu Tacu** is fried rice and beans