

Catering Menu

Delivered to home or office. Catering trays.
Please allow 24hrs notice for any catering order.
Small tray serves 6-8 people. Large tray serves 12-15 People.

LUNCH Specials



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

TAKE OUT MENU COCO ROCO

Peruvian Cuisine

Coco Roco Combos

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

Appetizers

Chicharron de calamar	35.00	65.00
Papa Rellena	30.00	50.00
Papa a la Huancaína	25.00	45.00
Empanadas de pollo, carne o cangrejo	25.00	45.00
Chicharron de Pollo	30.00	55.00
Tamalito verde: Chicken	30.00	55.00
Tamalito verde: Pork	30.00	55.00

Ceviches

Ceviche de Mariscos	45.00	85.00
Ceviche Mixto	50.00	95.00
Ceviche de Camarones	50.00	95.00
Sesame Salmon Ceviche	50.00	95.00

Entrees

Paella Coco Roco		90.00
Lomo Saltado		80.00
Aji de Gallina	40.00	70.00
Tallarín de Mariscos	45.00	85.00
Tallarín Verde con Camarones	45.00	85.00
Tacu Tacu de Pescado	50.00	90.00

Vegetarian

Saltado de vegetales con tacu tacu vegetable stir fry served over a mix of Peruvian rice & beans risotto	40.00	70.00
Quinotto- quinoa grain risotto prepared with mixed vegetables & mushrooms	40.00	75.00
Chaufa de vegetales con maduros- Peruvian fried rice with vegetables and sweet plantains	30.00	60.00

Pollo Fiesta

4 Whole chickens with 1 side		65.00
4 Whole chickens with 2 sides		75.00
8 Whole chickens with 1 side		110.00
8 Whole chickens with 2 sides		125.00

All pollo fiesta chickens are cut in pieces and come with salad and our Coco Roco picante sauce

Kids Party Platters

Salchipapas- hot dogs and fries	25.00	45.00
Rotisserie chicken cut in 1/8 pieces- with sweet potato fries or rice & beans	25.00	50.00

Don't forget to order a platter for adults!

Sandwiches

\$8.00

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



Combos

\$8.00

- #6. Rotisserie Chicken Special 1/4 chicken with salad, rice & beans, side of maduros or tostones
- #7. Arroz Chaufa Peruvian pork fried rice
- #8. Aji de Gallina shredded chicken stew with aji amarillo cheese sauce served with boiled potatoes & white rice
- #9. Lomo Saltado sauteed beef with onions, peppers, tomatoes and cilantro served with rice & beans
- #10. Paella Coco Roco Peruvian paella with chorizo, mixed seafood, aji amarillo and saffron flavors
- #11. Grilled Skirt Steak with rice & beans, maduros or yuca and our house salad ^{*8.50}

Salads

\$8.00

- #12. Ensalada de la Casa shredded roasted chicken over mixed salad
- #13. Ensalada Coco Roco grilled chicken breast seasoned with peruvian spices served over coco roco salad



Soups

\$4.50

- #14. Aguadito de Pollo chicken soup with rice, vegetables, yuca and cilantro

All lunches include a free soda
Add Avocado for \$2.00



COCO ROCO
Peruvian Cuisine

IN PARK SLOPE
718 965 3376
392 Fifth Ave (6th & 7th St.)
Brooklyn, NY 11215

On Smith Street
718 254 9933
139 Smith St (Bergen & Dean St.)
Brooklyn NY 11201

HOURS Sunday to Thursday 12:00 pm - 10:30pm
Friday & Saturday 12:00 pm - 11:30pm

cocorocorestaurant.com
FREE DELIVERY MINIMUM \$10.00
Gift Certificates available
Catering for all Occasions

We take all major Credit Cards: VISA, MC, AMEX and DISCOVER

1 Whole Chicken	10.00
1/2 Chicken	6.50
1/4 Chicken Leg	4.25
1/4 Chicken Breast	5.50

Combos

1 Chicken with 1 side and salad	13.00
1 Chicken with 2 sides and salad	16.00
2 Chickens with 2 sides and salad	26.00
2 Chickens with 3 sides and salad	29.00
1/2 Chicken with 1 side	8.50
1/2 Chicken with 2 sides	11.00

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

Sides

	SM	LG
Baked potato (regular or sweet)	3.00	
Papas fritas- Coco Roco fries	3.00	6.00
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	3.50	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	5.00	7.00
Coco Roco picante sauce- spicy sauce (red or green)	5.00	8.00



Kids Menu

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

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Ensaladas- Salad 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
- Add avocado \$2.00
- Add grilled chicken \$5.00

Sopas- soups

- Aguadito de pollo- cilantro chicken soup 5.00
- Chupe de Camarones- creamy shrimp soup with oregano, peas, corn, hard boiled egg and aji broth 9.00
- Parihuela- a rich soup of mixed seafood in a spicy aji 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 Marinados- 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 the half of the 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 jalapeno 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 a panca pepper sauce and fried yuca 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 7.00
- Empanadas- beef 7.00
- crab 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
- Jalea- mixed seafood lightly fried in a corn meal served with salsa criolla and fried yuca 14.00



Ceviche Bar

- Coco Tuna- aji tuna ceviche in a coconut lime ginger sauce 14.00
- Tiradito de Lenguado- halibut in a hot yellow pepper and lime juice 12.00
- Ceviche de Cangrejo- crab meat marinated in a yellow pepper habanero sauce 13.00
- Ceviche de Camarones- Peruvian shrimp cocktail 13.00
- 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 Mixerio 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 13.00



Pescados y Mariscos- Fish and Seafood

- Salmon Morado- blue potato crusted salmon served with spinach mashed potato 16.00
- Salmon con Quinoa- grilled salmon with quinoa (couscous style) and mini salad 16.00
- Tacu Tacu con Pescado- sweet potato crusted red snapper served with tacu tacu 16.00
- Tallarín de Mariscos- spaghetti with mixed seafood, sauteed tomato and red onion 15.00
- Cau Cau de Mariscos- mixed seafood stew with potatoes sauteed in an aji amarillo sauce with fresh herbs and rice 15.00
- Calentado- grilled tuna steak served with rock shrimp, chorizo and rice timbale 17.00
- Tramboyo- crispy whole red snapper served with avocado salad and yuca in a garlic sauce 17.00
- Arroz con Coco- sauteed red snapper fillet with coconut rice and avocado tobiko salad 15.00
- Arroz con Choros- steamed bass with mussel- cilantro risotto and papa a la huancaína 15.00
- Pescado a la Chorrillana- sauteed snapper with black bean sauce, sauteed peppers and maduros 15.00
- Pescado a lo Macho- fried red snapper topped with mixed seafood in a creamy aji sauce 16.00



Carne- Meat

- Churrasco Coco Roco- grilled shell steak topped with scallion chimichurri, Coco Roco fries and grilled peppers 17.00
- Entrana a la Parrilla- Argentine grilled skirt steak with yuca or baked potato and tomato salad 17.00
- Bistek Montado- grilled sirloin steak served with fried egg, platano maduro and rice 15.00
- Milaneza de Pollo o Carne- breaded beef or chicken served with salsa criolla, baked potato & yellow rice 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 sauteed with tomatoes and red onions 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, aji 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 aji 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 Platter

- 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 bean risotto 11.00
- Coco Roco Vegetarian Platter- Cilantro tamal, stir-fried vegetables, tacu tacu rice, sweet plantains & yams 13.00

Sandwiches served on special Coco Roco soft baguette

- Pan con Pollo- shredded roast chicken with crispy lettuce, tomato, avocado and jalapeno mayonnaise 8.00
- Pan con Chicharrón- roasted pork, fried sweet potato and salsa criolla 8.50
- Pan con Carne- grilled steak, peppers, onions and chimichurri sauce 9.00



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| Flan | Empanadas de Chocolate | Pudin |
| <small>Coconut and lime flan with dulce de leche</small> | <small>Chocolate filled pastries topped with chancaca syrup and ice cream</small> | <small>Warm bread pudding topped with tres leches sauce</small> |
| Seasonal Sorbet | Seasonal Dessert | Ice Cream |
| | | <small>Lucuma/ Chirimolla/ Vanilla/ Dulce de Leche</small> |

Bebidas- Beverages

- Chicha Morada- Peruvian purple corn juice topped with fresh- diced fruit 3.00
- Sodas- Inca Cola, Coke, Diet Coke, Sprite, Ginger Ale, Orange Soda, Seltzer 2.00
- Batidos- fresh fruit shakes: papaya, banana, pineapple or mixed fruit 5.00



“Visit our locations for our food and drink specials”

“Book your next party with our family style menu. We can accommodate you in one of our two locations”

“We offer catering services for your special event”

Visit our website
“cocorocorestaurant.com”

“Try our brunch menu
12-3pm on Saturdays & Sundays”

“Gift certificates available”