



WELCOME TO THE COCOPALM...

Our team is part of our family. As such, we pride ourselves in being a local family business serving this community for over 20 years. We sincerely hope that your dining experience today is not just a meal, but a memorable event shared with family and friends. It is the love of quality food and deep appreciation of our loyal customers that continues to inspire us to always exceed your expectations.

—Tino Miguel, Owner

KIDS

Available to Children under 10

CHICKEN TENDERS 14
crispy chicken breast tenders, french fries

SPAGHETTI ALFREDO 15
pasta in a creamy white sauce

CHICKEN QUESADILLAS 16
grilled chicken breast, melted white cheddar cheese, pressed in a flour tortilla

STARTERS

CROQUETAS 7
breaded fried rolls of creamy bechamel, with chicken or ham

PAPAS RELLENAS 9
breaded potato balls filled with seasoned beef

EMPANADAS 8
fried pastry with seasoned ground beef or chicken

GUACAMOLE 12
Hass avocado mashed with pico, fresh salsa, tortilla chips

TRIO DE PLATANOS 11
mariquitas, tostones, sweet plantains

CALAMARES FRITOS 11
crispy breaded squid, with marinara

CUBAN SANDWICH 12
sliced pork, ham, swiss cheese, pickles

QUESADILLAS DE LANGOSTA Y CAMARON 15
white cheddar melted with sauteed lobster and shrimp

CHICHARRON CON YUCA 12
crispy pork belly, mashed cassava with pork rinds

CRUDO DE AHI TUNA 13
ahi tuna, jicama slaw, avocado on tostadas

CEVICHE ORIGINAL 11
minced white fish, fresh lemon juice, tortilla chips

EXPLORADOR 21
calamares fritos, empanadas de carne, croquetas de pollo, mariquitas

DINNER ENTREES

POLLO A LA PLANCHA 25
grilled chicken breast, sauteed bell peppers and onions, arroz amarillo

POLLO ASADO 26
roasted half chicken marinated with Cuban mojo, arroz con frijoles

FRICASE DE POLLO 26
braised chicken, potatoes, saffron white-wine sauce, steamed rice

LECHON ASADO 28
slow roasted pork shoulder, yuca con mojo, moros

MASITAS DE PUERCO 28
marinated fried pork, arroz con frijoles

ARROZ FRITO 27
terriyaki fried rice, shrimp, roast pork, chicken, ham

ARROZ CON POLLO 28
boneless chicken simmered with saffron rice, peas, roasted pimientos

PAELLA VALENCIANA 34
saffron rice simmered with chicken, pork, chorizo, lobster, fresh fish, scallops, squid, clams, mussels, crab, shrimp

ROPA VIEJA 27
shredded beef flank simmered with tomatoes, bell peppers, onions, arroz con frijoles

PALOMILLA 28
pan seared top sirloin steak, sauteed onions, arroz con frijoles

EMPANIZADO 29
breaded, fried top sirloin steak, arroz con frijoles

RABO ENCENDIDO 32
beef oxtail braised in a red wine reduction, arroz con frijoles

FILET MIGNON 42
charbroiled Angus tenderloin, demi-glaze, moros

CHURRASCO 35
charbroiled Angus skirt steak, cassava mashed potatoes

PRIME NEW YORK 39
charbroiled boneless strip loin, demi-glaze, moros

PRIME TOMAHAWK 95
charbroiled 3lb bone-in Prime Ribeye, creamy mushrooms, chimichurri, cassava mashed potatoes

IMPOSSIBLE PICADILLO (VEGAN/GLUTEN FREE) 25
seasoned plant-based meat, potatoes onions, bell peppers, olives, herbs, arroz con frijoles

MAR Y TIERRA 55
charbroiled Angus petit tenderloin, grilled lobster tail, moros

SALMON 30
grilled fresh salmon loin, white-wine shallot sauce, arroz amarillo

SEA BASS 39
sauteed fresh Pacific Sea bass loin, wilted spinach, mango-miso sauce, cassava mashed potatoes

PARRILLADA DE MARISCOS 42
grilled petit lobster tail, fresh fish, scallops, squid, clams, mussels, crab, shrimp, arroz amarillo

PAELLA MARINERA 42
saffron rice simmered with lobster, fresh fish, scallops, squid, clams, mussels, crab, shrimp

PARRILLADA ARGENTINA 40
grilled Prime New York, churrasco, beef short ribs, housemade chorizo, chicken, chimichurri, moros

SALADS

AGUACATE 9
Hass avocado, tomato, onions

HOUSE 9
iceberg, bacon, crumbled egg, tomato, onion, croutons

CAESAR 9
romaine, iceberg, parmesan, croutons

SOUTH BEACH SALMON 24
chimichurri salmon, arugula, romaine, herbed potatoes, green beans, chopped egg, Peruvian peppers

Dressing Choices:

- Oil & Vinegar
- Balsamic Vinaigrette
- Creamy Balsamic
- Creamy Caesar
- Ranch
- Blue-Cheese
- Ginger-Sesame
- Honey-Mustard

SIDES \$6

TOSTONES fried mashed green plantains

MADUROS fried sweet ripe plantains

MARIQUITAS crispy plantain chips

YUCA CON MOJO steamed cassava,

YUCA FRITA fried cassava

MOROS Cuban black beans cooked with white rice and pork belly

CASSAVA MASHED POTATOES cassava and potatoes mashed with butter and milk

ARROZ CON FRIJOLE Cuban beans, steamed rice, served side by side

ARROZ AMARILLO saffron-infused steamed rice

JALAPENOS TOREADOS blistered peppers with onions

Executive Chef – Felipe Castro
General Manager – Jesse Alcaraz

PLEASE ADVISE US IF YOU HAVE ANY FOOD ALLERGIES AS NOT ALL INGREDIENTS ARE LISTED



COCKTAILS

MOJITO ORIGINAL

Made famous in 1946 by Havana's bar La Bodegita del Medio
Bacardi Superior rum, cane sugar muddled fresh mint. Glass 12

PIÑA COLADA 14

Bacardi Superior rum, cream of coconut, pineapple juice

GUAVA MARGARITA 15

Patron Reposado tequila, guava puree, triple sec, fresh lime juice

MOSCOW MULE 14

Ketel One vodka, ginger beer, fresh lime juice

MANHATTAN MARTINI 15

Jack Daniels rye bourbon, sweet vermouth, sweet bitters

LYCHEE BLOSSOM MARTINI 15

Grey Goose vodka, lychee liqueur, fresh orange juice

LEMON DROP MARTINI 15

Tito's vodka, triple sec, fresh lemon juice

OLD FASHIONED 15

Maker's Mark bourbon, sweet bitters, simple syrup, orange peel

SPARKLING & WHITE WINES

	GLASS	BOTTLE
LA MARCA Prosecco (187ml) Sparkling Italy	10	
SEGURA VIUDAS Heredad Reserva Brut Cava Spain		36
VEUVE CLICQUOT Brut Champagne France		75
MARTIN RAY Rosé of Pinot Noir '19 Sonoma	10	36
FERRARI CARANO Fumé Blanc '19 Sonoma	10	36
SANTA MARGHERITA Pinot Grigio '19 Italy	16	60
KENDALL JACKSON Chardonnay, '18 California	12	44
DUCKHORN Chardonnay, '18 Napa	14	52
FERRARI-CARANO Chardonnay '19 Sonoma	14	52

SANGRIA DE LA CASA

House-made red or white wine muddled with fresh fruit (Available in Red or White Wine). Glass 12

RED WINES

	GLASS	BOTTLE
JOSH CELLERS Merlot '18 California	14	52
HITCHING POST Highliner Pinot Noir '18 Santa Barbara	12	44
FERRARI-CARANO Cabernet Sauvignon '17 Alexander	12	44
JUSTIN Isosceles Cabernet Sauvignon '16 Paso Robles		98
CAYMUS Cabernet Sauvignon (1 liter) '18 Napa		158

BEERS

ON DRAFT	8
• Blue Moon	• Dos XX Lager
• Lagunitas IPA	• Coors Light
• Stella Artois	• 805
BOTTLED	8
• Bud Light	• Corona
• Heineken	• Modelo Especial
• O'Doul's (non-alcoholic)	

NON-ALCOHOLIC MOCKTAILS

PIÑA COLADA	7
Blended Coco Lopez Cream of Coconut and pineapple juice	
PASSION FRUIT	7
Passion fruit puree, sugar cane juice, fresh mint leaves	
HOT TEA	3
FOUNTAIN DRINKS	3
(refills included)	
• Coke	• Diet Coke
• Sprite	• MM lemonade
• Raspberry Tea	• Unsweetened Tea
SPECIALTY SODAS	4
• Materva can	
• Iron Beer can	
• Inca Kola can	
• Jupiña can	
BOTTLED SPRING WATER	7
1L Acqua Panna	
BOTTLED SPARKLING WATER	7
1L Pellegrino	
JUICES	5
• Orange	• Grapefruit
• Cranberry	• Pineapple

WE WOULD LIKE TO SEE YOU MAKE IT HOME SAFELY. IF YOU DO NOT HAVE A DESIGNATED DRIVER, WE WOULD BE HAPPY TO HELP MAKE ARRANGEMENTS FOR YOU.