

Coco Momo

CAFÉ BAR HOLBORN



STARTERS

Seasonal homemade soup	5.00
Buffalo mozzarella & tomato salad, basil pesto	6.00
Potted chicken liver parfait, spicy pear chutney	6.00

BOARDS

Charcuterie - Bayonne ham, chorizo, rosette de Lyon, chicken liver parfait, peperonata & cornichons	12.00
Vegetarian - grilled haloumi cheese, Greek salad, hummus, tzatziki & pitta bread	10.00

BITES SELECTION OF ANY 3 OF THESE FOR £12

Mini cocktail sausages with honey grain mustard	5.00
Teriyaki chicken skewers	5.00
Mozzarella and tomato risotto balls, basil pesto dip	5.00
Spicy buffalo wings with celery sticks & blue cheese dressing	5.00
Hummus & tzatziki with pitta bread	5.00

BAR SNACKS

Nachos	6.95 / 8.95
<i>Melted cheddar cheese, tomato salsa, sour cream, guacamole & pickled chilli's</i>	
Olives	2.50
Kettle crisps	1.50
Cashews	1.50
Wasabi crackers	1.50
Pistachios	1.50

WE LOVE CHIPS

Hand cut chips	3.00
French fries	3.00
French fries with rosemary, garlic & sea salt	3.00

BURGERS

8oz chargrilled, cheddar cheese	9.95
8oz chargrilled, guacamole & sour cream	9.95
Chicken & bacon burger with cheddar cheese	9.95
Coco Momo ultimate bean burger with cheddar cheese	{v} 8.25

Served in a seeded bap with French fries OR hand cut chips

FROM THE GRILL

Rump steak 8oz	13.00
Sirloin steak 8oz	16.00

All our steaks are 21 day hung & served with béarnaise sauce OR shallot & peppercorn butter

Marinated lamb steak, mint butter	14.00
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Served with French fries, hand cut chips OR the Ultimate Salad

FROM THE ROTISSERIE

Whole rotisserie chicken to share	21.00
Half rotisserie chicken	10.50

Served with French fries, hand cut chips OR the Ultimate Salad

COCO MOMO COMFORTERS

Salmon & dill fishcakes, baby leaf salad & tartare sauce	10.00
Leek & Parmesan risotto	{v} 10.00
Cobb Salad: chargrilled chicken, crispy bacon, avocado, egg, tomato - blue cheese dressing	9.50

FRIDAY FISH & SUNDAY ROAST

Beer battered haddock & chips, mushy peas, tartare sauce	12.50
<i>Fridays</i>	
Roast beef, Yorkshire pudding, roast potatoes, seasonal vegetables & gravy	14.50
<i>Sunday lunchtimes</i>	

SIDES

Green salad	3.00
French beans	3.00
Bread basket	1.95
Marinated olives	2.50

LOVE THY LUNCH £6.00

MONDAY TO FRIDAY MIDDAY TO 5PM
CHOOSE ANY 2 OF THE FOLLOWING

Our homemade soup of the day
.....
Coco Momo's Ultimate salad
.....
Today's hot and tasty wrap

PRIX FIXE ANY 2 COURSES FOR £12

EVERYDAY FROM MIDDAY

Homemade soup, Ultimate Salad
OR Chicken liver parfait

Half spit roast corn-fed chicken or
grilled marinated lamb steak - (Served
with French fries, hand cut chips or
the Ultimate Salad)

OR Leek & parmesan risotto {v}

.....
Belgian waffle, honeycomb ice cream
& toffee sauce

OR Winter berry pavlova

DRINK OF THE DAY

COCO CONSCIENCE

Here are some of the things we've introduced so far, with more to come: free range eggs & sausages, organic porridge, meat from the British Isles & sustainably caught haddock. Fairtrade coffee & organic sparkling pressés. We do free filtered tap water for all our customers. Our still & sparkling bottled water comes from Pure Life who, for every litre sold, at least a litre of clean water is delivered to communities in the developing world. All our glass & paper is recycled.

All tips/gratuities go to the team.

A discretionary service charge of 12.5% will be added to tables of 8 or more.

Some of our dishes may contain nuts or nut traces
{v} vegetarian

www.cocomomo.co.uk

WHITES

SAUVIGNON BLANC & MORE EDGY BTL 250ML 175ML

Valdivieso, Sauvignon Blanc, Valle Central, Chile, 2010	18.95	6.55	4.55
Kleine Rust, Fairtrade Chenin/Sauvignon, South Africa, 2010	21.95		
Chateau Bonnet, Sauvignon Blanc, Bordeaux, 2009	27.15		
Saint Clair, Sauvignon Blanc, Marlborough, NZ, 2010	27.65	9.15	6.60

PINOT GRIGIO & EASY DRINKERS

El Muro, Blanco Macabeo, La Mancha, Spain, 2009	15.55	5.45	3.90
Petit Papillon, Grenache Blanc, Vin de Pays d'Oc, 2009	17.65	6.10	4.25
Sacchetto, Pinot Grigio, Veneto, Italy, 2010	20.95	7.20	5.00

CHARDONNAY & FULLER CHARACTERS

Domaine Pourthie, Chardonnay, Languedoc, 2009	18.15	6.25	4.30
Cuatro Rayas, Verdejo, Rueda, Spain 2009	21.95		
Paul Buisson, Vouvray Clos Berger, Chenin Blanc, Loire, 2009	25.65		
Journeys End Haystack, Chardonnay, South Africa, 2009	27.65		

AROMATIC

Chateau de L'Hospitalet, Viognier, Languedoc, 2009	22.95	7.85	5.85
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PROSECCO & CHAMPAGNE

	BTL	125ML
Jeio, Prosecco, Italy NV	25.85	5.90
Jeio, Prosecco Rosé, Italy NV	26.85	6.00
Champagne Moutard, Grand Cuvee NV	36.95	7.40
Perrier Jouet Grand Brut NV	43.45	
Laurent Perrier Rosé NV	71.55	

ROSÉ

	BTL	250ML	175ML
La Serre, Rosé de Syrah, Vin de Pays d'Oc, 2009	17.25	6.00	4.15
El Talud, Tempranillo, Rioja 2008	22.70	7.25	5.15
Chateau d'Astros, Grenache/Syrah, Cotes de Provence, 2009	25.45		

REDS

MERLOT, RICH & SMOOTH BTL 250ML 175ML

Domaine Pourthie, Merlot, Languedoc, 2009	18.95	6.55	4.55
Vina Echeverria, Carmenere, Curico Valley, Chile, 2009	21.65	7.55	5.35

PINOT NOIR, LIGHT & SMOOTH

Sollazzo, Sangiovese, Umbria, Italy, 2010	15.55	5.45	3.90
Sibarita's, Pinot Noir, Valle Central, Chile, 2010	18.65	6.45	4.50
Les Sablons, Grenache/Syrah, Cotes du Ventoux, 2008	18.55	6.40	4.45
Le Beau Chene, Pinot Noir, Languedoc Roussillon, 2009	23.65		

RIOJA & BURSTING WITH FRUIT

Villa dei Fiori, Primitivo, Toscana, Italy, 2009	19.25		
Cuma, Organic Malbec, Cafayate, Argentina, 2010	23.65	8.15	6.00
Castillo de Clavijo, Tempranillo, Rioja Crianza, Spain, 2009	23.65		

CABERNET SAUVIGNON & FULLER BODIED

Thesaurum, Corvina/Cabernet Sauvignon, Italy, 2008	21.95	7.65	5.45
Chilcas, Organic Cabernet Sauvignon, Chile, 2010	24.65		
The Black Shiraz, Australia, 2008	26.95		
San Silvestro, Nebbiolo, Piedmont, Italy, 2007/8	27.15		

All of our wines by the glass can be served in 125 ML on request

JUICES & MINERALS

Pure Life still & sparkling water	glass 1.80	btl 3.30
Filtered water		no charge
Freshly squeezed orange juice		3.45
Eager juices		2.65
Belvoir organic sparkling presses in the following flavours:		2.65
Elderflower, Pomegranate & Raspberry, Lemonade, Lime & Lemongrass		
Coca-Cola / Diet Coca-Cola		2.85

DRAUGHT

	PINT
Erdinger (5.3%)	4.75
Leffe (6.6%)	4.95
Amstel (4.1%)	3.95
Bitburger (4.7%)	4.05
Meantime London Lager (4.5%)	4.05
Aspall Suffolk Cyder (5.5%)	4.05
Guinness (4.1%)	4.05

BOTTLED BEER & CIDER

Sol (Mexico)	3.65
Peroni (Italy)	3.65
Duvel (Belgium)	5.00
Brooklyn Lager (USA)	4.00
Bulmers	4.60
Rekorderlig Pear or Strawberry	4.60

COGNAC

	50ML
Courvoisier	6.15
Courvoisier XO	9.25
Hennessy Fine	7.65
Hine Rare	7.65
Remy Martin VSOP	7.15
Remy Martin XO	9.25

PORT

Fonseca Bin 27	4.70
Taylor's 20 Year Old Tawny Port	6.80

ARMAGNAC

Janneau VSOP	6.85
Janneau XO	11.05

CALVADOS

Berneroy XXX	7.35
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SPIRITS & LIQUEURS

Limoncello	6.35
Baileys	6.35
Tuaca	6.35
Cointreau, Frangelico, Disaronno Amaretto, Sambuca, Kahlua	25ml 3.25

We have a great selection of Whisky, Vodka, Gin & Rum, please ask for your favourite

COCKTAILS, SMOOTHIES & COOLERS

Please ask for our full cocktail and non alcoholic cocktails list

WINTER WARMERS

Espresso	1.70 / 2.10	Teapigs - selection of delicious teas	2.10
Cappuccino	2.40	Hot chocolate	2.60
Caffe latte	2.40	Hot chocolate & marshmallows	2.90
Gingerbread or hazelnut latte	2.50	Warm spiced apple juice	3.30
(all our coffee is Fairtrade)		Sipsmith wild sloe gin (25ml)	4.00

DESSERTS

Belgian waffle, honeycomb ice cream & toffee sauce	5.00
Winter berry pavlova	5.00
Sticky toffee pudding, toffee sauce & vanilla ice cream	5.50
Selection of Jude's ice cream	4.00
Selection of British cheeses with quince jelly	6.00