

STARTERS

Coto Ibiza

TO START

SUMMER ROLL [V]

Vietnamese rice paper rolls filled with prawns, chicken, eggs omelet, aromatic organic various seasonal salad leaves, and fresh herbs and served with Coto special sauce

16 €

SPRING ROLLS [V]

Home make crispy rolls filled with pork, glass noodles, and wood ear mushroom, served with various seasonal salad leaves, fresh herbs and special Côtô sauce.

16 €

PRAWNS TEMPURA

Crispy prawns in batter and rice flakes with unagi sauce served with sweet-sour sauce

19 €

CRISPY WON TON

Crispy wonton with beef and pork filling, served with sweet and sour

16 €

CHICKEN SATE

Marinated chicken skewers with sesame and special sauce

16 €

UP NEXT

BABAO BURGER DELUXE

Babao with fresh herbs, thin spring onions, and carrot strips, served with cocktail sauce. Optionally with :

19 €

US Angus Beef
Peking Duck
Softshell Crab

GYOZA CHICKEN [V]

Japanese dumplings filled with vegetables and chicken, served with sesame sauce

16 €

SALMON TAR-TAR

Fresh salmon cubes with avocado, green asparagus, tobiko, wakame and spring onions.

21 €

TUNA TAR-TAR

Fresh tuna cubes with avocado, green asparagus, tobiko, wakame and spring onions .

24 €

EDAMAME

Whole baby soybeans with sea salt

12 €

ME VIET NAM

[FOR 2 PERSON]

Bamboo plate with spring rolls, summer rolls, crispy silken tofu, crispy tempura prawns, crispy wonton, rice vermicelli, Vietnamese fresh herbs, salad and served with the special different Côtô sauces.

29€

Visit our website : www.cotoibiza.com

SOUPS & SALADS

Coto Ibiza

SOUPS

MISO SOUP [V]

Japanese soup made with silken Tofu, prawns, seaweed, and sprinkler onion

16 €

WAN TAN SOUP

Soup with homemade dumplings filled with pork meat served with fresh bok choy, spring onion, and coriander

16 €

TOM YUM GUNG [V]

Thai soup with prawns, lemongrass, galangal, ginger, onions, mushrooms, cherry tomatoes, lemon leaf, and Thai herbs, a little bit spicy.

17 €

TOM KHA GAI [V]

Thai soup made with chicken, coconut milk, lemongrass, ginger, galangal, lemon leaf, mushrooms and spring onion, a little bit spicy.

17 €

SALADS

MIXED SALAD [V]

Fresh mango and papaya julienne, seasonal organic salads leaves, Coto dressing and peanuts

15 €

MANGO SALAD [V]

Green Mango strips, prawns, cherry tomatoes, coriander, peanut and special sauce.

17€

LOBSTER SALAD

Lobster, seasonal aromatic lettuce, mango, peanut, green papaya, avocado, mix salad and cress with fresh dressing

45 €

PAPAYA SALAD [V]

Green papaya julienne, beans pods, cherry tomatoes, prawns, peanut, coriander, aromatic organic salts, and a bit spicy special Côtô sauce.

17 €

PRAWNS SALAD

Crispy tempura prawns, mango, peanut, seasonal aromatic organic salads leaves, sprouts, mint leaves, and a fresh herb Coto dressing

17 €

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MAIN COURSES

Coto Ibiza

DUCK

PEKING DUCK

Crispy Duck, cucumbers, chives, coriander, bell pepper and pancakes, served with hoisin sauce and a sprinkler of peanuts

36 €

DUCK CURRY

Crispy duck with Thai curry, seasonal vegetables served jasmine rice, a bit spicy

36 €

DUCK MANGO

Crispy duck with fresh mango, seasonal vegetables served jasmine rice, mango sauce.

36 €

DUCK TERIYAKI

Crispy duck with vegetables, jasmine rice, served with delicious special Teriyaki sauce

36 €

DUCK MASSAMAN ORIGIN

Duck with creamy coconut milk, fresh vegetables, spring onion, and coriander.

36 €

CHICKEN

CHICKEN DON

Crispy grilled chicken with seasonal vegetables in Teriyaki sauce side dish will be jasmine rice

34 €

COTO CHICKEN

Chicken breast stir fry with seasonal vegetables side dish with jasmine rice.

34 €

CHICKEN CURRY

Corn Chicken with Thai Curry, seasonal vegetables served jasmine rice (a bit spicy)

34 €

CHICKEN MANGO

Fried chicken with fresh mango and seasonal vegetables in mango sauce served jasmine rice.

34 €

CHICKEN MASSAMAN ORIGIN

Chicken (breast) with creamy coconut milk, fresh vegetables, spring onion, and coriander.

34 €

CHICKEN À LA VIET NAM

Chicken (optional between breast or thigh) with Vietnamese sauce in ginger, lemongrass, seasonal aromatic organic salt, and Jasmine rice (spicy)

34 €

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MAIN COURSES

Coto Ibiza

SPECIAL DISHES

UDON TERIYAKI [V]

Japanese Udon stir fry noodles with beef, vegetables, spring onions, and teriyaki sauce

32 €

BÚN BÒ NAM BÒ [V]

Stir fry beef on rice vermicelli, spring rolls, salad, sprouts, fresh herbs, and crushed peanuts, served with the special Côtô sauce

32 €

PHO VIET NAM [V]

Traditional Vietnamese soup with rice ribbon noodles, ginger, spring onion, soy sprouts, fresh herbs, and chili.

Optionally with:

Beef

Chicken

Vegan (Tofu and Vegetables)

32 €

MAMA NAM [V]

Homemade traditional Vietnamese- Sauce with fresh tomato, spring onion, leeks, coriander, and garlic

Optionally with:

Crispy fish (sea bass filet)

Vegan (Tofu)

32 €

PRAWNS À LÀ VIET NAM

Stir prawns in ginger, lemongrass served with Vietnamese sauce, seasonal aromatic organic salt, and Jasmine rice (spicy)

32€

CRISPY FISH VIET STYLE

Crispy whole sea bass with fresh herbs, chili, and jasmine rice, served with special limes Côtô sauce

32 €

SALMON CÔTÔ

Grilled Salmon with Coto Sesame sauce and vegetables served with jasmine rice

32€

BEEF CÔTÔ

Wok tossed beef, in teriyaki sauce, with vegetables, served with jasmine rice

32€

TOFU VEGGIE DON

Fried tofu with seasonal vegetables in Teriyaki sauce served jasmine rice

32 €

TOFU À LÀ VIET NAM

Fried tofu in ginger, lemongrass served with Vietnamese sauce, seasonal aromatic organic salt, and Jasmine rice (spicy)

32 €

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SUSHI MENU

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NIGIRIS [2 PIECES]

SALMON	10 €
TUNA	10 €
EEL	10 €
PRAWN	10 €

URAMAKIS [8 PIECES]

CALIFORNIA ROLL (salmon, avocado and cream cheese)	20 €
SPICY TUNA ROLL (tuna and cucumber and hot sauce)	21 €
DRAGON ROLL (eel, foie gras and cucumber)	22 €
LOBSTER ROLL (lobster and avocado)	45 €

FUTOMAKIS [8 PIECES]

TEMPURA ROLLS

HOT SALMON (salmon, cream cheese and tobiko roe)	22 €
VEGETARIAN (cucumber, avocado, sprouts and crispy onion)	19 €
CRUNCHY PRAWN (prawn and avocado)	22 €

SASHIMI [8 PIEZAS]

SALMON	22 €
TUNA	24 €
MIX SASHIMI (15 piezas)	35 €

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SUSHI MENU

Coto Ibiza

MAKI SUSHI [8 PIECES]

SALMON	19 €
TUNA	22 €
AVOCADO	18 €
PRAWN	19 €
CUCUMBER	18 €

POKE BOWL

SALMON POKE

Salmon, avocado, edamame, spring onion, seaweed and wakame served in a bowl along with rice, dressing, vegetables and seasonings	32 €
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TUNA POKE

Tuna, avocado, edamame, spring onion, seaweed and wakame served in a bowl along with rice, dressing, vegetables and seasonings	32 €
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VEGI POKE

Avocado, edamame, spring onion, seaweed and wakame served in a bowl along with rice, dressing, vegetables and seasonings	30 €
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MAGIC COMBOO SUSHI

FUTOMAKIS	145 €
DRAGON ROLL	
SPICY TUNA ROLL	
CALIFORNIA ROLL	
NIGIRIS SALMON (4 PIECES)	
SASHIMI (4 SALMON, 4 TUNA)	

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DESSERT

To Finish - Sweet Things

BAKED BANANA WITH
VANILLA ICE CREAM

10 €

BAKED PINEAPPLE WITH
COCONUT ICECREAM

10 €

MATCHA GREENTEA ICE
CREAM

9 €

FONDANT CHOCOLAT WITH
FRESH SEASONAL FRUIT

12 €

TIRAMISU WITH FRESH
SEASONAL FRUIT
[GLUTEN FREE]

12 €

JAPANESE BON TON 1 PCS

Japanese special dessert – tiny, delicious organic dessert,
organic fruits.

4 €

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