

# STARTERS

Côtô Ibiza

TO START

## SUMMER ROLL (V)

16 €

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

## SPRING ROLLS (V)

16 €

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.

## PRAWNS TEMPURA

19 €

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

## CRISPY WON TON

16 €

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

## CHICKEN SATE

17 €

Marinated chicken skewers with sesame and special sauce.

UP NEXT

## BABAO BURGER

18 €

Bobao with fresh herbs, thin spring onions, and carrot strips, served with cocktail sauce.

Optionally with :

- US Angus Beef
- Peking Duck
- Softshell Crab

## GYOZA CHICKEN (V)

16 €

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

## EDAMAME

12 €

Whole baby soybeans with sea salt.

## ME VIET NAM (FOR 2 PERSON) 34€

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.

# SOUPS & SALADS

Côtô Ibiza

SOUPS

## MISO SOUP (V)

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

14 €

## WAN TAN SOUP

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

14 €

## TOM YUM GUNG (V)

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

16 €

## TOM KHA GAI (V)

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

16 €

SALADS

## MIXED SALAD (V)

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

12 €

## 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.

39 €

## 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 Côtô dressing.

17 €



# MAIN COURSES

Côtô Ibiza

## DUCK

### PEKING DUCK 34 €

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

### DUCK CURRY 34 €

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

### DUCK MANGO 34 €

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

### DUCK TERIYAKI 34 €

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

### DUCK MASSAMAN 34 €

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

## CHICKEN

### CHICKEN DON 32 €

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

### CÔTÔ CHICKEN 32 €

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

### CHICKEN CURRY 32 €

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

### CHICKEN MANGO 32 €

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

### CHICKEN MASSAMAN 32 €

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

### CHICKEN À LÀ VIETNAM 32 €

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

# MAIN COURSES

Côtô Ibiza

SPECIAL DISHES

## UDON TERIYAKI (V)

32 €

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

## BÚN BÒ NAM BO (V)

32 €

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

## PHO VIET NAM (V)

29 €

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

Optionally with:

- Beef
- Chicken
- Vegan (Tofu and Vegetables)

## MAMA NAM (V)

29 €

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

Optionally with:

- Crispy fish (sea bass filet)
- Vegan (Tofu)

## PAD THAI (V)

29 €

Fried white rice noodle with carrots, fresh beans, soya sprouts, eggs serves with lemon and coriander.

Optionally with:

- Chicken
- Prawns
- Vegan (Tofu)

## PRAWNS À LÀ VIETNAM

34€

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

## CRISPY FISH VIET STYLE

32 €

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

## SALMON CÔTÔ

32€

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

## BEEF CÔTÔ

32€

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

## TOFU VEGGIE DON

29 €

Fried tofu with seasonal vegetables in Teriyaki sauce served jasmine rice.

## TOFU À LÀ VIET NAM

29 €

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

## FRIED RICE (V)

28 €

Fried rice with eggs, carrots, fresh beans and vegetables.

Optionally with:

- Chicken
- Prawns
- Vegan (Tofu)





# DESSERT

**BAKED BANANA WITH  
VANILLA ICE CREAM**

**14 €**

**BAKED PINEAPPLE WITH  
COCONUT ICECREAM**

**14 €**

**MATCHA GREENTEA  
ICE CREAM**

**9 €**

**FONDANT CHOCOLAT WITH  
FRESH SEASONAL FRUIT**

**14 €**

**TIRAMISU WITH FRESH  
SEASONAL FRUIT  
(GLUTEN FREE)**

**14 €**

**APPLE PIE WITH FRESH  
SEASONAL FRUIT**

**14 €**

# ENTRANTES

Côtô Ibiza

PARA COMENZAR

## SUMMER ROLL (V)

16 €

Rollitos papel de arroz vietnamitas rellenos de gambas, pollo, tortilla de huevos, aromáticas hojas y hierbas frescas y servidos con salsa hoisin de Côtô.

## SPRING ROLLS (V)

16 €

Casero panecillos crujientes rellenos de carne de cerdo, fideos de vidrio y hongos de oreja de madera, servidos con varias hojas de ensalada de temporada, hierbas frescas y salsa especial Côtô.

## PRAWNS TEMPURA

19 €

Langostinos crujientes rebozados en copos de arroz con salsa unagi servido con salsa agridulce.

## CRISPY WON TON

16 €

Wonton casero crujiente relleno de cerdo servido con salsa agridulce o salsa chili.

## CHICKEN SATE

17 €

Brochetas de pollo marinado con sésamo y salsa especial.

PARA CONTINUAR

## BABAO BURGER

18 €

Babao con hierbas frescas, cebolletas finas y tiras de zanahoria, servido con salsa cocktail.

Opcionalmente con :

Tenera

Pato Pekín

Cangrejo de caparazón blando

## GYOZA CHICKEN (V)

16 €

Empanadillas japonesas, rellenas de verduras y pollo, servidas con salsa de sésamo.

## EDAMAME

12 €

Soja baby entera con sal marina.

## ME VIET NAM (POR 2 PERSONAS)

34 €

Plato de bambú con rollitos de primavera, rollitos de verano, tofu crujiente de seda, langostinos crujientes en tempura, wonton crujiente, fideos de arroz y servido con las diferentes salsas especiales Côtô.



# SOPAS Y ENSALADAS

Còtó Ibiza

SOPAS

## MISO SOUP (V)

14 €

Sopa japonesa elaborada con tofu sedoso, gambas, algas y cebolla rociada.

## WAN TAN SOUP

14 €

Sopa con albóndigas caseras rellenas de carne de cerdo servida con bok choy fresco, cebolla tierna y cilantro.

## TOM YUM GUNG (V)

16 €

La sopa tailandesa con gambas, limoncillo, galanga, jengibre, cebolla, champiñones, tomates cherry, hojas de limón y hierbas tailandesas es un poco picante.

## TOM KHA GAI (V)

16 €

Sopa tailandesa de pollo, leche de coco, citronela, jengibre, galanga, hoja de limón, champiñones y cebolleta (un poco picante).

ENSALADAS

## MIXED SALAD (V)

12 €

Juliana fresca de mango y papaya, cacahuete, ensalada de hojas orgánicas de temporada, aderezo de Còtó.

## MANGO SALAD (V)

17 €

Tiras de mango verde, cacahuete, gambas, vainas de habas, tomates cherry, cilantro y salsa especial.

## LOBSTER SALAD

39 €

Langosta, lechugas aromáticas de temporada, mango, cacahuete, papaya verde, aguacate, ensalada mixta y berros con aderezo fresco.

## PAPAYA SALAD (V)

17 €

Juliana de papaya verde, cacahuete, vainas, tomates cherry, gambas, cilantro, sales aromáticas orgánicas y salsa Còtó especial un poco picante.

## PRAWNS SALAD

17 €

Langostinos crujientes en tempura, mango, cacahuete, hojas de ensaladas aromáticas de temporada, germinados, hojas de menta y aliño de Còtó a las hierbas frescas-

# PLATOS PRINCIPALES

Côtô Ibiza

PATO

## PEKING DUCK

34 €

Pato crujiente, pepinos, cebolletas, cilantro, pimientos y panqueques, servido con salsa hoisin y un toque de cacahuete.

## DUCK CURRY

34 €

Pato crujiente con curry tailandés, verduras de temporada servido con arroz jazmín (un poco picante).

## DUCK MANGO

34 €

Pato crujiente con mango fresco, verduras de temporada servido con arroz jazmín, salsa de mango.

## DUCK TERIYAKI

34 €

Pato crujiente con verduras, arroz jazmín, servido con deliciosa salsa especial Teriyaki.

## DUCK MASSAMAN

34 €

Pato con cremoso de leche de coco, verduras frescas, citronela, cebolleta y cilantro.

POLLO

## CHICKEN DON

32 €

Pollo crujiente a la plancha con verduras de temporada en salsa teriyaki como guarnición arroz jazmín.

## COTO CHICKEN

32 €

Pechuga de pollo salteada con verduras de temporada servidas con arroz jazmín.

## CHICKEN CURRY

32 €

Pollo de maíz con curry tailandés, verduras de temporada servido con arroz jazmín (un poco picante).

## CHICKEN MANGO

32 €

Pollo frito con mango fresco y verduras de temporada en salsa de mango servido con arroz jazmín.

## CHICKEN MASSAMAN

32 €

Pollo (pechuga) con leche cremosa de coco, verduras frescas, citronela, cebolleta y cilantro.

## CHICKEN À LÀ VIETNAM

32 €

Pollo (opcional entre pechuga o muslo) con salsa vietnamita en jengibre, citronela, sal, orgánica aromática de temporada y arroz jazmín (picante).



# PLATOS PRINCIPALES

Côtô Ibiza

SPECIAL DISHES

## UDON TERIYAKI (V) 32 €

Fideos udon japoneses salteados con ternera, verduras, cebolletas y salsa teriyaki.

## BÚN BÒ NAM BO (V) 29 €

Salteado de ternera sobre fideos de arroz, rollitos de primavera, ensalada, brotes, hierbas frescas y cacahuets triturados, servido con la salsa especial de Côtô.

## PHO VIET NAM (V) 29 €

Sopa vietnamita tradicional con fideos de cinta de arroz, jengibre, cebolleta, brotes de soja, hierbas frescas y chili.

Opcionalmente con:

- Ternera
- Pollo
- Vegano

## MAMA NAM (V) 29€

Tradicional vietnamita casera- Salsa con tomate fresco, cebolleta, puerros, cilantro, ajo.

Opcionalmente con:

- Pescado crujiente (filete de lubina)
- Vegano (Tofu)

## PAD THAI (V) 29 €

Fideos de arroz fritos con zanahoria, brotes de soja, huevos servido con limon y cilantro.

Opcionalmente con:

- Pollo
- Gambas
- Vegano (Tofu)

## PRAWNS À LÀ VIETNAM 34 €

Revuelva los langostinos en jengibre, limoncillo, servido con salsa vietnamita, sal orgánica aromática de temporada y arroz jazmín (picante).

## CRISPY FISH VIET STYLE 32 €

Lubina entera crujiente con hierbas frescas, chili y arroz jazmín, servida con salsa especial CÔTÔ de limas.

## SALMON CÔTÔ 32 €

Salmón a la plancha con salsa Coto de Sésamo y verduras acompañado de arroz jazmín.

## BEEF CÔTÔ 32 €

Ternera salteada al wok, en salsa teriyaki, con verduras, servida con arroz jazmín.

## TOFU VEGGIE DON 29 €

Tofu frito con verduras de temporada en salsa teriyaki servido con arroz jazmín.

## TOFU À LÀ VIET NAM 29 €

Tofu frito en jengibre, lemongrass servido con salsa vietnamita, sal orgánica aromática de temporada y arroz jazmín (picante).

## ARROZ FRITO (V) 28 €

Arroz fritos con zanahoria, huevos y verduras.

Opcionalmente con:

- Pollo
- Gambas
- Vegano (Tofu)

# DESSERT



**BAKED BANANA WITH  
VANILLA ICE CREAM**

**14 €**

**BAKED PINEAPPLE WITH  
COCONUT ICECREAM**

**14 €**

**MATCHA GREENTEA  
ICE CREAM**

**9 €**

**FONDANT CHOCOLAT WITH  
FRESH SEASONAL FRUIT**

**14 €**

**TIRAMISU WITH FRESH  
SEASONAL FRUIT  
(GLUTEN FREE)**

**14 €**

**APPLE PIE WITH FRESH  
SEASONAL FRUIT**

**14 €**



# COCKTAILS

**MOJITO (MOJITO FRUIT)** 15€

*Composed of rum, lemon, mint or eucalyptus and mineral water*

**MARGARITA** 15€

*Composed of tequila, triple sec and lime juice, it is served with salt on the rim of the cup*

**CAIPIROSKA** 15€

*A cocktail prepared with vodka, lime juice and sugar*

**DARK AND STORMY** 15€

*The Dark 'n' Stormy is a long drink cocktail made with dark rum and ginger beer served over ice and garnished with a lime wedge*

**ESPRESSO MARTINI** 15€

*A cold caffeinated drink made with espresso, coffee liqueur, and vodka*

**PIÑA COLADA** 15€

*A drink whose main ingredients are pineapple, coconut cream and rum*

**DAIQUIRI** 15€

*A frosty cocktail made with white rum, lemon or lime juice and sugar*

**MOSCOW MULE** 15€

*A cocktail made with vodka, ginger beer and lime juice, garnished with a slice of lime*

**WHISKY SOUR** 15€

*Bourbon whisky, lemon juice, sugar and, optionally, egg white*

**BLOODY MARY** 15€

*A cocktail with vodka, tomato juice, hot sauces, salt, black pepper, and lime juice*

**PORN STAR MARTINI** 15€

*It is made from vanilla vodka, vanilla syrup, passion fruit liqueur and natural lemon juice, accompanied by a shot of cava*

**SANGRÍA WITH..**

**-CAVA** *Follador Prosecco Brut* OR **RED WINE** *Paco García* 65€

**-CHAMPAGNE** *Moet & Chandon Brut Imperial* 139€

# RED WINE



## SPANISH

**PACO GARCIA**

TEMPRANILLO DOCA RIOJA



15€

39€

**CEPA GAVILAN CRIANZA**

TINTA DEL PAIS D.O. RIBERA DEL DUERO



15€

39€

**LINES DE REMELLURI**

TEMPRANILLO DOCA RIOJA

49€

**MONTECASTRO CRIANZA**

TINTA DEL PAIS D.O. RIBERA DEL DUERO

59€

**ASTRALES**

RIBERA DEL DUERO

79€

**RODA RESERVA**

TEMPRANILLO, GRACIANO DOCA RIOJA

79€

**TRIGA**

MONASTRELL, CABANET SAUVIGNON, D.O. ALICANTE

89€

**MAURO**

TINTA FINA, SYRAH VT CASTILLA Y LEON

89€

**AALTO**

RIBERA DEL DUERO

120€

**CLIO**

MONASTRELL Y CABERNET SAUVIGNON, JUMILLA

139€

**MAURO VS**

TINT FINA VT CASTILLA Y LEON

190€



# RED WINE

## SPANISH

**AALTO PS** 250€  
*RIBERA DEL DUERO*

**FLOR DE PINGUS** 380€  
*TINTA FINA DO RIBERA DEL DUERO*

**VEGA - SICILIA UNICO** 750€  
*TINTA DEL PAIS DO RIBERA DEL DUERO*

## FRANCE

**CHATEAU PICHON BONNIN LUSSAC-S. EMILION** 59€  
*BORDEAUX, FRANCE*

**JOSEPH DROUHIN, FRANCE** 79€  
*SANTENAY, PINOR NOIR, FRANCE*

**LA FLEUR DE ROCHEYRON** 120€  
*C. SAUVIGNON, MERLOT, PAUILLAC, FRANCE*

**PAUILLAC D' CHATEAU LATOUR** 220€  
*SANTENAY, PINOR NOIR, FRANCE*

## ITALY

**PRUNOTTO BARBERA DALBA, ITALY** 59€  
*PIEMONTE, ITALY*

**TENUTA CASENUOVE CHIATI CLASSICO RISERVA** 79€  
*PIEMONTE SANGIOVESE, ITALY*

**PRUNOTTO BAROLO** 119€  
*NEBBIOLO PIEMONTE, ITALY*

# WHITE WINE



## SPANISH

**JAVIER SANZ**

*VERDEJO*

14€

39€

**ARINZANO HACIENDA**

*CHARDONNAY*

15€

42€

**TERRAS GAUDA**

*ALBARIÑO, LOUREIRO, CAIÑODO RIAS BAIXAS, SPANISH*

15€

45€

**GRANBAZAN ETIQUETA VERDE**

*ALBARINO, SPAIN*

45€

**MAR DE FRADES**

*ALBARIÑO & CAPRILE, GARCIA, SPAIN*

55€

**BELONDRADE QUINTA APOLONIA**

*VERDEJO RUEDA, SPAIN*

65€

**CASTELL D'ENCUS EKAM**

*ALBARIÑO, RIESLING DO COSTERS DEL SEGRE, SPAIN*

69€

**REMELLURI**

*RIOJA, SPAIN*

129€



# WHITE WINE



## FRANCE

PETIT BOURGEOIS

45€

*SAUVIGNON BLANC, FRANCE*

DOMAINE DES COTES BLANCHES SANCERRE

69€

*SAUVIGNON BLANC, SANCERRE, FRANCE*

JOSEPH DROUHIN CHABLIS

79€

*CHARDONNAY, FRANCE*

## ITALY

FANTIEL BORGO TESSI

45€

*PINOT GRIGIO, ITALY*

IFRATI CADEI FRATI

55€

*VERDICCHIO, LUGANA, ITALY*

JERMANN

75€

*PINOT GRIGIO, ITALY*

CERVARO DELLA SALA

150€

*CHARDONNAY, UMBRIEN, ITALY*

# ROSÉ & CAVA

## ROSÉ

CHATEAU CAMPARNAUD

*CINSAULT, CÔTES DE PROVENCE, FRANCE*



13€

39€

IBIZKUS

*MONASTRELL VT IBIZA*

49€

BY OTT

*DOMAINES OTT, A.O.C. CÔTE DE PROVENCE*

55€

MIRAVAL

*CÔTES DE PROVENCE, FRANCE*

59€

WHISPERING ANGEL

*GRENACHE, CÔTES DE PROVENCE, FRANCE*

65€

OTT

*DOMAINES OTT, CHATEAU DE SELLE, A.O.C CÔTE DE PROVENCE*

99€

## CAVA

JUVE & CAMPS GRAN RESERVA

*CAVA; ESPANIA*



15€

59€

JUVE & CAMPS ROSE BRUT

*CHARDONNAY, PINOT NOIR, SPAIN*



15€

59€

FREIZENET ICE ROSE

*XAREL-LO, CAVA, SPAIN*



# CHAMPAGNE

MÖET & CHANDON BRUT IMPERIAL 110€  
*PINOT NOIR, CHARDONNAY, PINOT MEUNIER\_FRANCE*

MÖET & CHANDON BRUT IMPERIAL MAGNUM 210€  
*PINOT NOIR, CHARDONNAY, PINOT MEUNIER\_FRANCE*

MÖET & CHANDON ICE 149€  
*CHARDONNAY, PINOT NOIR, PINOT MEUNIER\_FRANCE*

MÖET & CHANDON ICE ROSÉ 149€  
*CHARDONNAY, PINOT NOIR, PINOT MEUNIER\_FRANCE*

R DE RUINART BRUT 139€  
*FRANCE*

RUINART ROSÉ 165€  
*FRANCE*

RUINART BLANC DE BLANCS 179€  
*FRANCE*

LAURENT PERRIER BRUT 110€  
*AOC CHAMPAGNE - TOURS-SUR-MARNE*

LAURENT PERRIER ROSÉ 159€  
*PINOT NOIR\_FRANCE*

DOM PERIGNON 390€  
*FRANCE*

DOM PERIGNON MAGNUM 1,5L 900€  
*FRANCE*

DOM PERIGNON ROSÉ MAGNUM 1,5L 1.600€  
*FRANCE*



**VIETNAM • JAPAN • CUISINE**

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