



*Address: Pasaje numero 1 Agustin Ramirez Colonia Centro
40880 Zihuatanejo, Mexico*

Reservations:(755) 554 2518

Coconuts Classic Starters

<i>Black bean soup infused with roasted ham hock and laced with sherry</i>	<i>\$125</i>
<i>Lobster Bisque flambé in cognac</i>	<i>\$145</i>
<i>Coconuts Classic Hearts of Palm Salad</i>	<i>\$155</i>
<i>Vine-ripened tomato salad dressed in Balsamic vinegar, shallots and Roquefort cheese and parsley</i>	<i>\$145</i>
<i>Coconuts Garden Salad of crisp diced vegetables in our house dressing of balsamic vinegar and parmesan cheese</i>	<i>\$130</i>
<i>French fried calamari with chili salt and Nahm Jhim dipping sauce</i>	<i>\$150</i>

Coconuts Starters

Tacos Coconuts, served in Corn or Flour Tortillas with Avocado and Salsa

<i>Filet Mignon with sautéed mushrooms, onions and Chihuahua cheese</i>	<i>\$165</i>
<i>Dorado whit achiote, and chile guajillo</i>	<i>\$165</i>
<i>Shrimp with sautéed tomato, onion and Chihuahua cheese</i>	<i>\$170</i>
<i>*Tuna Sashimi with soy, pickled ginger and Wasabi</i>	<i>\$165</i>
<i>Spanish Chorizo and Mushroom Tart with sherry and herbs</i>	<i>\$165</i>
<i>Classic Caesar Salad</i>	<i>\$130</i>
<i>add Shrimp</i>	<i>\$160</i>

- ****Subject to market availability
Our prices include 16% VAT***

Coconuts Classic Main Course Dishes

<i>Grilled Red Snapper with a classic French lemon and caper butter sauce, creamy mashed potatoes and sautéed vegetable with garlic and white wine</i>	\$295
<i>Grilled Red Snapper in a red wine sauce with shallot creamy mashed potatoes and garlic sautéed vegetables with garlic and white wine</i>	\$315
<i>Char-Grilled center cut 350g pork chop with creamy mashed potatoes, flame charred pink lady apples and house mango chutney and apple sauce</i>	\$275
<i>Char-Grilled Buena Vista Lobster served in the shell with champagne sabayon, asparagus and drawn butter</i>	\$435
<i>Char-Grilled Lobster bathed in its biscuit, served in a spinach bed</i>	\$445
<i>Coconuts Chile Relleno, a stuffed Chile Poblano with shrimp, potato, tomato, garlic, white wine and herbs accompanied with green Mexican rice and refried beans</i>	\$290

Choice Cut USDA Grade Angus

<i>200gm -7 Oz Filet Mignon Steak Petite</i>	\$335
<i>300gm - 12 Oz Filet Mignon Steak</i>	\$450
<i>425gm - Rib Eye Steak</i>	\$435
<i>425gm - 12 Oz New York</i>	\$430

Sauce Options

Black Pepper Gravy, Fine Herbs butter or our Classic Béarnaise Sauce

***All Steaks are Char-Grilled to your liking. Served with scalloped potatoes and Mediterranean vegetables.
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Coconuts Main Course Menu Winter 2014

**Polynesian Tuna marinated in sweet soy with a white beans, coconut and bell pepper cassolet spiced with cayenne pepper* \$390

Steamed Mahi Mahi Filet "Hoja Santa" stuffed with spinach in a creamy white sauce with Canadian bacon and fresh squeezed orange juice, served Mexican rice \$285

Spice-Dusted Shrimp with fresh coconut, smoked ajillo chile, garlic, wine, lime and herb croutons with jasmine rice pilaf, accompanied with Oriental rice \$295

Coconut Shrimp classic, served with Oriental pineapple and sweet and sour sauce, accompanied with Oriental rice \$275

Cornish Hen "Costa Grande" with Spanish chorizo, cilantro, lime and chili, roasted to order and served with Mexican rice
or

Roasted, stuffed with goat cheese, served with Mediterranean vegetables and creamy mashed potatoes.

Whole Bird \$325

Half Bird \$230

Imported Italian Fettuccine with shrimp, white wine, chili, parsley and lime \$310

Imported Italian Fettuccine with a medley of seafood in a creamy white wine sauce finished with parsley and dill \$310

Hand-made Three Cheese and Green Onion Ravioli in a white champagne sauce with Portobello mushrooms and prosciutto \$280

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Side Dishes

Sautéed Vegetables in Olive Oil, garlic, butter and parsley \$75

White Truffle Mashed Potato \$80

Char-Grilled Asparagus with olive oil, lime and cracked pepper \$125

Green Salad \$60

Baby potatoes sautéed with white wine and rosemary \$60

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Menu Du Jour

A De Jour Menu is a Set Price Menu of Three Courses

Starters

*Black Bean Soup infused with roasted ham hock and laced
with sherry*

Or

Coconuts Classic Hearts of Palm Salad

Main Course

*Char-Grilled Center Cut 350g Pork Chop with creamy
mashed potatoes, flame-charred pink lady apples and house
mango chutney and apple sauce*

Or

*Steamed Mahi Mahi Filet "Hoja Santa" stuffed with spinach in a creamy
white sauce with Canadian bacon and fresh squeezed orange juice,
served Mexican rice*

Dessert

*Oaxacan Chocolate Brownie with Coconut Ice Cream
or
Ice Cream Selection and Tea or Coffee*

\$430 Pesos

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Desserts

Banana Flambé. Prepared table side by your waiter for two people \$255

Crepes Flambé. Prepared table side by your waiter for two people \$255

Strawberries Flambé. Prepared table side by your waiter for two people \$255

Oaxacan Chocolate Brownie with Coconut Ice Cream and Rich \$145

Chocolate Sauce

Lemon pie with fresh strawberries, chantilly cream and agave nectar \$145

*Local Zihuatanejo Vanilla and Drambuie Panna Cotta with a sticky
pineapple and chili salsa* \$145

*Ask your waiter about our signature flambé liquor coffees
made from the finest Veracruz Coffee Beans*

And list of Aperitifs.

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