



*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>	<i>\$295</i>
<i>Grilled Red Snapper in a red wine sauce with shallot creamy mashed potatoes and garlic sautéed vegetables with garlic and white wine</i>	<i>\$315</i>
<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>	<i>\$275</i>
<i>Char-Grilled Buena Vista Lobster served in the shell with champagne sabayon, asparagus and drawn butter</i>	<i>\$435</i>
<i>Char-Grilled Lobster bathed in its biscuit, served in a spinach bed</i>	<i>\$445</i>
<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>	<i>\$290</i>

### **Choice Cut USDA Grade Angus**

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

#### 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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