



Nuestro Menú

Platos

PIQUEO TIPICO COCOLÓN

CRISPY CHEESE-FILED PASTYS, GREEN PLANTAIN PASTYS FILLED WITH CHEESE, GREEN PLANTAIN DUMPLINGS WITH CHEESE, FRIED CASSAVA BALLS STUFFED WITH CHEESE, MEAT PASTYS.

CAMARONES APANADOS

BREADED SHRIMPS, COMES WITH FRENCH FRIES AND GOLF SAUCE.

EL IN-MADURO

MIXED WITH RIPE PLANTAIN, PORK SKIN, CHEESE.

BOLÓN A LOS 4 QUESO WITH 4 KINDS OF CHEESE

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MADURO CON QUESO WITH CHEESE

CALDO DE BOLA

DUMPLING SOUP, MADE WITH ONE GREEN PLANTAIN DUMPLING STUFFED WITH MEAT, RAISINS AND PEANUT.

LOCRO DE PAPA

A SOUP MADE WITH POTATOES, CHEESE, CORN AND MILK, COMES WITH AVOCADO.

SOPA DE POLLO

CHUPE DE PESCADO

FISH SOUPMADE WITH MILK, POTATOES, CARROTS, OREGANON.

CEVICHE DE CAMARÓN (SHRIMP)

CEVICHE DE PALMITO

PALM HEART CEVICHE COMES WITH GREEN PLANTAIN CHIPS.

Arroz con Menestra de Lenteja o Fréjol y:

CARNE / ROUND STEAK FILLET

PESCADO / FRIED FISH FILLET

CHULETA / PORK CHOPS

*POLLO / CHICKEN BREASTS FILLET
CARNE DE SOYA*

*SOY MEAT WITH RICE AND LENTILS
OR BEANS.*





Nuestro Menú

Moro de Lenteja con:

CARNE / ROUND STEAK FILLET

PESCADO / FRIED FISH FILLET

CHULETA / PORK CHOPS

POLLO / CHICKEN BREASTS FILLET

*CARNE DE SOYA
SOY MEAT WITH RICE MIX LENTILS
AND CHEESE.*

**HUMITA CON QUESO /
CORN TAMALES**

JUGOS NATURALES

COCONUT JUICE



SECO DE POLLO

ECUADORIAN STYLE CHICKEN STEW.

CARNE APANADA

*BREADED MEAT WITH FRENCH FRIES AND
RICE.*

CHULETA AHUMADA

*SMOKED PORK CHOPS WITH MASHED POTATOS
AND RICE.*

PICUDO A LA PARRILLA

LOMO DE SOYA A LA PIMIENTA

*SOY MEAT FILLET WITH PEPPER SAUCE,
COMES WITH RICE AND FRENCH FRIES.*

PORCIÓN DE PATACONES

FRIED GREEN PLANTAIN.



Proveedor: Cocolón

