

Made in  
HEAVEN

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Coco Bambú  
lounge | restaurant

## GASTROSURF

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### Our story

**Coco Bambú** was born at sea. Free. Riding the waves of distant oceans. Surfing, we came up with our concept of cuisine inspired by the gastronomy of the greatest surfing spots of **Japan, Thailand, Brazil, Costa Rica, Chile, Mexico or California...**

A gastronomic route that we have already travelled while riding the waves.

You have in your hands a careful selection of each surf trip. **Original recipes that keep their most authentic flavour** by applying modern cooking techniques, resulting in fresh, tasty dishes.

*Gastrosurf by Coco Bambú* is a cuisine that blends exotic products with local ingredients, bringing to our coasts recipes from half of the world.

**Our journey together is about to begin.**

Get on the board!





**Get on the wave**

# Share the experience

The best thing about starting is that **you can choose the point of departure**, the course of your trip and your fellow travellers. Each route becomes an experience.



## Vegetable tempura

Seasonal vegetables with chipotle chili peanut butter.

**7,50€**

## Garlic bread ▾

Authentic Brazilian style.

**9€**



## Salmon tartar

Fresh marinated salmon loin, minced; Axarquía avocado, wasabi mayonnaise and homemade mango chutney.

**14€**



## Nachos Coco Bambú

Homemade tortilla chips with tinga chicken, mozzarella, black bean paste, pico de gallo, homemade guacamole and yogurt sauce.

**9,75€**

## Montadito Coco Bambú

Our Mexican version of 'pulled pork' in pasilla chili sauce, on a crispy, delicious white roll [pan de cristal].

**2,80€**



## QUESADILLAS

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### **Vegan Quesadillas**

With tamale dough, corn paste, and vegetables.

**9,75€**

### **Quesadillas Chicken**

Of chicken tinga and mozzarella.

**11,90€**

### **Salmon Poké** ▼

Axarquía avocado, edamame [green soja beans], pineapple, wakame seaweed, cherry tomatoes and our homemade sauce on a base of sushi rice or quinoa blend.

**14,50€**



### **Steak tartar** ▲

Authentic Black Angus meat, knife-chopped, mixed with spring onions, gherkins, capers, egg yolk and truffle aroma.

**16,90€**



## SALADS

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### **Citrus salad**

Spinach, feta cheese, grapefruit, orange and our dressing.

**9€**

### **Cesar Salad** ▲

Warm salad with homemade Caesar sauce, tasty crispy chicken, bacon, cherry tomatoes, crispy garlic and parmesan shavings.

**10€**

# Surfing through Mexico

From Puerto Escondido to Acapulco, the waves break in Mexico and taste like chiles, seafood, fish and meat that combine with the perfume of coriander and freshly sliced lime. **Pure Mexico.**



### The Taco of the Pata

Bacon, spicy chorizo, prawns, melted cheese, molcajete sauce, coriander and onion in a wheat tortilla.

6 €

### Carnitas de la Chata

Iberian pork shoulder glazed at low temperature, avocado and green tomato sauce in a wheat tortilla.

6 €

### Classic Gringa

Veal and cheese, grilled, on a wheat tortilla with its green sauce.

6 €

### Cochinita Pibil

Pork cooked at low temperature, marinated in achiote and sour orange, accompanied by red onion.

6 €

### Guacamole

Freshly made with lime, refreshing coriander and a touch of spice, with homemade totopos and casava crisps.

10,50 €

### Tinga toast

Shredded chicken with chipotle chile sauce over crunchy corn tortilla and mashed beans.

2 pieces.

10 €



# From the sea, with love

From the greatest surfing spots, here is where it all starts. The sea breeze brings memories of fresh fish and seafood, coconut, citrus. **On the shore, only you and the sea.**

# Rice cooked on firewood

Our coasts, together with firewood, **keep the secret to make the best rice.** There are also other secrets, of Mediterranean essence, but only our chef knows them.

*Minimum 2 people (price per person)*





### **Marinated salmon**

Salmon loin marinated in citrus fruits, roasted on a bed of mango, wakame, mandarin sauce and herring roe, served on crispy rice.

**19,50€**

### **Moqueca bahiana ▲ de camarão**

Traditional Brazilian recipe with shrimp and croaker, vegetables, coconut milk, with farofa (yuca flour) and jasmine rice.

**15,50€**

### **From the mountain**

Rice with iberian pork shoulder, chicken, artichokes and vegetables.

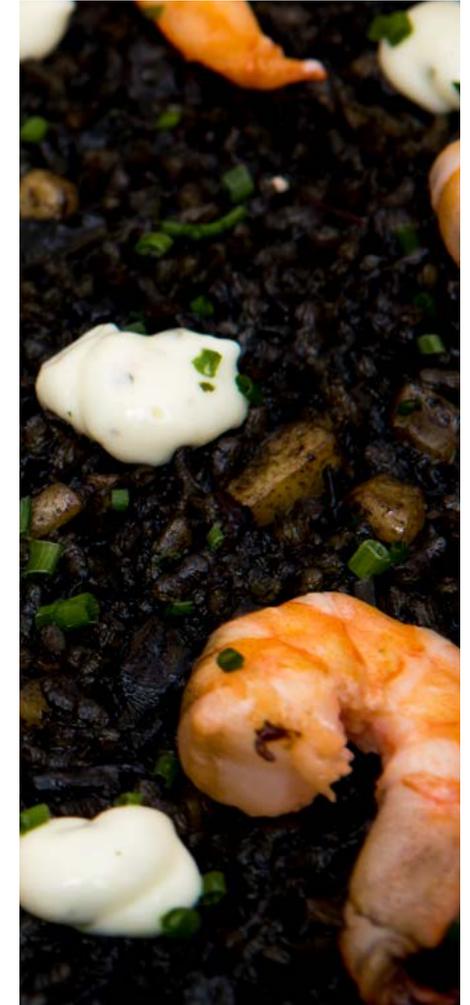
**14,50€**



### **From the sea**

Black rice with monkfish, squid and prawns with garlic maionnaise.

**15€**



### **Pesto al Bambú**

Pasta stuffed with pear with pesto sauce, cream, soy and raisins, all homemade.

**12,90€**

# Coco Bambú Grill

Juicy grilled meats are eaten alongside the surfing beaches of New Zealand, Argentina, Brazil or California with exquisite garnishes that help you gain strength to return to the sea. This is our select tribute. Certified quality meats.

**From fire to waves.**



## Iberian pork belly and tamarind

Tender meat cooked at low temperature and grilled as a finishing touch, served with sweet potato purée with a slight vanilla scent, cherry tomatoes and homemade tamarind sauce.

**17€**



*«Succulent, tender and at the point you want. You ask us»*

## Chitlings >

Authentic grilled Argentine veal with roasted baby potatoes, coleslaw salad and alioli and chimichurri dips.

**20,50€**



## Picanha ▲

Brazilian-style beef with baby potatoes, jasmine rice and coleslaw salad

**22€**

## BBQ Ribs

Grilled pork ribs with homemade chipotle chili BBQ sauce and deluxe potatoes with alioli dips and barbecue sauce

**18€**



### **California Burger**

Juicy Spanish veal, bacon, gouda, grilled onion, our chef's secret sauce and Coco Bambú chips. 200gr.

**12,90€**

### **Marinated free range chicken**

Marinated chicken, grilled, with vegetables and alioli maionnaise.

**14,50€**

### **Picanha Burger**

Veal with Brazilian cut and chimichurri sauce.

**12,90€**

### **Black Angus sirloin** ▼

Genuine New Zealand sirloin with truffle demi glace sauce with deluxe Coco Bamboo potatoes, coleslaw salad and black garlic butter flakes.

**25,50€**



### **Chuletón** ▲

Burgos cutlet of 1 kilo with 50 days of maturation. Optional: coleslaw salad.

**45€**

## **Little surfers**

### **American Chicken**

Crunchy chicken sticks with Coco Bambú chips and barbecue sauce.

**8,50€**





# Sweet Paradise

The end of each trip should be pleasant and sweet. **Textures, flavours and scents** that you will keep in your memory to find your way back home.

## **Cheesecake**

Served with raspberry sorbet and passion fruit sauce.

**6,50€**

## **Brownie** ▼

Homemade brownie with ice cream.

**6,50€**



## **Tiramisú cream**

Our version of the traditional Italian dessert in crunchy cocoa

**6,50€**







# kokonattsu

by Coco Bambú

In our exclusive concept of surf gastronomy, **Gastrosurf**, Kokonattsu was born.

A culinary space served on the terrace overlooking the sea in the warm and integrated months, served inside the rest of the year, inspired by the union that the Japanese who settled in Brazil, since 1908 and made their millennial recipe book with the indigenous ingredients of the Latin country.

Our sushi follows the **nipo-Brazilian** current. That is why it is **colorful, tasty and exotic** due to the Latin influence, but respecting the tradition, thoroughness and sobriety of Japanese techniques. All this, **without losing the es-sence of the local Malaga product**, integrating it daily.

## THE JOURNEY BEGINS

**NIKU DANGO.** Tender fried pork meatballs, ginger, Chi-nese spring onions, soybeans and sesame oil topped with their Ketchup and Japanese Mayonnaise.  
**9,90€**

**GYOZAS.** Pork, ginger and scallion patties, with spicy soy sauce (4 units)  
**7€**



## TATAKIS. THE JUICIEST CUT

**OF TUNA.** Wild bluefin tuna sealed on the fire with red curry milk and capers.  
**13,95€**

**SALMON.** Salmon sealed on the fire accompanied by its spicy-sour sauce and salmon roes cured in sake.  
**13,95€**

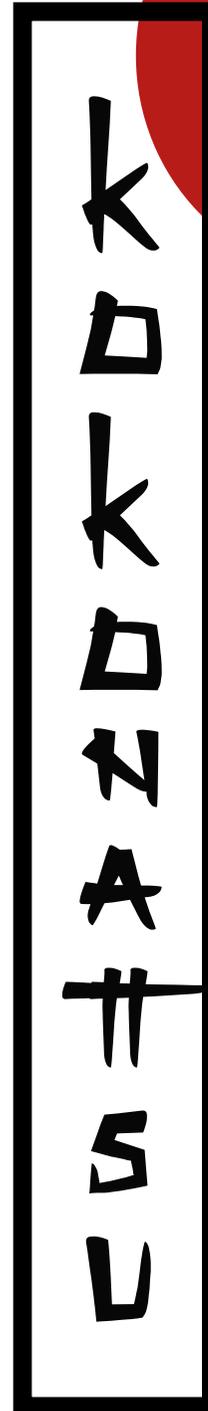
## TARTARS WITH MEDITERRANEAN AIRES

**OF TUNA.** Wild bluefin tuna tartar, Axarquía avocado and Chinese scallions, seasoned with shichimi togarashi (seven-flavored chili), dashi broth, spicy mayonnaise and tobikko roes.  
**14,50€**

**MANTEQUILLA FISH.** Butterfish tartar, carrot from morá de Cuevas Bajas, cucumber and baby prawns with dashi broth dressing and truffle oil.  
**9,75€**



**Did you know that our naturally fermented soy sauce is macerated in sake and seaweed? Recipe from the house.**





## SUSHI NIPO-BRASILEÑO

Two seas, two cultures.

**MAKI.** Classic roll with nori seaweed (6 pieces)

- Tuna **8,90€**
- Salmon **8,65€**
- Butter Fish **9€**
- Foie and apple **9,75€**
- Vegetarian **8€**
- Eel and cheese **9,50€**

**URAMAKI.** Classic Reverse Roll (8 pieces)

- Dragón.** Eel, cheese and tobikko, avocado from Ma-laga and homemade teriyaki sauce. **12,70€**
- Rainbow.** Axarquía cucumber and avocado with seafood topping. **12,75€**
- Ebi.** Velez-Malaga prawns, mango and avocado, cucumber and tobikko roe. **12,15€**
- Spicy Tuna.** Wild bluefin tuna, cucumber, avocado and spicy togarashi mayonnaise. **12,15€**
- California.** Classic salmon, cucumber, avocado and tamago (Japanese omelette) **11,20€**
- Vegetariano.** Avocado, cucumber, cream cheese and marinated shiitake mushrooms. **10,20€**
- White.** Butterfish, cream cheese and avocado topped with tobikko wasabi. **11,50€**
- Yuzu.** Salmon and mango topped with citrus peelings from the Guadalhorce river. **11,20€**
- Pimiro.** Tuna, Japanese mayonnaise, alfalfa and home-roasted peppers with fried onions. **11,50€**
- Naruto.** Cream cheese and peaches with a topping of roasted salmon and its roe. **12,70€**
- Sayako.** Prawns, salmon, avocado, cream cheese and furikake with homemade teriyaki sauce topped with katsuobushi. **12,70€**
- Tamago Tenshi.** Aguacate de Vélez, tamago y mayonesa de cebollino cubierto de pez mantequilla soasado y salsa de sésamo trufado. **12,90€**

**Hot philly.** Salmon, avocado and cream cheese breaded and fried in panko with wasabi mayonnaise. **12,90€**

**Skin roll.** Salmon skin cooked in teriyaki sauce, with cream cheese and white sesame. **12,90€**

**TEMAKI.** Seaweed and rice cone

- Tuna, cucumber, avocado and spicy mayonnaise. **9,75€**
- Salmon, mango and avocado. **9,50€**
- Butterfish, tamago and tobikko. **9€**

**FUTOMAKI.** Gran maki (10 pieces)

- Spicy Maguro.** Bluefin tuna, pink lollo, chives, spicy mayonnaise and green asparagus. **13,95€**
- Sakura.** Carrots, tamago, shiitake, chives, cucumber and green asparagus. **13,95€**



**Kasato Maru was the first ship to arrive in Brazil with Japanese immigrants. It was 1908. A new stream of sushi began.**

**NIGIRIS.** Rice with fish or shellfish topping (2 pieces)

- Salmon **4,25€**
- Tuna **4,80€**
- Tuna and cured Foie with Gin **6,50€**
- Scallops **4,85€**
- Caramelized scallop **6,50€**
- Butterfish **4,60€**
- Eel **5€**
- Red clam **4,60€**

**TRAYS.** Make a full trip to a more Japanese Brazil with our selection of makis, nigiris, fish cuts and uramakis.

**Nigiri Moriawase.** Variety of 9 nigiris. **14,20€**

**Sashimi Moriawase.** 13 cuts of fish or seafood with homemade ponzu sauce. **18,25€**

**Bambú Moriawase.** Large selection of 27 pieces of makis, uramakis, nigiris and sashimis. **33,95€**



**Our teriyaki, ponzu and kabayaki sauces are homemade. We like to cook.**



# Coco Bambú

*lounge | restaurant*

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[www.cocobambu.es](http://www.cocobambu.es)

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