



Welcome to Coto, where luxury meets landscape in a harmonious blend of timeless charm and modern elegance. Born from a rich history and recently transformed through meticulous refurbishment, our venue offers an inviting ambiance with breathtaking views of the Andalusian terrain and Mediterranean horizon. Experience culinary excellence in a setting that's both serene and inspiring.

Coto is available for private hire—whether you need exclusive full use or a partial booking—with our stunning roof terrace also offered for your most memorable events.

Please Advise our Staff on any Dietary Requirements

COLD STARTERS

Fresh Gillardeau No.2 Oysters with Mignonette
€7.00 each

Andalucian Charcuterie Board with Local Cheese
€26.00

Imperial Caviar 30g with Cream Cheese & Blinis
€100.00

Gazpacho of the Day
12.00€

Tomato & Burrata
Honey & Truffle Salsa
€19.50

Traditional Chicken Caesar Salad
€16.95

Coto House Salad
with Toasted Almonds & Crispy Parmesan
€13.50

Smoked Salmon & Cucumber
Crispy Capers, Siracha Mayonnaise & Lemon Gel
€16.50

Hummus Magnum & Pomegranate
Smashed onto Greek Yoghurt
€14.75

Almadraba Red Tuna Tartar & Guacamole
€24.00

Beef Tartar made at the Table
€22.95

Seabass Ceviche
€20.00

Cut to Order 100% Bellota Iberian Ham
€37.00

Sushi Roll of the Day
€24.00

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HOT STARTERS

Seasonal Soup of the Day
€12.00

Braised Oxtail Croquette
Tomato & Chilli Jam
€15.00

Seared Scallops & Chorizo
with Garden Pea Puree & Lemon Gel
€21.50

Grilled Asparagus & Poached Egg
with Fresh Truffle & Hollandaise Sauce
€18.00

Lobster Raviolo
Samphire, Shellfish Bisque & Oscietra Caviar
€25.00

Mussels Coto Style
Onion, Garlic, White Wine, Parsley & Cream Sauce
€20.00

Grilled Mackerel & Tomato Salza Bruschetta
€16.00

Crispy Aubergine
with Local Dark Honey
€13.50

Tempura Prawns
Coto Sweet & Sour Sauce
€26.50

Sautéed Foie Gras & Toasted Brioche
with Apple, Quince & Ginger Gel
€30.00

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OUR MEATS

Beef Fillet & Foie Gras
Boulangère Potato, Wilted Spinach, Carrot & Coto Jus
€45.00

Venison Wellington
with Confit Shallot, Braised Red Cabbage, Broccoli & Coto Jus
€42.00

Braised Oxtail Coto Style
Served on Potato Puree
€27.00

Pluma Iberica Bellota on Fire
with Roasted Vegetables & Chimichurri
€32.00

Coto Wagyu & Applewood Cheeseburger
Caramelised Onion with Homemade Potato Chips
€33.00

Slow Roasted Lamb Shank
with a Garden Pea & Mint Potato served with its own jus
€39.50

Chicken Supreme
with Sweet potato Gnocchi, Sweetcorn & Green Olive Sauce
€28.50

700g Suckling Pig
Served with Confit Cherry Tomatoes & Apple Puree
€40.00

OUR SIGNATURE BEEF DISHES

14 Hour Braised Short Rib	€40.00
1 kg Rib of Beef	€120.00
300g Black Angus Entrecote	€34.00
1kg Tomahawk	€100.00

Do It Yourself- Steak on the Stone
Please ask about our daily option
P.O.M

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OUR FISH & RICES

Salt Baked Seabass for 2 people, min 800gr
Served with Roasted New Potatoes & Seasonal Vegetables

€70.00

Beer-Battered Cod & Chips
with Garden Pea & Tartar Sauce

€27.50

Catch of the Day
with the Chefs seasonal garnish

P.O.M

Fillet of Turbot
Sweet Potato, Broad Beans, Asparagus, Capers & Baby Shrimp
Butter

€33.00

Tandoori Marinated Monkfish Skewer
Served with a Chickpea and Spinach stew

€40.00

Beetroot, Vodka & Feta Risotto
Caramelized Orange

€26.50

Paellas priced for 2 people

Fish & Shellfish €56.00

Mixed €50.00

Seasonal Vegetable €40.00

Sides & Sauces

Sauteed Seasonal Vegetables €7.50 Chimichurri €3.00

Baked Potato €5.50 Bearnaise €3.50

Truffle Mash €12.50 Peppercorn €4.00

Potato Fries €7.00 Coto Jus €4.00

Sauteed Fresh Spinach €9.00 Tartara €3.00

Braised Red Cabbage €7.00

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