



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**

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## COLD STARTERS

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Gazpacho of the Day

12.00€

Tomato & Burrata  
Honey & Truffle Salsa

€17.45

Traditional Chicken Caesar Salad

€16.95

Coto House Salad  
with Toasted Almonds & Crispy Parmesan

€13.50

Coto Poke Bowl with Fresh Tuna

€18.75

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

€23.65

Beef Tartar made at the Table

€21.95

Seabass Ceviche

€20.00

Cut to Order 100% Bellota Iberian Ham

€37.00

Sushi Roll of the Day

€22.95

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€

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## HOT STARTERS

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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

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

€20.00

Grilled Sardines Bruschetta

€16.00

Crispy Aubergine  
with Local Dark Honey

€13.50

Tempura Prawns  
Coto Sweet & Sour Sauce

€26.50

Sautéed Foie Gras with Apple  
Quince & Ginger Gel

€30.00

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## OUR MEATS

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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  
€30.00

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

Josper Cooked Spatchcock of Poussin  
with an Orange, Cumin & Apricot Rice  
€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
Minimum 500g Rib of Beef	€60.95
300g 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

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

€70.00

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

€26.00

Catch of the Day  
with the Chefs seasonal garnish

P.O.M

Grilled Octopus  
with Kimchi & Smoked Potato Espuma

€32.00

Turbot  
Crushed New Potatoes, Leeks, Pancetta, Edamame, Capers & Burre Blanc

€33.00

Seared Almadraba Red Tuna Takaki  
Served with a Tomatoes & Onion Relish

€40.00

Asparagus & Saffron Risotto

€27.00

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
Potato & Truffle Coulant	€9.00	Tartara	€3.00
Braised Red Cabbage	€7.00		

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