

## COCO'S BY NIGHT | SPANISH SMALL PLATES

Welcome to Coco's by Night, a new and exciting evening restaurant based in the Queen of the Valleys—our beautiful little town, Aberdare.

Join us on a new adventure of culinary delights, crafted by two talented and passionate chefs: Head Chef Adam and Sous Chef Hywel, both locals of Aberdare.

Our team is delighted to welcome you to a cosy, thoughtfully designed evening at Coco's. Full of delicious, wholesome and authentic Spanish small plates, beautifully paired wines and carefully crafted cocktails.

We appreciate you joining us, celebrating our home-grown talent, local suppliers and supporting the wonderful people within Coco's that help us make this dream a reality.

*coco's*

## SPANISH SMALL PLATES | COCO'S BY NIGHT

### NIBBLES

Alex Gooch focaccia, sundried tomato butter (d, g)	3.5
Iberico pork scratchings	3.8
Mixed olives (sul)	4

### SHARING BOARDS

Ideal sharing starter.

Rosemary, thyme & chilli baked camembert, focaccia for dipping (d, g).	12
Premium cured spanish meats, focaccia, sundried tomato butter, mixed olives, ajo blanco sauce (d, g, sul, n - almonds).	14

## SMALL PLATES

Chef recommends three plates per person, our team can advise upon ordering.

Chorizo and manchego croquetas w/ paprika aioli (d, g, e).	8.5
Blue cheese and walnut croquetas, pear and rocket salad (d, g, n - walnuts)	8
Crispy patatas bravas w/ roasted garlic mayo (e).	8
Salt & pepper sweetcorn ribs, sweet potato aioli, zesty slaw (e, m).	7.5
Cauliflower steak, green mojo sauce, pickled raisin and almond dressing (g, n, sul).	7.5
Seared chicken thighs, romesco sauce, burnt leek hearts, crispy capers (n - almonds, sul).	8.5
Seared marinated squid, squash puree, squash and chilli salsa (d, cru).	9
Spanish topped fries w/ chorizo, manchego, padron peppers (d).	8
Battered fish of the day, sweet potato aioli, crispy capers, fresh herbs, sherry wine powder (g, e, sul, m).	9
Slow cooked lamb belly, sumac onions, rocket, pomegranate dressing (sul, m).	13
Rump Steak, green mojo sauce, onion shells (g, sul).	14

## DESSERT

Chocolate and hazelnut cremeux, banana bread, toffee sauce (d, g, e, n - hazelnut).	9
Salted caramel custard tart, vanilla cream (d, g, e).	8

allergen key: (d) Dairy. (sul) Sulphates. (ses) Sesame. (g) Gluten. (f) Fish. (soy) Soy.(e) Egg.  
(n) Nuts.(m) Mustard. (cru) Crustacean.