

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 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
All three nibbles (sul, d, g)	10.5

SHARING BOARDS

Ideal sharing starter.

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

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

SMALL PLATES - SUMMER

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

Chorizo and manchego croquetas w/ roasted garlic aioli . (e,g,d,m)	8.5
Salmon croquetas, squid ink aioli, salmon caviar, pickled cucumber. (f,g,e,d,sul,cr)	8.5
Mixed tomato, almond and chicory salad, manchego shavings (n,sul,d) (plant based option available)	7.5
Crispy patatas bravas w/ roasted garlic aioli. (e,m,sul) (plant based option available)	7.5
Crab on toast, fennel salad, avocado and padron purée. (d, m,e,cru,f, g)	12
Charred asparagus, romesco, hazelnut crumb, cured egg yolk, chive oil. (n,g,e) (plant based option available)	8
Seared marinated chicken thighs, whipped feta, charred lettuce, radish, pea and broad beans. (d)	10
Glazed pork belly, smokey bbq beans, apple and mustard purée.(m,d,sul)	13
Topped fries w/ chorizo, nacho sauce, padron peppers, pickled red chilli. (d,g,sul)	7.5
Blackened broccoli, broccoli puree, ajo blanco, pickled red chilli.(ve) (n,sul,g)	7.5
Roasted rump steak, red pepper chutney/relish, mixed tomato salad (sul, n).	14

DESSERT

White chocolate and vanilla cheesecake, elderflower poached rhubarb, rosemary crumble. (d,g)	10
Brown butter sponge, strawberries. whipped crème freiche, thyme honey (g,d,e)	8

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