

COCOMAR

cuisine fusion équatorienne





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Recap

Cocomar was born as a food service for the guests of the Hotel Palmazul; Its name comes from the combination of the nickname of its creator and the view of the sea that it has.

Cintia (Coco) has a degree in Administration of Bars and Restaurants, she was in charge of starting the project and defining the style that Cocomar would have, both in service and in food preparation.

Later, Chef Álex Jaramillo, restaurant advisor, led the transformation of this "Ecuadorian fusion cuisine" together with the Palmazul staff; establishing new processes and refreshing the global image of Cocomar.

Under the supervision and contributions of Inés, Jéssica, Cintia, Kike and Tita we present the NEW COCOMAR; a place to enjoy delicious Ecuadorian cuisine, combined with international recipes and creative touches that will activate your senses.



Cook at sea level! Flavors, tradition and freshness.
Welcome and enjoy!

by  Palmazul



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Entrées

Soups

COCOMAR VICHE \$ 9 \$ 10,98

The traditional Ecuadorian green banana soup with touches of inspiration from our chefs.

CHICKEN BREAST SOUP \$ 7 \$ 8,54

Traditional and aromatic, like prepared at home, simply delicious.

COCOMAR TAPAO \$ 10 \$ 12,20

The secrets of Esmeraldas City combined with the fine touches of the Chef, give this Tapao a wonderful symphony of flavors.

Hot entrées

SESAME SEED CRUSTED TUNA \$ 9 \$ 10,98

Sealed on the grill, with a sesame crust that wraps a soft piece of the manabita emblem fish, accompanied with caramelised balsamic sauce.

GRILLED SEASHELLS \$ 10 \$ 12,20

Delicious grilled shells with a special touch of the house; for more flavor, follow our advice and ask for "au gratin".

COCONUT CRUSTED PRAWNS \$ 12 \$ 14,64

Innovating from the traditional breaded, we accompany them with a sweet coconut sauce, a true delight.



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Cold entrées

ECUADORIAN CEVICHE  **\$ 10 \$ 12,20**

Shrimp / Fish / Octopus / Squid / Mixed

Our ceviche brings desire, joy and many fresh products, served with Creole tomato sauce, onion, coriander and green plantain.

JIPIJAPA CEVICHE **\$ 10 \$ 12,20**

Picudo marinated in green sauce with coriander, basil, lemon and a delicious yellow sauce, with an aroma of turmeric and a background of tanned seafood; accompanied with sweet potato chips, white carrot or yucca, chopped peanuts and brown salt in the pure “manaba” style.

SHRIMP IN MANGO SAUCE **\$ 11 \$ 13,42**

Crispy and bittersweet on the palate, with a touch of spice.

FISH CARPACCIO  **\$ 9 \$ 10,98**

Thin slices of sea bass, marinated with lemon and served with a drizzle of olive oil extra virgin, accompanied by capers and decorated with brown salt.

CAPRESE SALAD **\$ 6 \$ 7,32**

Fresh tomatoes and mozzarella cheese accompanied with basil and extra virgin olive oil.

 It has a vegetarian or vegan option



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Main Courses

FRESH CATCH **\$ 12 \$ 14,64**

Shrimp / Squid / Fish

Steamed, grilled, with coconut sauce or with garlic.

We want to share the experience with you and that you can choose your product from the fisherman's own hands, "his fresh catch." We prepare it to your liking.

PRAWNS **\$ 15 \$ 18,30**

Exquisite sea fruit prepared on the grill, with coconut sauce, rosemary sauce or curry.

LOBSTER **\$ 20 \$ 24,40**

Order it in a seafood sauce, grilled, with fine herbs or garlic.

Available only in season.

RICE **\$ 14 \$ 17,08**

Octopus / Shrimp / Seashell / Mixed

Old recipe of rice sautéed with vegetables and the seasoning that gives a special touch to our preparation. Ask for our house garnishes.

PESTO PASTA  **\$ 8 \$ 9,76**

We also made it a little different, adding macadamia, pistachio and a touch of coconut to create a pasta with personality.

SEAFOOD PASTA **\$ 15 \$ 18,30**

Seafood exquisitely cooked in white wine and milk cream, accompanied by some fun fusili.

CORDON BLEU **\$ 12 \$ 14,64**

Delicious chicken or meat fillet stuffed with ham and cheese, breaded to perfection.

 It has a vegetarian or vegan option



Palmazul Specials

OCTOPUS WITH OLIVES **\$ 15 \$ 18,30**

The black olives give aroma to the sauce that accompanies this grilled octopus. Praised by national and international diners, you must try it!

CHICKEN IN APPLE SAUCE **\$ 10 \$ 12,20**

Bittersweet combination that melts on the palate.

COSTA BRAVA TENDERLOIN **\$ 14 \$ 17,08**

Pepper sauce / grilled / mushroom sauce

Tribute to our afternoon tide and its contact with the earth, which gives us this delicious delicacy; Fine beef tenderloin sautéed over low heat, bathed in the sauce of your preference. Exquisite to pair with Merlot or Syrah.

CAMOTILLO FROM THE PACIFIC **\$ 14 \$ 17,08**

The representative flavor of our coasts; also delicious for its select shrimp-based diet. We can serve it sautéed with vegetables or with our special crust, accompanied with fresh salad and the garnish of your choice.

Garnish

- Wild rice
- Sweet corn soufflé
- Sweet plantain with brown salt
- Patacones (smashed plantain)
- Andean Quinoto



Desserts

- TIRAMISÚ** \$ 6 \$ 7,32
Delicious moist chocolate cake topped with a reduction of coffee, filled with cream and sprinkled with cocoa.
- CHOCOLATE FOAM WITH SALT** \$ 5 \$ 6,10
Unparalleled texture and flavor, a combination that breaks schemes, dare to try it!
- BANANA FLAMBÉ** \$ 5 \$ 6,10
Bananas cooked in caramel and butter, accompanied by a creamy scoop of ice cream and sweet pechiche sauce.
- CRÈME BRÛLÉE PALMAZUL** \$ 7 \$ 8,54
Traditional cream simmered, flavored with cinnamon and a crunchy caramel coating. Recommended!
- CHOCOLATE CAKE** \$ 6 \$ 7,32
Fluffy portion of cake stuffed with delicacy, covered in a delicious layer of melted chocolate.

Our prices include taxes (12% VAT and 10% service)





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For the little ones

MINI PIZZA	\$ 6	\$ 7,32
CHICKEN NUGGETS	\$ 8	\$ 9,76
BBQ WINGS	\$ 6	\$ 7,32
FISH AND CHIPS FOR KIDS	\$ 5	\$ 6,10

The famous London dish in a healthy version,
order it with fried or cooked potatoes.

Snacks

PLANTAIN WITH CHEESE AND SALT	\$ 4	\$ 4,88
COCOMAR SPECIAL BURGER	\$ 6	\$ 7,32
SEAFOOD SNACKING 3 people	\$ 22	\$ 26,84
PIECES OF LOIN AND SHRIMP 3 people	\$ 20	\$ 24,40
ECUADORIAN CEVICHE TRILOGY	\$ 21	\$ 25,62
SAN CLEMENTE OCTOPUS FESTIVAL	\$ 25	\$ 30,50

Exquisite variety of preparations, charcoal, ceviche
and olive sauce, ideal to share with the family.

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*We will delight you and celebrate a meal with you
that makes you feel at home!*



Palmazul Chef, Cooks and Waiters

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