



Located in Miami's luxurious Design District, COCO Miami brings an elevated mix of fine dining and ornate parties inspired by the tenets of elegance and hospitality. With 10 years of Michelin-Star restaurant experience that spans worldwide, Chef Jose Diaz treats each ingredient with the utmost respect, creating fine European cuisine for the ultimate indulgent gastronomic affair. It's time to be immersed in a culinary journey where visionary cuisine seamlessly blends with a thoughtfully curated interior to create the ultimate soirée destination. COCO appreciates the importance of details and the intricate decor allows guests to be engulfed in a wave of opulence through luxe finishes and a contrast of matte black and gold foil that transports them into an era of pure sophistication.

C R U D O S

KOMBU YELLOWTAIL CARPACCIO
CHICORY, AUTUMN GRAPES

CURED ORA KING SALMON
OYSTER EMULSION & PICKLE FENNEL

A P P E T I Z E R S

CHILLED MAINE LOBSTER SALAD
CITRUS FRUIT & VARIATION OF MELONS

POMME DE TERRE MILLEFEUILLE
DILL CRÈME FRAICHE & CAVIAR

WHIPPED GOAT CHEESE SALAD
ENDIVE, LETTUCE & ZUCCHINI

COCO PIZZA
MORNAY SAUCE, AUTUMN VEGETABLES & BLACKTRUFFLES

BURRATA
HEIRLOOM TOMATO, BASIL & CHARDONNAY VIN



20% SERVICE CHARGE WILL BE AUTOMATICALLY ADDED TO YOUR BILL
CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORN ILLNESSES.



M E N U

P A S T A S

LOBSTER GARGANELLI
SAUTEED GARLIC & YOUNG LEEKS

TAGLIATELLE "A LA COCO"
AGED PARMESAN CREAM with choice of:
8gr. CAVIAR
6gr. WINTER TRUFFLE

M A I N

MEDITERRANEANS SEABASS
HISPI CABBAGE, LOBSTER MOUSSE & SAUCE AMERICAINE

14oz PRIME NY STRIP STEAK
MUSHROOM PUREE

ORA KING SALMON
ENDIVE, GRANNY SMITH APPLE AND OLIVE TAPENADE

8oz FILET MIGNON
MUSHROOM PUREE

T O S H A R E

40oz WAGYU COTE DE BOEUF
CHOICE OF TWO SIDES AND TWO SAUCES

COCO
M I A M I

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S I D E S

WARM HARICOT VERT SALAD
ROASTED HAZELNUT

SEASONAL SAUTEED MUSHROOMS

TRIPLE COOKED FRIES

COCO POTATO GRATIN
TRUFFLE CREAM, GRUYERE

S A U C E S

ROAST BONE MARROW

CHIMICHURRI

AU POIVRE

ROBERT

BEARNAISE

COCO
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M E N U