



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 gastronomical 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.

T O S H A R E

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

DOVER SOLE
BABY FENNEL, VARIATION OF RADISH & SAUCE MEUNIÈRE

GREEN CIRCLE CHICKEN
BELL PEPPER PURÉE, HEDGEHOG MUSHROOMS & SWISS CHARD



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S I D E S

WARM HARICOT VERT SALAD
ROASTED HAZELNUT

SEASONAL SAUTÉED MUSHROOMS

HAND CUT TRUFFLE FRIES
PARMESAN & TRUFFLE OIL

HAND CUT FRIES
\$14

COCO POTATO GRATIN
TRUFFLE CREAM, GRUYERE

S A U C E S

ROAST BONE MARROW | CHIMICHURRI | AU POIVRE | BEARNAISE

COCO
M I A M I

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.

A P P E T I Z E R S

YELLOWTAIL HIRAMASA

CHICORY, AUTUMN GRAPES & GOMA SAUCE

POMME DE TERRE MILLEFEUILLE

DILL CRÈME FRAICHE & CAVIAR

GREEN SALAD

CHARRED AVOCADO PUREE, GREEN GODDESS & PARMESAN

SALMON TARTARE

AVOCADO MOUSSE, SALMON ROE & SHRIMP CRACKER

WHIPPED GOAT CHEESE SALAD

ENDIVE, LETTUCE & ZUCCHINI

CHILLED MAINE LOBSTER SALAD

CITRUS FRUIT & VARIATION OF MELONS

COCO PIZZA

MORNAY SAUCE, AUTUMN VEGETABLES & BLACK TRUFFLES

BURRATA

HEIRLOOM TOMATO, BASIL & CHARDONNAY VIN



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W
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M A I N

LOBSTER GARGANELLI
SAUTEED GARLIC & YOUNG LEEKS

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

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

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