

## DESSERTS

ALL OUR DELICIOUS DESSERTS ARE MADE HERE

<b>CHEESECAKE OF THE DAY</b> Your server will advise you of today's inspiration.	<b>\$16.50</b>
<b>CHOCOLATE AND HAZELNUT MUDHUT (GFI)</b> Rich dark chocolate and hazelnut brownie served warm with vanilla ice cream, whipped cream and a fudge and Frangelico sauce.	<b>\$16.50</b>
<b>BANOFFEE PIE</b> Biscuit based pie filled with rich caramel and topped with freshly sliced banana and whipped cream.	<b>\$15.50</b>
<b>STICKY DATE PUDDING (GFI)</b> Decadent warm caramelised date pudding with a rich butterscotch sauce served with vanilla ice cream & whipped cream.	<b>\$16.50</b>
<b>CLASSIC SUNDAE (GFI)</b> Vanilla ice cream with your choice of chocolate, caramel or berry sauce. Topped with whipped cream & chopped peanuts. • Add crushed Oreo's. • DF ice cream option	<b>\$12.50</b> <b>+ \$2.00</b> <b>+ \$2.50</b>
<b>ROCKY ROAD DESSERT PIZZA</b> Mixed berry sauce, chocolate, marshmallows, chopped peanuts. Served with vanilla ice cream.	<b>\$16.50</b>

*"Good food takes time,  
please advise us if you are in a hurry"*



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- 10% of your spend\* in points. Each point equals \$1
- A complimentary \$20 voucher on the month of your birthday
- VIP offers throughout the year

\* Conditions apply



## DAILY RITUALS

<b>MONDAY</b> Any medium pizza for <b>\$25</b>
<b>TUESDAY</b> Any pasta for <b>\$25</b>
<b>WEDNESDAY</b> Any small pizza and dessert for <b>\$28</b>
<b>THURSDAY</b> Any small pizza and pint for <b>\$28</b>
<b>FRIDAY</b> Any small pizzas for <b>\$16</b> (11am-3pm)
<b>SATURDAY</b> Cocktail Happy Hour (4pm-6pm) <b>\$15</b> Cocktail of the Day
<b>SUNDAY</b> Any large traditional pizza for <b>\$25</b>
<b>HAPPY HOUR 4PM-6PM</b> <b>WEDNESDAY-THURSDAY-FRIDAY</b>
<b>CONDITIONS APPLY. OFFERS ARE DINE IN ONLY. NOT AVAILABLE ON PUBLIC HOLIDAYS.</b>

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**Cocopelli**  
CHRISTCHURCH  
GOURMET PIZZA BAR

TELEPHONE: 03 386 2220  
WWW.COCOPELLI.CO.NZ

COCOPELLI GOURMET PIZZA BAR  
P2 THE PALMS ARENA, 18 MARSHLAND ROAD, SHIRLEY, CHRISTCHURCH 8061

**Cocopelli**  
CHRISTCHURCH  
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## THE MENU

## STARTERS

<b>GARLIC BREAD</b> Grilled ciabatta bread with garlic butter.*	<b>\$13.50</b>
<b>PIZZA BREAD</b> All served with mozzarella. Choice of: • Basil pesto and parmesan • Cream cheese and sweet chilli	<b>\$18.50</b>
<b>WINGS (GFI)</b> Succulent grilled chicken wings. Choice of: • New York style hot and spicy with celery sticks and a blue cheese dip • Cocopelli BBQ with aioli	<b>\$19.50</b>
<b>SEAFOOD CHOWDER</b> A selection of jewels from the sea in a rich, creamy traditional chowder. Served with a slice of garlic bread.	<b>\$22.50</b>
<b>SIZZLING GARLIC PRAWNS</b> King prawns served sizzling in succulent garlic butter. Served with a slice of toasted ciabatta.	<b>\$23.50</b>
<b>CALAMARI (GFI)</b> Crispy coated, flash fried calamari, dusted in Coco's seasoning served with chipotle aioli.	<b>\$19.50</b>
<b>LOADED FRIES</b> Slow cooked pulled pork, whiskey maple BBQ sauce, roasted capsicum, jalapeños and grilled mozzarella on top of Coco's fries and drizzled with chipotle aioli.	<b>\$20.50</b>

\*GLUTEN FREE BREAD OPTION ADD ON FROM \$2.00

GFI = GLUTEN FREE INGREDIENTS    DF = DAIRY FREE    V = VEGETARIAN

Please note that we do not list all our ingredients on the menu. If you have dietary requirements, please let your server know as we are happy to suit your requirements if possible. Our dishes are prepared in areas where allergenic ingredients are present and we cannot guarantee that our dishes are 100% free of these ingredients.

PLEASE LET US KNOW IF YOU ARE IN A HURRY AS GOOD FOOD TAKES TIME.

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# PASTA

ALL SERVED WITH PARMESAN

SALMON LINGUINE \$32.50

Hot smoked Akaroa salmon with baby spinach, served with a rich caper and creamy vino bianco sauce.

MAMBO ITALIANO (V) \$29.00

Artichokes, roasted red capsicum, sun-dried tomatoes, garlic and chilli tossed through linguine with a basil pesto and olive oil.  
• Add chicken + \$7.00

MAMA MIA\* \$28.50

Traditional Italian in house made meatballs with a fresh basil, garlic, spicy Tuscan sauce, served on spaghetti.

POLLO \$29.50

Penne pasta, grilled chicken, bacon and mushrooms in a creamy vino bianco sauce.

LAMB RAGÙ \$30.50

Slow braised NZ lamb, in a rich red wine, mushroom and herb Tuscan sauce tossed with linguine.

SPAGHETTI ROSA \$32.50

King prawn & chorizo sauteed with garlic, chilli and baby spinach in a rosa creamy tomato sauce with spaghetti

OPTIONAL GLUTEN FREE PASTA + \$4.50

\*Mama Mia meatballs are not GF

# SALAD

CAESAR (GFI ON REQUEST) \$22.50

Soft poached egg, streaky bacon and parmesan on a bed of cos lettuce with Cocopelli's Caesar dressing and garlic and herb croutons.  
• Add chicken + \$7.00  
• Add hot smoked salmon + \$8.50

STICKY PORK (DF) (GFI) \$28.50

Asian style twice cooked pork belly slices on crisp gourmet salad, with julienned apple, toasted sesame seeds and aioli dressing.

PRAWN & CALAMARI (GFI) \$29.50

King prawns and crispy coated flash fried calamari, tossed through a garden salad with a lime, coriander & chilli dressing

ROASTED VEGE (V) (GFI) (DF) \$26.00

Garlic & herb roasted kumara & pumpkin served with a baby spinach salad, sundried tomato vinaigrette and sunflower & pumpkin seeds.  
• Add bacon + \$6.00  
• Add chicken + \$7.00

# PIZZA

ALL SERVED WITH MOZZARELLA AND PARMESAN

## TRADITIONAL PIZZAS

SMALL: 21CM, 6 SLICES - \$18.50    MEDIUM: 28CM, 8 SLICES - \$27.50    LARGE: 33CM, 12 SLICES - \$33.50

HALF/HALF ON LARGE PIZZAS ONLY, ADD \$3.00

MARGHERITA (V)  
Fresh cherry tomatoes, fresh basil on a tomato base.

ALOHA  
Ham off the bone, pineapple on a tomato base.

MARIO  
Sliced housemade meatballs and BBQ sauce on a tomato base.

NAPOLITANA  
Napoli sauce, kalamata olives, anchovies and oregano.

CHEESE TRIO (V)  
Mozzarella, parmesan, brie on a tomato base.

SICILIAN  
Bacon, mushroom and caramelised onion on a tomato base.

LUIGI  
Pepperoni, roasted red capsicum, red onion on a tomato base.

FUNGI (V)  
Fresh button mushrooms, thyme & rosemary on a garlic béchamel base.

LEONARDO (V)  
Caramelised onions, feta, rosemary & thyme on a garlic bechamel base.

## GOURMET PIZZAS

SMALL: 21CM, 6 SLICES - \$21.50    MEDIUM: 28CM, 8 SLICES - \$33.50    LARGE: 33CM, 12 SLICES - \$43.50

HALF/HALF ON LARGE PIZZAS ONLY, ADD \$3.00

EXTRA TOPPINGS FROM \$2.50    EXTRA MEAT/SEAFOOD SMALL +\$4.00, MEDIUM +\$6.00 LARGE +\$8.00

EXTRA NUT CREAM \$3.50    VEGAN CHEESE OPTION SMALL +\$2.00, MEDIUM +\$3.00 LARGE +\$4.00

MONTONARA  
Grilled chicken, sun-dried tomato, brie, spring onion, sweet chilli. Topped with our famous pistachio nut cream. **Coco's signature pizza!**

TROJAN  
Slow braised lamb, feta, red onion, roasted red capsicum on a tomato sauce base, topped with tzatziki.

THE GODFATHER  
Salami, pepperoni, ham off the bone, chorizo and Cocopelli's BBQ sauce on a tomato base.

MATADOR  
Sliced beef, chorizo, jalapeños, red onion, roasted red capsicum on a chilli hot sauce base. Topped with sour cream. This one is hot and spicy... not for the faint hearted!

CCB  
Grilled chicken, creamy brie, fresh rosemary & thyme on a cranberry base

THE BUFFANATOR  
Grilled chicken, bacon, roasted red capsicum, spring onion on a housemade mild spicy Buffalo base sauce. Topped with a blue cheese sauce.

OCEANIA  
NZ mussels, prawns, calamari on a creamy garlic base with our own Thousand Island and dill dressing.

RAKAIA  
Hot smoked Akaroa salmon, cream cheese, capers, baby spinach, on a tomato base.

GRANDE  
Sliced beef, bacon, mushroom, red onion, roasted red capsicum on a basil pesto base with a honey mustard dressing.

BELLISSIMO  
Salami, ham off the bone, kalamata olives, red onion, roasted red capsicum, mushroom on a tomato base with oregano.

TUSCAN (V)  
Artichokes, red onion, roasted red capsicum, kalamata olives, sun-dried tomato and fresh basil on a tomato base.

JULIUS CAESAR  
Grilled chicken, bacon, on a creamy garlic base with traditional Caesar dressing and cos lettuce garnish.

BLUE BELLE  
Slice beef with a Port & blueberry sauce, red onions, roasted red capsicum on a tomato base, topped with a blue cheese sauce.

CHICKEN APRICOT  
Grilled chicken, apricot chutney, cream cheese and cashew nuts on a tomato base.

ZUCHA (V)  
Baby spinach, roasted pumpkin, kumara, kalamata olives, feta, roasted red capsicum on a tomato base with toasted almond garnish.

BOOTLEGGER  
Whisky maple BBQ pulled pork, caramelised onion on a tomato base finished with chipotle aioli.

PLEASE NOTE THAT WE CAN DO GLUTEN FREE BASES ON SMALL PIZZAS ONLY (ADD \$3.00).  
THE TOPPINGS CAN BE GLUTEN FREE BY REQUEST.  
(V) = VEGETARIAN

# SIGNIFICANT OTHERS

RIBEYE (GFI) \$46.50

Canterbury Aged Angus 300g Ribeye cooked your way served with a choice of 2 sides:  
• Salad & fries, or seasonal vegetables & garlic roasted potatoes.

AND A CHOICE OF:  
• Brandy and green peppercorn sauce  
• Creamy mushroom sauce  
• Garlic butter  
ADDITIONAL:  
• Add a side of garlic king prawns + \$9.50

CHICKEN PARMIGIANA \$34.50

Parmesan and herb crumbed chicken breast smothered in Napoli sauce and melted mozzarella served with a choice of 2 sides:  
• Salad & fries, or seasonal vegetables & garlic roasted potatoes.

FISH OF THE DAY POA

Chef's creation. Please ask your server for details.

PORK BELLY (GFI) \$36.00

Twice cooked pork belly, with rich homestyle gravy, roasted herb & garlic potatoes and seasonal vegetables.

# SIDES

COCO'S FRIES  
Served with Coco's signature seasoning and a choice of:  
• Tomato sauce and housemade aioli \$12.50  
• Rich brown gravy \$13.50

WEDGES  
• With sweet chilli and sour cream \$14.50  
• Grilled with bacon and mozzarella with sweet chilli and sour cream. \$18.50

GARDEN SALAD \$14.50  
Freshly mixed green salad with cherry tomatoes, cucumber, capsicum, red onion and sun-dried tomato vinaigrette.

GREEK SALAD \$18.50  
Fresh salad greens, feta, kalamata olives, red onion, cucumber and cherry tomatoes, with sun-dried tomato vinaigrette.

EXTRAS  
• Extra aioli + \$1.50  
• Extra sour cream + \$2.50  
• Extra gravy + \$3.00