

DESSERTS

ALL OUR DELICIOUS DESSERTS ARE MADE HERE

CHEESECAKE OF THE DAY \$18.50

Your server will advise you of today's inspiration.

CHOCOLATE AND HAZELNUT MUDHUT (GFI) \$18.50

Rich dark chocolate and hazelnut brownie served warm with vanilla ice cream, whipped cream and a fudge and Frangelico sauce.

BANOFFEE PIE \$17.50

Biscuit based pie filled with rich caramel and topped with freshly sliced banana and whipped cream.

STICKY DATE PUDDING (GFI) \$18.50

Decadent warm caramelised date pudding with a rich butterscotch sauce served with vanilla ice cream & whipped cream.

CLASSIC SUNDAE (GFI) \$14.50

Vanilla ice cream with your choice of chocolate, caramel or berry sauce. Topped with whipped cream & chopped peanuts

- Add crushed Oreo's. + \$2.00
- DF ice cream + \$3.50

DESSERT PIZZA \$18.50

Fresh sliced banana, cream cheese & caramel, served hot with vanilla ice cream.



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AND START EARNING LOYALTY POINTS!

Cocopelli
CHRISTCHURCH
GOURMET PIZZA BAR

DAILY RITUALS

WEEKDAY LUNCH SPECIAL (11AM - 3PM) Small pizzas for \$18

MONDAY
From 5pm Any Medium Pizza For \$26

TUESDAY
Any pasta for \$25

WEDNESDAY
From 5pm Any small pizza and dessert for \$30

THURSDAY
TRIPLE LOYALTY CLUB POINTS

HAPPY HOUR 4PM-6PM
WEDNESDAY-THURSDAY-FRIDAY
\$2 off Tap beers, House Wines & House Spirits*

SATURDAY
(4PM - 6PM) Cocktail of the Day \$15

SUNDAY
Any Large traditional pizza for \$28

*CONDITIONS APPLY. OFFERS ARE DINE IN ONLY.
NOT VALID ON PUBLIC HOLIDAYS.

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 cocopellichch  @cocopellinz

Cocopelli
CHRISTCHURCH
GOURMET PIZZA BAR

STARTERS

GARLIC BREAD \$14.50

Grilled ciabatta bread with garlic butter.

PIZZA BREAD \$19.50

All served with mozzarella.

Choice of:

- Basil pesto and parmesan
- Or cream cheese and sweet chilli

WINGS (GFI) \$21.50

Succulent grilled chicken wings.

Choice of:

- New York style hot and spicy with celery sticks and a blue cheese dip
- Or Cocopelli BBQ with aioli

SEAFOOD CHOWDER \$23.50

A selection of jewels from the sea in a rich, creamy traditional chowder. Served with a slice of garlic bread.

SIZZLING GARLIC PRAWNS \$25.50

King prawns served sizzling in succulent garlic butter. Served with a slice of toasted ciabatta.

CALAMARI (GFI) \$22.50

Crispy coated, flash fried calamari, dusted in Coco's seasoning served with chipotle aioli.

LOADED FRIES \$24.50

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.

GFI = GLUTEN FREE INGREDIENTS DF = DAIRY FREE (V) = VEGETARIAN  = VEGAN OPTION AVAILABLE

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.

PASTAS	
ALL SERVED WITH PARMESAN	
SALMON LINGUINE	\$34.50
Hot smoked Akaroa salmon with baby spinach, served with a rich caper and creamy vino bianco sauce.	
MAMBO ITALIANO 🌿 (V)	\$29.50
Artichokes, roasted red capsicum, sun-dried tomatoes, garlic and chilli tossed through linguine with a basil pesto and olive oil.	
● Add chicken	+ \$8.50
POLLO	\$31.50
Penne pasta, grilled chicken, bacon and mushrooms in a creamy vino bianco sauce.	
LAMB RAGÙ	\$34.50
Slow braised NZ lamb, in a rich red wine, mushroom and herb Tuscan sauce tossed with linguine.	
SPAGHETTI ROSA	\$35.50
King prawn & chorizo sauteed with garlic, chilli and baby spinach in a rosa creamy tomato sauce with spaghetti	
MAMA MIA*	\$29.50
Traditional Italian in house made meatballs with a fresh basil, garlic, spicy Tuscan sauce, served on spaghetti. *meatballs are not GF	
OPTIONAL GLUTEN FREE PASTA	+ \$4.50

SALADS	
CAESAR (GFI ON REQUEST)	\$24.50
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	+ \$8.50
● Add hot smoked salmon	+ \$9.50
STICKY PORK (DFI) (GFI)	\$29.50
Asian style twice cooked pork belly slices on crisp gourmet salad, with julienned apple, toasted sesame seeds and aioli dressing.	
PRAWN & CALAMARI (GFI)	\$32.50
King prawns and crispy coated flash fried calamari, tossed through a garden salad with a lime, coriander & chilli dressing	
ROASTED VEGE 🌿 (V) (DFI) (GFI)	\$26.50
Garlic & herb roasted kumara & pumpkin served with a baby spinach salad, sundried tomato vinaigrette and sunflower & pumpkin seeds.	
● Add bacon	+ \$7.50
● Add chicken	+ \$8.50

TRADITIONAL PIZZAS	
ALL PIZZAS SERVED WITH MOZZARELLA AND PARMESAN	
SMALL: 21CM, 6 SLICES - \$19.50	MEDIUM: 28CM, 8 SLICES - \$28.50
LARGE: 33CM, 12 SLICES - \$34.50	
HALF/HALF ON LARGE PIZZAS ONLY, ADD \$3.00	
MARGHERITA 🌿 (V)	NAPOLITANA
Fresh cherry tomatoes, fresh basil on a tomato base.	Napoli sauce, kalamata olives, anchovies and oregano.
ALOHA	CHEESE TRIO 🌿 (V)
Sliced ham , pineapple on a tomato base.	Mozzarella, parmesan, brie on a tomato base.
MARIO	SICILIAN
Sliced housemade meatballs and BBQ sauce on a tomato base.	Bacon, mushroom and caramelised onion on a tomato base.
GOURMET PIZZAS	
ALL PIZZAS SERVED WITH MOZZARELLA AND PARMESAN	
SMALL: 21CM, 6 SLICES - \$23.50	MEDIUM: 28CM, 8 SLICES - \$36.50
LARGE: 33CM, 12 SLICES - \$46.50	
HALF/HALF ON LARGE PIZZAS ONLY, ADD \$3.00	
MONTONARA	GRANDE
Grilled chicken, sun-dried tomato, brie, spring onion, sweet chilli. Topped with our famous pistachio nut cream. Coco's signature pizza!	Sliced beef, bacon, mushroom, red onion, roasted red capsicum on a basil pesto base with a honey mustard dressing.
TROJAN	BELLISSIMO
Slow braised lamb, feta, red onion, roasted red capsicum on a tomato sauce base, topped with tzatziki.	Salami, sliced ham, kalamata olives, red onion, roasted red capsicum, mushroom on a tomato base with oregano.
THE GODFATHER	TUSCAN 🌿 (V)
Salami, pepperoni, sliced ham , chorizo and Cocopelli's BBQ sauce on a tomato base.	Artichokes, red onion, roasted red capsicum, kalamata olives, sun-dried tomato and fresh basil on a tomato base.
MATADOR	JULIUS CAESAR
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!	Grilled chicken, bacon, on a creamy garlic base with traditional caesar dressing and cos lettuce garnish.
CCB	BLUE BELLE
Grilled chicken, creamy brie, rosemary & thyme on a cranberry base	Slice beef with a Port & blueberry sauce, red onions, roasted red capsicum on a tomato base, topped with a blue cheese sauce.
THE BUFFANATOR	CHICKEN APRICOT
Grilled chicken, bacon, roasted red capsicum, spring onion on a mild spicy Buffalo base sauce. Topped with a blue cheese sauce.	Grilled chicken, apricot chutney, cream cheese and cashew nuts on a tomato base.
OCEANIA	ZUCHA 🌿 (V)
NZ mussels, prawns, calamari on a creamy garlic base with our own Thousand Island and dill dressing.	Baby spinach, roasted pumpkin, kumara, kalamata olives, feta, roasted red capsicum on a tomato base with toasted almond garnish.
RAKAIA	BOOTLEGGER
Hot smoked Akaroa salmon, cream cheese, capers, baby spinach, on a tomato base.	Whisky maple BBQ pulled pork, caramelised onion on a tomato base finished with chipotle aioli.
GLUTEN FREE BASES ON SMALL PIZZAS ONLY (ADD \$3.00)	
TOPPINGS GLUTEN FREE BY REQUEST (V) = VEGETARIAN 🌿 = VEGAN OPTION AVAILABLE	
EXTRA TOPPINGS FROM \$2.50 EXTRA MEAT/SEAFOOD SMALL +\$4.00, MEDIUM +\$6.00 LARGE +\$8.00	
EXTRA PISTACHIO NUT CREAM \$4.00 VEGAN CHEESE SMALL +\$2.50, MEDIUM +\$3.50 LARGE +\$4.50	

SIGNIFICANT OTHERS	
PORTERHOUSE STEAK (GFI)	\$46.50
250g Porterhouse Steak cooked your way served with a choice of 2 sides: ● Salad & fries, or seasonal vegetables & garlic roasted potatoes.	
AND A CHOICE OF : ● Creamy peppercorn sauce ● Creamy mushroom sauce ● Garlic butter	
ADDITIONAL: ● Add a side of garlic king prawns	+ \$9.50
CHICKEN PARMIGIANA	\$36.50
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)	\$38.50
Twice cooked pork belly, with rich homestyle gravy, roasted herb & garlic potatoes and seasonal vegetables.	

SIDES	
COCO'S FRIES	\$13.50
Served with Coco's signature seasoning	
Choice of: ● Tomato sauce and housemade aioli ● Rich brown gravy	
WEDGES	\$15.50
Served with sweet chilli and sour cream	
● Add Bacon and mozzarella	+ \$5.50
GARDEN SALAD	\$14.50
Freshly mixed green salad with cherry tomatoes, cucumber, capsicum, red onion and sun-dried tomato vinaigrette.	
EXTRAS	
● Extra aioli	+ \$2.00
● Extra sour cream	+ \$2.50
● Extra gravy	+ \$3.00
● Extra tomato sauce	+ \$1.50