MENU

KOKOXILI
SUSHI & ASIÁTICO

If you have any allergies not mentioned in the allergen table above, please notify the staff.

Royal Decree 126/2015, dated February 27 (published on March 4), serves as the overarching regulation in the State regarding food information for products sold unpackaged to the final consumer and communities, as well as those packaged at the point of sale upon the buyer's request and those packaged by retail trade holders.

The primary aim of this Decree is to enhance and elaborate on the prior requirements set forth in the
EU Regulation 1169/2011.

Consumers are hereby notified that the fish products offered in this establishment, in accordance with "Royal Decree 1021/2022, dated December 13," pertaining to the Prevention of Parasitosis caused by Anisakis, have undergone freezing as stipulated therein.

IMPORTANT NOTICE

In our facilities, we process foods that may contain various allergens; therefore, we cannot ensure the complete absence of traces due to potential cross-contamination.

NEW!

URAMAKI MANGO 16.90€

Shrimp tempura filled with mango, sesame, and mango sauce.

FUTOMAKI NOIR

14.50€

Futomaki made with black rice, featuring crispy chicken and cucumber, garnished with slivered almonds, mayonnaise, and mango sauce.

CALIFORNIA BLACK VENUS

16.90€

Glutinous black rice accompanied by prawn tempura, almond flakes, and mango sauce.

NEW!

CHICKEN AND MANGO POKE BOWL

14.90€

Poke featuring crispy chicken, mango, avocado, teriyaki sauce, and mayonnaise.

MANGO SALAD

8.90€

Lettuce salad featuring crispy chicken, mango, avocado, tomato, mayonnaise, and mango sauce.

BLACK BAO BUN 5.90€

Squid ink bao bun filled with a crispy prawn fillet, complemented by a distinctive sauce, spring onion, and sesame seeds.

TACO SUSHI 6.50€

Taco filled with rice, salmon tartare, crab stick, masago, spring onion, sesame, and a mildly spicy sauce.

SALMON BAO BUN 4.90€

Bao bun filled with crispy salmon, drizzled with a distinctive sushi sauce, garnished with spring onion and sesame seeds.

Tasting Menu

COST PER INDIVIDUAL
4 COURSES AND DESSERT

16,95€

Initial course

Entrecôte and cheese roll
Chicken wrap
Vegetable roll Exquisite pleasure

Curry triangle
Mango bag
Duck roll

Kokoxili Salad
Wakame salad
Miso broth

Second Course

Avocado uramaki
California crispy onions
Crispy Futomaki Rolls
Maki Tasting

Salmon nigiri sushi
Flamed salmon nigiri.
Salmon sashimi.
Entrecote skewer
Chicken skewer

Small Dragon Ball
Chicken Gyoza
Vegetable gyoza
Please proceed.

Third Course

Teppanyaki chicken
Red Curry Chicken
Crispy sesame chicken.
Panko-crusted chicken

Teriyaki Beef
Veal infused with garlic
Duck in Cantonese sauce
Red Curry Duck

Teriyaki-glazed salmon
Teppanyaki shrimp
Prawns with panko

Companions

Rice

Noodles

Pan Kokoxil

Dessert

Chocolate Roll | Banana Tempura | Mochi | Ice Cream | Coffee or Tea

Specialized Menus

Please consult the staff regarding allergens present in the dishes you have selected from your menu.

SUSHI MENU

22,50€

COST PER INDIVIDUAL

Maki I 8u Sushi I 4u
California I 4u
Sashimi I 6u
Chocolate Roll

KOKOXILI MENU

25,50€

COST PER INDIVIDUAL

Entrecôte and Cheese Roll
Gyoza
Cantonese Duck
Prawn Teppanyaki
Rice
Tempura Ice Cream

EXECUTIVE MENU

60€

COST PER INDIVIDUAL

Thai soup
Tuna belly bao bun
Soft-shell crab
Avocado wafer
Scallop nigiri
Bluefin tuna and salmon sashimi
Beef tenderloin nigiri
Cantonese duck with rice
Ice cream tempura

Chef's Suggestions

Wantun XL of Iberian pork and vegetables | 4 pieces | **7.90€**

Beef Jiaozi (dumplings) with Foie Gras | 4 pieces | **11.90€**

Mixed crystal bao with prawns and bamboo | 4 pieces | **7.90€**

Scallop Nigiri Sushi | 2 pieces | **8.50€**

Quail Egg Nigiri Sushi | 2 pieces | **5.90€**

Red Clam Nigiri Sushi | 2 pieces | **6.50€**

Liver Nigiri Sushi | 1 piece | **5.90€**

Sushi Nigiri Mackerel | 2 pieces | **5.50€**

Sushi Nigiri with Tilapia | 2 pieces | **5.50€**

Sushi Nigiri Duck Flambé 1 2u | **6.50€**

Crispy chicken futomaki accompanied by banana | **12.90€**

Japanese Poke | **14.90€**

Brothy Ramen with Prawn Tempura | **9.90€**

Crispy Ginger Chicken | **9.80€**

Sixi Chicken Sumai (4 Seasons) | **6.90€**

Crispy Jingdu Gyoza | **6.50€**

Sushi Gatherings

Sushi, similar to sushi combinations, contains the majority of common allergens.
Kindly consult with the staff concerning your allergy.

Coconut | 48u
58.00€

Tokyo | 48u
62.90€

Events | 85u
99.90€

Gourmet| 64u
109.90€

Starters

1. Duck Roll | **8.50€**

2. Vietnamese Roll | **6.80€**

3. Vegetable Roll | **5.90€**

4. Chicken Roll | **5.50€**

5. Curry Samosa | **5.50€**

6. Entrecôte and cheese roll | **7.50€**

7. Prawn Nest | **6.50€**

13. Mango pouch | **7.50€**

14. Avocado wafer | **4.50€**

15. Octopus Croquette | **6.90€**

19. Pan bao de pato I **4.50€**

21. Tuna belly bao bun I **6.90€**

35. Chicken bao bun I **3.90€**

22. Thai Soup | **5.90€**

23. Miso Soup | **4.50€**

Starter 1

Starter 14

31. Wakame salad | **6.50€**

32. Edamame | **6.50€**

34. Avocado salad accompanied by prawn tempura | **9.50€**

36. House salad| **6.90€**

41. Vegetable tempura| **9.50€**

42. Prawn tempura | **12.50€**

45. Dragon ball I **5.90€**

46. Pork or chicken gyoza | **5.90€**

47. Vegetable gyoza I **5.90€**

48. Gyoza de langostinos I **6.50€**

49. Lobster and cod stew I **6.50€**

176. Salmon Yakitori | **5.90€**

177. Prawn Yakitori | **6.50€**

178. Yakitori featuring entrecôte and cheese I **4.90€**

180. Chicken Yakitori I **4.90€**

Starter 176.

Starter 34.

Sushi and sushi combinations

Sushi, including sushi combinations, contains many of the same allergens. Please consult the staff regarding your allergies.

56. Sushi (6) Sashimi (6) Maki (8) California (8) I **33.50€**
57. Sushi (8) Futomaki crispy (4) Uramaki (8)I **29.90€**
59. Sushi (6) Maki (8) California (4) | **19.90€**
60. Sushi (8) Sashimi (9)I **22.90€**
61. Sushi (10) Sashimi (9) Maki (16) I **33.50€**
62. Sushi (6) Sashimi (6) Maki (8) I **22.50€**
63. Assorted nigiri sushi (10) | **22.50€**
64. Maki (8) Sushi (7) |**18.50€**
65. Assorted sashimi (18) |**35.90€**
66. Assorted sashimi (12) |**24.90€**
67. Maki, Crispy California, Avocado Uramaki (16) **16.50€**
68. Maki, Crispy California, Sesame California, Avocado Uramaki (32) I **29.90€**
69. California Crunchy (4) Sushi (6) | **16.50€**

Combo sushi 56.

Combo sushi 68.

70. Sampling nigiri sushi (2) | **4.20€**
Choose: salmon - avocado - prawn
71. Gourmet sushi nigiri (2) |**5.50€**
Choose: Eel - Flambéed Salmon - Beef Tenderloin - Seared Salmon or Spicy Salmon - Spicy Tuna - Crispy Prawns - Octopus or Cuttlefish - Sweet Prawn
72. Maki tasting (8) | **5.90€**
Select: Salmon - Bluefin Tuna - Prawn - Avocado - Cucumber - Imitation Crab
17. Red tuna nigiri sushi (2) | **7.50€**
50a. Tuna nigiri sushi bull (2) | **8.90€**
50b. Sushi Nigiri Ikura (salmon roe) (2) | **8.90€**
229. Foie gras sushi nigiri (1) **5.90€**
51. Tuna Sashimi (9) | **24.90€**
53. Salmon Sashimi (9) |**14.50€**
54. Salmon Tataki | **14.50€**
55. Red tuna tataki |**19.90€**
58. Temaki (1) | **5.90€**
Choose: Tuna - Salmon - Eel - Prawn Tempura
30. Sesame paper temaki I **6.50€**
230. Tokyo Maki Roll |**7.90€**

Uramaki and California Rolls

29. Toro Uramaki — **19,90€**

73. Large futomaki (8 pieces) — **13,90€**
Composed of salmon, tuna, avocado, cucumber, masago, and crab stick.

74. Crispy California — **12,90€**
Stuffed with crab stick and avocado, encased in a crispy tempura coating.

75. Avocado Uramaki (8 pieces) — **13,90€**
Shrimp tempura filling, garnished with avocado.

76. Crispy Vegetable Futomaki (8 pieces) — **11,90€**
Stuffed with cucumber, avocado, wakame, and garnished with crispy breadcrumbs.

77. Sesame California (8U) — **12,50€**
Stuffed with salmon or tuna, topped with avocado and sesame.

78. Crispy Onion California Roll (8 pieces) — **12,50€**
Stuffed with crab stick and avocado, garnished with crispy onion.

79. California Gourmet (8 units) — **12,90€**
Salmon tartare filling, garnished with wakame, topped with flamed salmon and masago.

81. Salmon Uramaki (8 pieces) — **14,50€**
Salmon filling, avocado, and masago garnish.

82. Eel Uramaki (8u) — **19,50€**
Stuffed with prawn tempura and garnished with eel.

83. Pancko uramaki (8 pieces) — **14,50€**
Composed of salmon, tuna, cucumber, avocado, crab stick, and masago.

84. Uramaki Volcano (8u) — **13,90€**
Stuffed with avocado, garnished with crispy panko, and adorned with salmon tartare.

85. Spicy Tuna Uramaki (8 pieces) — **13,50€**
Elevated with spicy tuna tartare and a crispy onion topping.

86. Tasura uramaki (8 pieces) — **14,50€**
Shrimp tempura filling, garnished with salmon, tuna, and avocado.

87. Sirloin Uramaki (8 pieces) — **19,50€**
Stuffed with prawn tempura and garnished with foie gras.

89. Crispy Salmon Futomaki — **14,50€**
Stuffed with crispy salmon, avocado, and tempura on the exterior.

27. Salmon tartare accompanied by avocado — **13,90€**

28. Red tuna tartare accompanied by avocado — **17,50€**

Dish 81.

Meats, Fish and Seafood

100. Teriyaki Chicken I — 9.50€

103. Teppanyaki Chicken I — 9.50€

222. Panko Chicken I — 8.50€

223. Chicken with AlmondsI — 9.90€

225. Sesame Chicken I — 9.50€

118. Chicken with Red Curry I — 9.50€

125. Szechuan Chicken I — 9.90€

90. Teriyaki Beef I — 9.80€

133. Szechuan Beef I — 9.90€

94. Garlic Beef I — 9.80€

Dish 118.

Dish 98.

98. Teriyaki Salmon | — 15.90€

99. Bluefin Tuna Belly | — 24.90€

108. Crispy Duck with Pancakes I — 22.50€

109. Crispy Duck with 1/2 Portion of PancakesI — 18.50€

113. Duck with Red Curry I — 17.50€

114. Cantonese Duck I — 17.50€

220. Panko King Prawns | — 12.90€

226.ing Prawns with Red Curry | — 14.50€

Accompaniments

159. Pad Thai (Thai Noodles) I	8.50€
160. Plain Rice I	2.80€
162. Fried Rice with Pineapple, king prawns and curry I	7.50€
163. Cantonese Fried Rice with king prawns I	5.90€
164. Japanese Style Fried Rice I	7.50€
165. Ramen Noodles with beef (king prawns) I	8.50€
166. Udon Noodles with King Prawns (Chicken) I	8.50€
168. Rice Noodles with Prawn I	8.50€
169. Vegetable Fried Rice I	4.90€
171. Egg Fried Rice I	4.50€
172. Indonesian Fried Rice I	6.90€
260. Chicken Yakisoba I	9.50€
261. King Prawn Yakisobasl	9.50€
262. Duck Yakisobal	9.50€
263. Beef Yakisoba I	9.50€

Desserts

Vanilla / Chocolate Ice Cream I	3.90€
lemon sorbet I	5.90€
Ice Cream with Nuts I	5.90€
Tempura Ice Cream I	5.90€
Banana Tempura I	5.90€
Pumpkin Cake with Ice Cream I	5.90€
Coulant with Ice Cream I	6.90€
Chocolate Spring Roll I	4.90€
Dorayaki cake I	4.90€
Rolled Ice Cream I	6.90€
Mochi I	5.90€
Apple Gyoza with Chocolate Ice Cream I	5.90€
Chocolate Bao with Ice Cream I	5.90€

KOKOXILI
SUSHI & ASIÁTICO

Drinks

Water	2.00€
Large Soft Drinks	2.90€
Appleteiser	2.50€
Nestea	2.90€
Tropical beer	2.60€
Dorada beer	2.60€
Chinese Beer	2.90€
Sapporo beer	3.50€

Arehucas Rum	7.50€
Diplomático Exclusiva	7.50€
Zacapa 23	7.90€
Matusalem	7.90€
Habana Club 7	5.50€

Gran Duque Cognac	6.00€
Remy Martin Cognac	6.10€
Carlos I Cognac	6.10€
Magno Cognac	3.90€
Veterano Cognac	3.90€

Coffee & Infusions

Coffee	1.50€
Espresso	1.60€
Coffee with Milk	1.80€
Milk & Condensed Milk	1.90€
Irish Coffee	3.90€
Carajillo	2.00€
Capuccino	2.50€
Japanese tea	2.50€
Jasmine tea	2.50€
Ginseng tea	2.50€

Blackberry Liqueur	3.90€
Frangelico Liqueur	3.90€
Pacharán Liqueur	3.90€
Tía María Liqueur	3.90€
Martini	3.90€
Baileys Liqueur	4.50€
Drambuie	4.50€
Jägermeister	4.50€

Gintonic	5.00€
Hendrick's Gin	7.50€
Bombay Gin	5.80€
Tanqueray Gin	5.80€
Tanqueray Ten Gin	8.50€
G'vin Gin	7.90€
Master Gin	5.80€
London Gin	7.90€

J&B	3.50€
Johnnie Walker N	5.50€
Johnnie Walker R	3.90€
Johnnie Walker Blue	24.90€
Johnnie Walker Gold	9.90€
Johnnie Walker Platinum	15.90€
Chivas 12	5.00€
Chivas 18	9.50€

KOKOXILI
SUSHI & ASIÁTICO

List WINE

WHITE WINE

		½
Bermejo seco Vino D.O. de Lanzarote	23.50€	
Bermejo semidulce Vino D.O. de Lanzarote	23.50€	
El Grifo seco Vino D.O. de Lanzarote	23.90€	
Yaiza Malvasía seco Vino D.O. de Lanzarote	23.50€	
Yaiza Malvasía semidulce Vino D.O. de Lanzarote	23.50€	
Vulcano semidulce Vino D.O. de Lanzarote	23.50€	
San Valentín Vino D.O. del Penedés	16.90€	9.50€
Faustino VII seco Vino D.O. de La Rioja	13.90€	
Althay Lanzarote Vino D.O. Lanzarote	23.50€	
Faustino VII Vino D.O. Tierra de Castilla	13.90€	

ROSÉ WINE

		½
Torres de Casta Vino D.O. del Penedès	15.90€	9.50€
Faustino VII Vino D.O. La Rioja	23.90€	
Mateu Rosé Vino D.O. Duero (Portugal)	15.50€	9.50€

SPARKLING WINE

Bodegas Bermejo Vino D.O. Cava	19.90€
Codorníu Vino D.O. Cava	19.90€
Bollinger D.O. Champagne	59.90€

SPECIALTY WINES

Sake (Carafe)	8.50€
Sake Mojito	8.50€

RED WINE

Azpilicueta Vino D.O. de La Rioja	19.90€
Pujanza Hado Vino D.O. de La Rioja	26.50€
Marqués de Cáderes Crianza Vino D.O. de La Rioja	17.50€
Preludio de Sei Solo Vino D.O. Ribera del Duero	39.90€
Althay negro Vino D.O. Ribera del Duero	23.90€
La Felisa Vino D.O. Ribera del Duero	39.90€
Cepa Vella Vino D.O. Ribeira Sacra	25.00€
Salta Parras Vino D.O. El Hierro	38.50€
Soplo Rafael Cambra Vino D.O. Valencia	17.50€
Mauro Tempranillo Vino D.O. Castilla y León	48.00€
Alion/ Vino D.O. Ribera del Duero	85.00€
Malleolus/ Vino D.O. Ribera del Duero	49.90€
Pago Carravieja crianza Vino D.O. Ribera del Duero	49.90€
Finca Resalso Vino D.O. Ribera del Duero	19.90€
Emilio Moro Vino D.O. Ribera del Duero	29.90€
La Planta Vino D.O. Ribera del Duero	18.50€
Arzuaga Crianza Vino D.O. Ribera del Duero	29.90€
Proto Crianza Vino D.O. Ribera del Duero	28.00€
PSI Pingus Vino D.O. Ribera del Duero	52.00€
Flor de Pingus Vino D.O. Ribera del Duero	199.00€
Abadía Retuerda selección Vino D.O. Ribera del Duero	39.00€