


MENU


PocoLoco's SPECIAL check with our staffs

Chef Recommendation 

Appetizer

Pane - homemade bread serve w olive oil / butter	3
Bruschetta - homemade toast w tomato salad	4
Funghi - sautéed mushroom	6
Gamberi - sautéed prawn with butter, garlic & lemon 	7
Calamari - deep fried squid w spicy tomato sauce	7
Melone - rock melons w parma ham	7
Lasagne - layered pasta w bolognese (appetizer portion)	8
Lasagna di Pollo - baked layered pasta w chicken bechamel sauce (appetizer portion)	8
Cozze - steamed black mussel in white wine sauce saffron cream sauce	10
Vongole - clams in white wine	10
Fegato d'oca - goose liver (foie gras) w truffle cream	12
Capesante - bake scallops w capsicum puree & flavoured butter 	12
Carpaccio - thinly sliced beef tenderloin w truffle essence 	12
Burrata - burrata cheese w rocket salad, tomato & parma ham 	16

Soup

Zuppa di Funghi - mushroom soup	4
Zuppe di Melone - chilled melon soup w parma ham 	5
Zuppa di Pesce - tomato seafood soup	6

Salad

Rucola - rocket salad	6
Caesar - romaine lettuce w bacon	7
Insalata di Pollo - breaded chicken tender w mixed green salad	7

Coffee / Tea

Espresso	4	English Breakfast	4
Americano	4	Chamomile	4
Cappuccino	5	Earl Grey	4
Cafe Latte	5	Peppermint	4
Flat White	5	Green Tea	4
Ice Coffee	6	Ice Lemon Tea	4



PocoLoco

BY  SIAM SQUARE MOOKATA


Pasta

Pesto - pasta w homemade pesto sauce	9
Barbabetola Rossa - pasta w beetroot	9
Aglio Olio - mushroom pasta w olive oil, garlic & chili	9
Langhe - egg pasta infused w white truffle essence	10
Bolognese - minced beef w tomato sauce & white truffle oil	10
Arrabiata - prawn w spicy tomato sauce	11
Carbonara - cream pasta w bacon	11
Vongole Bianco - clams in white wine	11
Puttanesca - pasta w anchovies, capers, black olives, cherry tomatoes & basil in tomato sauce	11
Cacio e Pepe - pasta w cheese & pepper	11
Lasagne - layered pasta w bolognese	12
Lasagna di Pollo - baked layered pasta w chicken bechamel sauce	12
Granchio - crabmeat in pink sauce 	12
Nero - squid ink pasta 	12
Zafferano - seafood pasta w saffron sauce 	12
Manzo - pasta w beef in truffle cream sauce 	12



Risotto

Barbabetola Rossa - beetroot risotto	11
Nero - squid ink risotto	13
Zafferano - seafood risotto w saffron sauce	13
Porcini - risotto w porcini mushroom 	13
Marinara - seafood risotto in light tomato sauce	13
Fegato d'oca - risotto w goose liver (foie gras) 	15

Main Course

Pollo con Masala - chicken tender w masala wine	15
Pollo alla milanese - breaded chicken w arrabiata sauce	15
Tagliata Manzo - thinly sliced beef tenderloin w rucola salad	20
Filletto di Manzo - beef tenderloin w gorgonzola / truffle cream sauce	20
Pesce - catch of the day  seasonal price	

Dessert

Panna Cotta - cream flan	5
Crème Brulee - egg custard w hard burnt caramel	5
Gelato - ice cream (vanilla / chocolate)	5
Tiramisu - italian coffee cheese cake 	6
Lava - chocolate lava cake w vanilla ice cream 	10

Beverage / Alcohol

Coke / Light / Zero	2	Green Tea	2
Sprite	2	Mineral Water	2
Coralba Water Sparking / Still	7	House Wine Red / White	10 / gls 50 / bot
Peroni Beer	9		