



THE BEGINNING

Citrus Olives (G) 35
A medley of marinated olives infused with citrus zest and herbs, offering a bright and tangy burst of flavor.

Edamame (G/SO) 40
Steamed edamame pods tossed with chili glaze.

Crushed Avocado (GL/D) 45
Avocado foam, seasoned with a hint of lime, chili, and olive oil, served with bread.

PIDE

BBQ Ribs Pide (GL/D/SE) 95
A Turkish-style flatbread topped with tender BBQ ribs, crispy onions and melted cheese for a smoky delight.

Royal Wagyu Pide (GL/G/SE) 115
A luxurious creation of wagyu beef, mascarpone, and tahina, finished with edible gold dust for a regal touch.

Chicken Tikka Pide (G/GL/D) 75
Spiced chicken tikka on a pide base, balanced with tangy mint sauce and fresh herbs.

Pesto Grilled Shrimp (G/GL/D/S/N) 95
Grilled crispy shrimp, perfectly seasoned and paired with a pesto sauce.

Zaatar Pomegranate Pide (GL/D/SE) 65
Flatbread with zaatar seasoning, fresh pomegranate seeds, and a drizzle of molasses, bringing a balance of earthy and sweet.

SMALL PLATES

Coco Dynamite Shrimp (G/GL/D/S/N/E/SE/M) 95
Signature shrimps tossed in Coco special sauce.

Coco Dynamite Chicken (G/GL/D/N/E/SE/M) 85
Tender chicken tossed in Coco special sauce.

Glazed Cauliflower (G/GL/E/SE) 65
Oven-roasted cauliflower coated in a sticky, tangy glaze with sesame seeds.

Crispy Calamari (GL/D/SE/E/MO) 90
Tender calamari rings fried golden to perfection, with lemon and garlic aioli.

Coco Chicken Bao (G/GL/D/SE) 85
Steamed bao buns filled with wok crispy chicken, spicy sauce.

Hummus Trio (G/GL/D/SE) 75
A delightful trio of hummus variations: classic, beetroot and plain, served with fresh pita bread.

Duck Tacos (G/GL/D/E) 125
Shredded duck, wrapped in soft tortillas, complemented by hoisin sauce and sweet chili sauce.

A5 Wagyu Sando (G/GL/D/E) 275
A decadent sandwich of A5 Japanese wagyu beef katsu, tangy tonkatsu sauce, and toasted milk bread and yuzu aioli.

Duck Rolls (G/GL/D) 95
Crispy rolls filled with aromatic duck confit and served with sweet chili sauce.

Beetroot Carpaccio (G/GL/SE) 80
Pickled candy beetroot, miso coconut foam served with crispy croutons, teriyaki glaze and togarashi baby rocket.

Tuna Tartare (F/GL/SO) 110
Finely diced yellowfin tuna, seasoned with citrus, soy and sesame, served on a bed of avocado, Microgreen salad, Crispy lavash and Black Caviar.

Buffalo Chicken Lollipops (G/GL/D/SE) 85
Tender chicken lollipops glazed in spicy buffalo sauce, garnished with micro greens and ranch sauce.

SALADS

Coco's Duck Salad (GL/M/SO/G) 110
Shredded duck over mixed greens, paired with a sesame - soy dressing.

Crunchy Matai Salad (GL/L/M/N/SE/SO/G) 50
A vibrant salad with crispy vegetables, toasted Bombay mix, and a tangy dressing.

Avocado & Mango (D/E/G/LP/M/N/P/SE/SO/G) 70
Creamy avocado and sweet mango tossed with arugula and a lime vinaigrette.

Spoon Salad (M) 45
A finely chopped vegetable salad dressed with Coco signature dressing.

Tabbouleh (GL/LP) 45
A refreshing mix of parsley, bulgur, tomatoes, and lemon, with a drizzle of olive oil.

Fattoush (D/E/GL/L/M/G) 45
A Levantine salad with mixed greens, crispy pita, and sumac for a tangy kick.

Kale & Apple (N/SO) 65
Crisp kale, sliced apples, walnuts, and a honey mustard dressing.

SOUPS

Mushroom Soup (G/GL/D/L) 65
A rich truffle and creamy mushroom soup served in hollowed bread with crispy croutons.

Tom Yum Goong (D/F/GL/CR/SO,N/SE) 75
A Thai classic, spicy and tangy shrimp soup with lemongrass, kefir lime, galangal, mushrooms, Thai chili, cilantro and lemon juice.

MAINS

Vegan Spaghetti Meatballs (G/LP/G/C) 115
Plant-based meatballs on a bed of spaghetti with a rich tomato sauce and vegan cheese.

Coco Special Chicken (D/GL/M/SE/SO/G) 145
Oven-roasted chicken marinated in a secret blend of spices, served with a side of truffle Parmesan mash, French mushroom sauce and charred lemon wedges.

Miso Black Cod (F/GL/SE/M/SO/G) 205
Miso and kefir lime marinated black cod, served with Korean glaze and yuzu mayo.

Vegan Burger (GL/LP/M/N/SO/SL/G) 110
A hearty vegan patty served in a toasted bun with fresh greens, pickles, and a creamy vegan mayo, served with fries and sauce.

Indian Karahi (Chicken / Lamb) (G/D/N) 145
A rich and spicy Chicken or Lamb curry served to perfection.

Coco Salmon (E/F/GL/SE/SO/SL/G) 165
Pan-seared salmon served glazed in teriyaki sauce, asparagus and bok choy.

Coco Burger – Beef (D/E/GL/M/G) 125
A juicy beef burger served on a bed of Coco's signature Alfredo sauce, served with fries.

Asado Lamb Shank (C/D/GL/SE/SO) 195
8 hour slow braised lamb shank with coconut and hoisin sauce, served with creamy saffron polenta.

Short Ribs (C/D/GL/SE/SO/G) 245
6 hour slow-braised beef ribs, tender and juicy, served with cola sauce on a bed of creamy mashed potatoes, sun blushed tomatoes & parsley oil.

Coco Burger – Chicken (G/D/GL/L/M/SE) 110
Crispy chicken fillet dipped in buffalo with lettuce, red cabbage slaw, and served with fries.

Spicy Shrimp Linguine (D,E,GL,F,CR/L) 130
Al dente linguine tossed in a chili-garlic tomato sauce, with juicy shrimps & micro greens.

Coco Kabsa (G/D) 135
A fragrant Arabic rice dish with slow-cooked juicy baby chicken halves, aromatic spices, and fried onions.

Mushroom & Truffle Risotto (G/D) 135
Creamy risotto with earthy mushrooms, black truffle puree, a drizzle of truffle infused oil, butter & freshly grated Parmesan.

Teriyaki Chicken (GL/D/M/SE/SO) 125
Grilled chicken glazed with teriyaki sauce, served with stir-fried Asian greens.

Please be advised that our dishes are prepared in a kitchen that handles nuts, gluten, dairy, and other allergens. While we take great care to prevent cross-contamination, we cannot guarantee a completely allergen free environment. If you have any allergies or dietary restrictions, kindly inform our staff before placing your order.

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FLAME GRILL

Wagyu Striploin (MB9, 250-280gr) 375 (M/E/G/D)

Premium 270g Wagyu striploin grilled to perfection, served with truffle mayo, burned lemon and Maldon salt. (add gold + 200)

Wagyu Ribeye (MB9+, 250-280gr) 395 (M/E/G/D)

Juicy and flavorful Wagyu ribeye, seared for a rich crust, accompanied by truffle mayo, burned lemon and Maldon salt. (add gold + 200)

Tomahawk (1-1.1kg) (G/M/E/D) 1100

A show-stopping Angus Tomahawk steak, grilled over an open flame and served with side salad, confit garlic and truffle sauce. (add gold + 200)

Tavuk Chicken (D/G) 135

Marinated chicken skewers, grilled for a smoky finish, paired with a tangy tzatziki and homemade chilli dip.

T-bone Steak (450-485gr) (M/E/G/D) 385

A robust and tender cut of Australian T-bone steak, chargrilled for bold flavour. Served with side salad, truffle sauce and confit garlic. (add gold + 200)

Mixed Coco Shish (D/G) 285

A mix of lamb, chicken, and lamb skewers, seasoned and grilled, with a tangy tzatziki and homemade chilli dip.

Grilled Whole Baby Chicken 195

Whole baby Chicken marinated with Asian spices and grilled to perfection and served with salad and lemon.

Lamb Shish (D) 145

Juicy lamb skewers marinated in Middle Eastern spices, with a tangy tzatziki and homemade chilli dip.

Lamb Chops 245

Fresh lamb chops marinated and grilled to perfection and served with mixed green salad and chili sauce.

Grilled Tiger Prawns (G) 265

Marinated tiger prawns grilled to perfection and served with salad, lemon wedges and chili sauce.

COCO's SUSHI

Dragon Roll (F/CR/GL/E/SO/SL) 75

Asparagus, breaded prawns, avocado, spicy mayo nori, salmon caviar, soy sauce.

Truffle Spicy Tuna (F/E/SO/GL/MO/CR/SL) 90

Tuna rolls spiced with chili and enhanced with aromatic truffle oil.

Vegan Sushi (SO/GL/M/SL) 65

A mix of plant-based rolls featuring avocado, cucumber, and pickled vegetables.

California Sushi Roll 75

Crab, avocado, cucumber, nori, soy sauce, pickled ginger, tobiko.

Coco Nigiri Selection 145/285

(F/CR/SO/GL/SE/SL)
(4 pcs / 8 pcs)

Scottish Salmon, Ebi, Otoro, Unagi.

Rainbow Roll (CTR/F/E/M/SL) 115

filled with pulled crab meat, Avocado and topped with Salmon, Tuna, Ebi and Sliced Avocado.

Salmon & Philadelphia 85

Fresh salmon and cream cheese wrapped in sushi rice and topped with more salmon.

Coco Sashimi Platter 125/245

(F/CR/SO/GL/SE/SL)
(4 pcs / 8 pcs)

Selection of Sashimi cuts with Scottish Salmon, Ebi, Bluefin Tuna, Unagi.

Coco Fried Sushi (CR/GL/E/SO/D/SL) 85

Crispy fried shrimps sushi rolls with a spicy mayo drizzle.

FROM THE WOK

Teriyaki Prawns (CR/GL/E/SO/D/SL) 135

Juicy prawns stir-fried in a sweet and savoury teriyaki glaze.

Thai Style Wagyu Beef 105

(GL/SO/F/G/P/MO)

Spicy Thai delicacy made of sliced tender wagyu beef, lemon grass, kaffir lime, galangal and soy.

Stir-Fried Noodles (GL/SO/E/SE/SO/G) 120

(Veg / Chicken / Beef / Shrimp)

Egg noodles stir-fried with vegetables, soy, white pepper and sesame, finished with a hint of chili.

Fire Chili Chicken (E/GL/SO/G) 110

Spicy stir-fried chicken with red chilies, garlic, and ginger, perfect for spice lovers.

Sweet & Sour Chicken (E/GL/G) 95

Tender chicken strips battered, dip fried, cooked with bell pepper and pineapple based sweet and tangy sauce.

Coco Rice 40

Lemongrass & Coconut Steamed Rice, Soy Sauce, Fried Onions.

Skin-on Fries (GL) 40

Crispy golden fries with their skin, for extra flavour.

Paratha (GL/D) 30

A flaky, buttery flatbread perfect for dipping.

Sauteed Greens (G/D) 45

Assorted blanched greens with baby carrots, tossed with garlic butter.

Messy Wedges (M/E/G/D) 65

Wedges, sriracha mayo, jalapenos, crispy turkey bacon, cheddar cheese, spring onions.

Steak Cut Chips (GL) 40

Chunky, crispy steak cut chips, seasoned to perfection.

Creamy Mash (D) 45

Velvety mashed potatoes, blended with cream and butter.

Bread Basket (GL/D/SE,L) 35

An assortment of freshly baked bread.

Roasted Baby Potatoes (G/D) 45

Roasted baby potatoes tossed with fresh herbs, sea salt and extra virgin olive oil.

Truffle Mac n Cheese (G/D/GL) 65

Creamy macaroni and cheese with beef short ribs, elevated with a hint of truffle oil and topped with crumbs.

Egg Fried Rice (E/G/SO) 45

Egg, rice and soy. Topped with crispy onions and chives.

Chapati (2 pcs) (GL) 25

Soft, freshly made chapati bread, ideal as an accompaniment to curries.

EXTRAS

Truffle & Parmesan Mayo (E/M/D) 12

A luxurious mayo with earthy truffle and nutty Parmesan notes.

Caramelized Mushroom Mayo (E/M) 12

A savory mayo blended with caramelized mushrooms for an umami-rich finish.

Sriracha Mayo (E/M) 12

Spicy and creamy mayo with a sriracha kick.

Mushroom Sauce (G/D) 12

A creamy mushroom sauce, perfect for steaks and grilled dishes.

Lemon Chili Mayo (E/M) 12

Zesty and spicy mayo with a touch of citrus.

Vegan Sriracha Mayo 12

A plant-based take on sriracha mayo with all the flavor and none of the compromise.

Side Salad 12

A fresh mix of greens, cherry tomatoes, and cucumbers, lightly dressed.

Peppercorn Sauce (D/G) 12

A classic sauce with crushed black pepper and cream, ideal for red meat.

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