



## 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 & salt flakes

**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  
Crispy breaded tender chicken tossed in Coco special sauce.

**Glazed Cauliflower (G/GL/E/SE)** 65  
Battered crispy cauliflower coated in a sticky, tangy glaze and garnished with green onions & sesame seeds.

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

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

**Hummus Trio (G/GL/D/SE)** 75  
A delightful trio of hummus variations: classic, beetroot & truffle, served with freshly baked pita bread.

**Duck Tacos (G/GL/D/E)** 125  
Shredded duck, wrapped in soft tortillas, complemented by hoisin sauce and maryland 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 garlic 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  
*Add On :Chicken/Shrimp 35*  
Creamy avocado and sweet mango tossed with mixed green and chilli dressing.

**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.

**Add ons:**  
**Chicken** 40  
**Shrimp** 50

**Kale & Apple (N/SO)** 65  
Crisp kale, sliced apples, almond flakes, and a honey sumac 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 kaffir lime marinated black cod, served with Korean glaze and Lime chili 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, caviar and bok choy & lime mayo.

**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.

**Choice Of Pasta with** 145

**Chicken Shawarma (GL/G/L)** 115  
Juicy Shawarma Chicken filled in Pita pocket, Crunchy lettuce, Gherkins, Fries, Garlic Sauce & Seved with Mixed Greens

**Choice of Risotto** 145  
**Chicken Alfredo (G/M/D) | Shrimp Pink Sauce (G/M/D/CR) | Saffron Short Ribs (G/M/SO) | Pesto Salmon (M/N/GL/F)**

**Pink Sauce (GL/D/G) | White (GL/D/D/C) | Pesto Sauce (GL/N/D) (Penne/Fusilli/Linguine) With Chicken | Shrimp (CR) | Salmon (F)**

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## FLAME GRILL

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| <b>Wagyu Striploin (MB9, 250-280gr)</b> 375<br>(M/E/G/D)<br>Premium 270g Wagyu striploin grilled to perfection, served with truffle mayo, burned lemon and Maldon salt. (add gold + 200)         | <b>Tavuk Chicken (D/G)</b> 135<br>Marinated chicken skewers, grilled for a smoky finish, paired with a tangy tzatziki and homemade chilli dip.                                 | <b>Lamb Shish (D)</b> 145<br>Juicy lamb skewers marinated in Middle Eastern spices, with a tangy tzatziki and homemade chili dip.        |
| <b>Wagyu Ribeye (MB9+, 250-280gr)</b> 395<br>(M/E/G/D)<br>Juicy and flavorful Wagyu ribeye, seared for a rich crust, accompanied by truffle mayo, burned lemon and Maldon salt. (add gold + 200) | <b>T-bone Steak (450-485gr)</b> (M/E/G/D) 385<br>A robust and tender cut of Australian T-bone steak, char grilled for bold flavour, Served with truffle sauce (add gold + 200) | <b>Lamb Chops</b> 245<br>Fresh lamb chops marinated and grilled to perfection and served with mixed green salad and chili sauce.         |
| <b>Tomahawk (1-1.1kg)</b> (G/M/E/D) 1100<br>A show-stopping Angus Tomahawk steak, grilled over an open flame and served with side salad, confit garlic and chimichurri sauce. (add gold + 200)   | <b>Mixed Coco Shish (D/G)</b> 285<br>A mix of lamb, chicken, and lamb skewers, seasoned and grilled, with a tangy tzatziki and homemade chili dip.                             | <b>Grilled Tiger Prawns (G)</b> 265<br>Marinated tiger prawns grilled to perfection and served with salad, lemon wedges and chili sauce. |
|  | <b>Grilled Whole Baby Chicken</b> 195<br>Whole baby Chicken marinated with Asian spices and grilled to perfection and served with salad and lemon.                             | <b>Grilled Chicken Wings (G/D)</b> 115<br>Marinated Chicken wings with Coco garlic and Chilli Sauce                                      |

## COCO's SUSHI

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| <b>Dragon Roll (F/CR/GL/E/SO/SL)</b> 75<br>Asparagus, breaded prawns, avocado, spicy mayo nori, salmon caviar, soy sauce. | <b>California Sushi Roll (F/GL/SO/CR/SL/E/M)</b> 75<br>Crab, avocado, cucumber, nori, soy sauce, pickled ginger, tobiko.   | <b>Salmon &amp; Philadelphia (F/D/SL)</b> 85<br>Fresh salmon and cream cheese wrapped in sushi rice and topped with more salmon.                         |
| <b>Truffle Spicy Tuna (F/E/SO/GL/MO/CR/SL)</b> 90<br>Tuna rolls spiced with chili and enhanced with aromatic truffle oil. | <b>Coco Nigiri Selection</b> 145/285<br>(F/CR/SO/GL/SE/SL)<br>(4 pcs / 8 pcs)<br>Hand-pressed sushi rice topped with slices of fresh bluefin tuna, ebi, salmon & unagi | <b>Coco Sashimi Platter</b> 125/245<br>(F/CR/SO/GL/SE/SL)<br>(4pcs / 8 pcs)<br>Selection of Sashimi cuts with Scottish Salmon, Ebi, Bluefin Tuna, Unagi. |
| <b>Vegan Sushi (SO/GL/M/SL)</b> 65<br>A mix of plant-based rolls featuring avocado, cucumber, and pickled vegetables.     | <b>Rainbow Roll (CTR/F/E/M/SL)</b> 115<br>filled with pulled crab meat, Avocado and topped with Salmon, Tuna, Ebi and Sliced Avocado.                                  | <b>Coco Fried Sushi (CR/GL/E/SO/D/SL)</b> 85<br>Crispy fried shrimps sushi rolls with a teriyaki sauce drizzle.  |

## FROM THE WOK

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| <b>Teriyaki Prawns (CR/GL/E/SO/D/SL)</b> 135<br>Juicy prawns stir-fried in a sweet and savoury teriyaki glaze.   | <b>Stir-Fried Noodles (GL/SO/E/SE/SO/G)</b> 120<br>(Veg / Chicken / Beef / Shrimp)<br>Egg noodles stir-fried with vegetables, soy, white pepper and sesame, finished with a hint of chili.                             | <b>Fire Chili Chicken (E/GL/SO/G)</b> 110<br>Spicy stir-fried chicken with red chilies, garlic, and ginger, perfect for spice lovers.                        |
| <b>Thai Style Wagyu Beef (GL/SO/F/G/P/MO)</b> 105<br>Spicy Thai delicacy made of sliced tender wagyu beef, lemon grass, kaffir lime, galangal and soy. | <b>Pad Thai Noodles (F/MO/CR/SO/E)</b> 125<br>(Veg / Chicken / Beef / Shrimp)<br>Authentic Thai style sweet and tangy noodles with bean sprout, garlic chives, tofu, thai fish sauce, peanut and chilli flakes on side | <b>Sweet &amp; Sour Chicken (E/GL/G)</b> 95<br>Tender chicken strips battered, dip fried, cooked with bell pepper and pineapple based sweet and tangy sauce. |

## SIDES

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| <b>Coco Rice (GL/S)</b> 40<br>Lemongrass & Coconut Steamed Rice, Soy Sauce, Fried Onions.                | <b>Messy Wedges (M/E/G/D)</b> 65<br>Wedges, sriracha mayo, jalapenos, crispy turkey bacon, cheddar cheese, spring onions. | <b>Roasted Baby Potatoes (G/D)</b> 45<br>Roasted baby potatoes tossed with fresh herbs, sea salt and extra virgin olive oil.    |
| <b>Skin-on Fries (GL)</b> 40<br>Crispy golden fries with their skin, for extra flavour.                  | <b>Steak Cut Chips (GL)</b> 40<br>Chunky, crispy steak cut chips, seasoned to perfection.                                 | <b>Truffle Mac n Cheese (G/D/GL)</b> 65<br>Creamy macaroni and cheese with elevated with a hint of truffle oil & truffle paste. |
| <b>Paratha (GL/D)</b> 30<br>A flaky, buttery flatbread perfect for dipping.                              | <b>Creamy Mash (D)</b> 45<br>Velvety mashed potatoes, blended with cream and butter.                                      | <b>Egg Fried Rice (E/G/SO)</b> 45<br>Fluffy jasmine rice stir-fried with egg, vegetables, and a hint of soy.                    |
| <b>Sauteed Greens (G/D)</b> 45<br>Assorted blanched greens with baby carrots, tossed with garlic butter. | <b>Bread Basket (GL/D/SE,L)</b> 35<br>An assortment of freshly baked bread.   | <b>Chapati (2 pcs) (GL)</b> 25<br>Soft, freshly made chapati bread, ideal as an accompaniment to curries.                       |

## EXTRAS

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| <b>Truffle &amp; Parmesan Mayo (E/M/D)</b> 12<br>A luxurious mayo with earthy truffle and nutty Parmesan notes.         | <b>Sriracha Mayo (E/M)</b> 12<br>Spicy and creamy mayo with a sriracha kick.                            | <b>Lemon Chili Mayo (E/M)</b> 12<br>Zesty and spicy mayo with a touch of citrus.   |
| <b>Caramelized Mushroom Mayo (E/M)</b> 12<br>A savory mayo blended with caramelized mushrooms for an umami-rich finish. | <b>Mushroom Sauce (G/D)</b> 12<br>A creamy mushroom sauce, perfect for steaks and grilled dishes.       | <b>Vegan Sriracha Mayo (SO/SE/M/C/G)</b> 12<br>A plant-based take on sriracha mayo with all the flavor and none of the compromise. |
| <b>Side Salad</b> 12<br>A fresh mix of greens, cherry tomatoes, and cucumbers, lightly dressed.                         | <b>Peppercorn Sauce (D/G)</b> 12<br>A classic sauce with pink peppercorn and cream, ideal for red meat. |  |

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