



BUSINESS LUNCH

MENU



/COCORESTAURANTS\_DUBAI

## AED 105 - 2 Course Set Menu

AED 165 - With Shisha

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## AED 125 - 3 Course Set Menu

AED 185 - With Shisha

### Small Plates

#### Avocado & Mango Salad (G)

Creamy avocado and sweet mango tossed with arugula and a lime vinaigrette.

#### California Roll (CR/M/F)

A classic roll with crabstick, cucumber, and avocado, topped with orange tobiko and mustard mayo.

#### Pesto Grilled Shrimps Pide (G/GL/D/S/N)

Grilled crispy shrimp, perfectly seasoned and paired with a pesto sauce.

#### Coco Chicken Bao (G/GL/D/SE)

Steamed bao buns filled with wok tossed chicken, spicy sauce.

#### Duck Rolls (G/GL/D)

Crispy Spring rolls filled with aromatic duck confit and served with Sweet Chilli sauce.

#### Hummus Duo (GL/G/D/SE)

Classic and Beetroot Hummus Served with Freshly baked Pita Bread.

### Main Course

#### Coco Salmon (E/F/GL/SE/SO/SL/G)

Pan-seared salmon served glazed in teriyaki sauce, asparagus, caviar and Bok choy & Lime Mayo

#### Chicken / Lamb Shish (D)

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

#### Stir Fried Noodles

(GL/SO/E/SE/SO/G)

(Veg/Chicken/Beef /Shrimp)

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

#### Indian Karahi (Chicken / Lamb) (G/D/N)

A rich and spicy Chicken or lamb curry served with Chapati bread or bowl of rice

#### Coco Burger – Beef (D/E/GL/M/G)

A juicy Beef burger served on bed of Coco's signature Alfredo sauce, served with fries & sauce

#### Coco Kabsa (G/D)

A fragrant Arabic rice dish topped with slow-cooked juicy Baby Chicken halves, aromatic spices, fried onions and nuts

#### Chicken Shawarma (GL/G/L)

Juicy Shawarma Chicken filled in Pita pocket, Crunchy lettuce, Gherkins, Fries, Garlic Sauce & Served with Mixed Greens

### Desserts

#### Lotus Cheesecake (GL/D)

Creamy cheesecake with a Lotus biscuit crust and lotus drizzle.

#### Baklava (GL/N/D)

Flaky pastry filled with nuts and sweetened with syrup.

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C - CELERY, CR - CRUSTACEAN, D - DAIRY, E - EGG, F - FISH, GL - GLUTEN, L - LUPIN, M - MUSTARD, N - NUTS  
SE - SESAME, SO - SOYA, SL - SULPHITE, G - GARLIC, P - PEANUT, MO - MOLLUSK

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.

ALL PRICES ARE INCLUSIVE OF 10% SERVICE CHARGE, 5% VAT AND SUBJECT TO 7% MUNICIPALITY FEE.

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**AED 125 - 3 Course Set Menu**

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VEGETARIAN

## Small Plates

### **Zaatar Pomegranate** (GL/D/SE)

Flatbread with zaatar seasoning, fresh pomegranate seeds, and a drizzle of molasses, bringing a balance of earthy and sweet.

### **Hummus Trio** (G/GL/D/SE)

A delightful trio of hummus variations: classic, beetroot, and truffle, served with toasted pita bread.

### **Glazed Cauliflower** (G/GL/E/SE)

Battered crispy cauliflower coated in a sticky, tangy glaze and garnished with green onions & sesame seeds.

### **Kale & Apple** (N/SO)

Crisp kale, sliced apples, walnuts, and a honey-mustard dressing.

### **Beetroot Carpaccio** (G/GL/ SE)

Pickled candy beetroot, miso coconut foam served with crispy croutons and togarashi baby rocket.

## Main Course

### **Vegan Spaghetti Meatballs** (G/LP/G/C)

Plant-based meatballs on a bed of spaghetti with a rich tomato sauce and vegan cheese.

### **Vegan Burger** (GL/LP/M/N/SO/SL/G)

A hearty vegan patty served in a toasted bun with fresh greens, pickles, and a creamy vegan mayo, served with fries & sauce.

### **Mushroom & Truffle Risotto** (G/D)

Creamy risotto with earthy mushrooms, black truffle paste, drizzle of truffle oil, butter and freshly grated parmesan.

### **Stir Fried Noodles** (GL/G/SO)

Wok Fried Noodles tossed with vegetables, soya, white pepper and garnished with spring onion.

## Desserts

### **Pistachio Kunafa** (GL/N/D)

A traditional kunafa filled with pistachio cream and drizzled with syrup.

### **Baklava** (GL/N/D)

Flaky pastry filled with nuts and sweetened with syrup.

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