

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 and salt flakes

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

PIDE

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.

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) 80
Grilled crispy shrimp, perfectly seasoned, and paired with a pesto sauce.

BBQ Ribs Pide (GL/D/SE) 80
A Turkish-style flatbread topped with tender BBQ ribs, crispy onions and melted cheese for a smoky delight.

Royal Wagyu Pide (GL/G/SE) 95
A luxurious creation of wagyu beef, mascarpone, and tahina, finished with edible gold dust for a regal touch.

SMALL PLATES

Coco Dynamite Shrimp (G/GL/D/S/N/E/SE/M) 75
Signature shrimps tossed in Coco special sauce.

Crispy Calamari (GL/D/SE/E/MO) 75
Tender breaded calamari fried golden to perfection, with lemon and garlic aioli.

Tuna Tartare (F/GL/SO) 95
Finely diced yellowfin tuna, seasoned with citrus, soy and sesame, served on a bed of avocado, Microgreen salad, Crispy lavash and Black Caviar.

Coco Dynamite Chicken (G/GL/D/N/E/SE/M) 75
Crispy breaded tender chicken tossed in Coco special sauce.

Coco Chicken Bao (G/GL/D/SE) 80
Steamed bao buns filled with wok tossed chicken and spicy sauce.

Buffalo Chicken Lollipops (G/GL/D/SE) 80
Tender chicken lollipops glazed in spicy buffalo sauce, garnished with micro greens and ranch sauce.

A5 Wagyu Sando (G/GL/D/E) 210
A decadent sandwich of A5 Japanese wagyu beef katsu, tangy tonkatsu sauce, and toasted milk bread and yuzu garlic aioli.

Duck Tacos (G/GL/D/E) 80
Shredded duck, wrapped in soft tortillas, complemented by hoisin sauce and maryland sauce.

Beetroot Carpaccio (G/GL/SE) 65
Pickled candy beetroot, miso coconut foam served with crispy croutons, teriyaki glaze and togarashi baby rocket.

Duck Rolls (G/GL/D) 80
Crispy rolls filled with aromatic duck confit and served with sweet chili sauce.

Glazed Cauliflower (G/GL/E/SE) 50
Battered crispy cauliflower coated in a sticky, tangy glaze and garnished with green onions and sesame seeds.

Hummus Trio (G/GL/D/SE) 60
A delightful trio of hummus variations: classic, beetroot and truffle, served with freshly baked pita bread.

SALADS

Coco's Duck Salad (G/GL/M/SO) 95
Shredded duck over mixed greens, paired with a sesame - soy dressing.

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

Avocado & Mango (G/D/E/LP/M/N/P/SE/SO/G) 65
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 (G/GL/D/E/L/M) 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.

Caesar Salad (G/GL/F/D/E/M) 85
Baby gem and romaine lettuce tossed with creamy caesar dressing and garnished with toasted croutons boiled egg and freshly grated parmesan

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, kafir lime, galangal, mushrooms, Thai chili, cilantro and lemon juice.

MAINS

Choice of Risotto 110
Chicken Alfredo (G/M/D) | Shrimp Pink Sauce (G/M/D/CR) | Saffron Short Ribs (G/M/SO) | Pesto Salmon (GL/M/N/F)

Choice Of Pasta with 110
Pink Sauce (G/GL/D) | White (GL/D/C) | Pesto Sauce (GL/N/D) (Penne/Fusilli/Linguine)
With Chicken | Shrimp (CR) | Salmon (F)

Vegan Spaghetti Meatballs (G/LP/C) 95
Plant-based meatballs on a bed of spaghetti with a rich tomato sauce and vegan cheese.

Vegan Burger (G/GL/LP/M/N/SO/SL) 80
A hearty vegan patty served in a toasted bun with fresh greens, pickles, and a creamy vegan Mayonnaise, served with fries and sauce.

Coco Buffalo Chicken Burger (G/GL/D/L/M/SE) 90
Crispy chicken fillet dipped in buffalo with lettuce, red cabbage slaw, and served with fries.

Maryland Chicken Burger (GL/D/E) 90
Crispy Fried Chicken Burger filled with Maryland Sauce, Gherkin, Lollo Rosso, Yellow Cheddar Slice and toasted pita

Tandoori Chicken Burger (G/GL/D/N/M) 90
Burger filled with Tandoori grilled chicken breast and topped with vegan mint Mayonnaise, Honey Buffalo sauce yellow cheddar cheese and keto fries

Coco Burger – Beef (GL/G/D/E/M) 90
A juicy beef burger served on a bed of Coco's signature Alfredo sauce, served with fries.

Double Decker Beef Burger (D/GL/SE) 105
Multi layered Wagyu Beef patty, yellow cheddar, Gravity Sauce, Crunchy Iceberg, Cucumber pickle, Fried Onion Ring on a bed of Toasted Potato Bun

Coco Salmon (G/GL/E/F/SE/SO/SL) 130
Pan-seared salmon served glazed in teriyaki sauce, asparagus, caviar and bok choi and lime Mayonnaise.

Short Ribs (G/GL/C/D/SE/SO) 180
6 hour slow-braised beef ribs, tender and juicy, served with cola sauce on a bed of creamy mashed potatoes, sun blushed tomatoes and parsley oil.

Mushroom & Truffle Risotto (G/D) 125
Creamy risotto with earthy mushrooms, black truffle puree, a drizzle of truffle infused oil, butter and freshly grated Parmesan.

Miso Black Cod (G/GL/F/SE/M/SO) 180
Miso and kaffir lime marinated black cod, served with Korean glaze and Lime chili Mayonnaise

Coco Kabsa (G/D) 120
A fragrant Arabic rice dish with slow-cooked juicy baby chicken halves, aromatic spices, and fried onions.

Butter Chicken (G/N/D/M) 125
Tender Chicken Cooked in Rich creamy tomato and cashew-based sauce and touch of Fenugreek powder

Coco Special Chicken (GL/G/D/M/SE/SO) 125
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.

Spicy Shrimp Linguine (GL/D/E/F/CR/L) 125
Al dente linguine tossed in a chili-garlic tomato sauce, with juicy shrimps and micro greens.

Chicken Shawarma (G/GL/L) 80
Juicy Shawarma Chicken filled in Pita pocket, Crunchy lettuce, Gherkins, Fries, Garlic Sauce and Served with Mixed Greens

Asado Lamb Shank (GL/C/D/SE/SO) 130
8 hour slow braised lamb shank with coconut and hoisin sauce, served with creamy saffron polenta.

Teriyaki Chicken (GL/D/M/SE/SO) 105
Grilled chicken glazed with teriyaki sauce, served with stir-fried Asian greens.

Indian Karahi (Chicken / Lamb) (G/D/N) 125
A rich and spicy Chicken or Lamb curry served to perfection.

Tandoori Chicken (G/D/M) 130
Tender Chicken Marinated in aromatic spices, Grilled to perfection in a charcoal Tandoor Oven

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FLAME GRILL

Wagyu Striploin (MB9, 250-280gr) 300

(G/M/E/D)

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

Wagyu Ribeye (MB9+, 250-280gr) 330

(G/M/E/D)

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

Tomahawk (1-1.1kg) (G/M/E/D) 699

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

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

Asparagus, breaded prawns, avocado, spicy Mayonnaise 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.

Teriyaki Prawns (CR/GL/E/SO/D/SL) 105

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

Thai Style Wagyu Beef (GL/SO/F/G/P/MO) 115

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

Coco Rice (GL/S) 40

Lemongrass and 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) 35

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

Dal Tadka (G/D) 45

Lentils cooked with spices and tempered with cumin, dry red chilli, garlic and Ghee

T-bone Steak (450-485gr) (M/E/G/D) 310

A robust and tender cut of Australian T-bone steak, char grilled for bold flavour, Served with truffle sauce (add gold + 200)

Tavuk Chicken (G/D) 90

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

Mixed Coco Shish (G/D) 150

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

Grilled Whole Baby Chicken 130

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

COCO's SUSHI

California Sushi Roll (F/GL/SO/CR/SL/E/M) 75

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

Coco Nigiri Selection 115/185

(F/CR/SO/GL/SE/SL)

(4 pcs / 8 pcs)

Hand-pressed sushi rice topped with slices of fresh bluefin tuna, ebi, salmon and unagi

Rainbow Roll (CTR/F/E/M/SL) 105

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

FROM THE WOK

Stir-Fried Noodles (GL/SO/E/SE/SO/G) 110

(Veg / Chicken / Beef / Shrimp)

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

Pad Thai Noodles (F/MO/CR/SO/E) 110

(Veg / Chicken / Beef / Shrimp)

Authentic Thai style sweet and tangy noodles with bean sprout, garlic chives, tofu, Thai fish sauce, peanut and chilli flakes on side

Lamb Shish (D) 105

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

Lamb Chops 150

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

Grilled Tiger Prawns (G) 150

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

Grilled Chicken Wings (G/D) 90

Marinated Chicken wings with Coco garlic and Chilli Sauce

Salmon & Philadelphia (F/D/SL) 85

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

Coco Sashimi Platter 105/175

(F/CR/SO/GL/SE/SL)

(4pcs / 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 teriyaki sauce drizzle.

Fire Chili Chicken (GL/E/SO/G) 95

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

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

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

SIDES

Messy Wedges (M/E/G/D) 55

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

Steak Cut Chips (GL) 40

Chunky, crispy steak cut chips, seasoned to perfection.

Creamy Mash (D) 40

Velvety mashed potatoes, blended with cream and butter.

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

An assortment of freshly baked bread.

Bhindi Do-Piyaza (G/D) 45

Okra cooked with garlic, onion and tomato-based gravy

Roasted Baby Potatoes (G/D) 40

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

Truffle Mac n Cheese (G/GL/D) 60

Creamy macaroni and cheese with elevated with a hint of truffle oil and truffle paste.

Egg Fried Rice (G/E/SO) 45

Fluffy jasmine rice stir-fried with egg, vegetables, and a hint of soy.

Chapati (2 pcs) (GL) 25

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

Naan Bread (GL/E/D) 20

Tandoori Roti (GL) 15

EXTRAS

Truffle & Parmesan Mayonnaise (E/M/D) 10

A luxurious Mayonnaise with earthy truffle and nutty Parmesan notes.

Caramelized Mushroom Mayonnaise (E/M) 10

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

Side Salad 10

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

Sriracha Mayonnaise (E/M) 10

Spicy and creamy Mayonnaise with a sriracha kick.

Mushroom Sauce (G/D) 10

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

Peppercorn Sauce (D/G) 10

A classic sauce with pink peppercorn and cream, ideal for red meat.

Lemon Chili Mayonnaise (E/M) 10

Zesty and spicy Mayonnaise with a touch of citrus.

Vegan Sriracha Mayonnaise (SO/SE/M/C/G) 10

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

Garlic Aioli 10

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