

## 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

**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 & 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 & sesame seeds.

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

## SALADS

**Coco's Duck Salad (GL/M/SO/G)** 95  
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)** 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 (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.

**Caesar Salad (G/F/D/E/GL/M)** 85  
Tender Chicken Cooked in Rich creamy tomato and cashew-based sauce and touch of Fenugreek powder

## 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

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

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

**Vegan Spaghetti Meatballs (G/LP/G/C)** 95  
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)** 80  
A hearty vegan patty served in a toasted bun with fresh greens, pickles, and a creamy vegan mayo, served with fries and sauce.

**Coco Buffalo Chicken Burger** 90  
(G/D/GL/L/M/SE)  
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, LoLo Rosso, Yellow Cheddar Slice and toasted pita

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

**Coco Burger - Beef (D/E/GL/M/G)** 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 (E/F/GL/SE/SO/SL/G)** 130  
Pan-seared salmon served glazed in teriyaki sauce, asparagus, caviar and bok choy & lime mayo.

**Short Ribs (C/D/GL/SE/SO/G)** 180  
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.

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

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

**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 (D/GL/M/SE/SO/G)** 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 (D/E/GL/F/CR/L)** 125  
Al dente linguine tossed in a chili-garlic tomato sauce, with juicy shrimps & micro greens.

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

**Asado Lamb Shank (C/D/GL/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

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.

## FLAME GRILL

- |   |  |  |
|---|--|--|
| <p><b>Wagyu Striploin (MB9, 250-280gr)</b> 300<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)</p> <p><b>Wagyu Ribeye (MB9+, 250-280gr)</b> 330<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)</p> <p><b>Tomahawk (1-1.1kg)</b> (G/M/E/D) 699<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)</p> | <p><b>T-bone Steak (450-485gr)</b> (M/E/G/D) 310<br/>A robust and tender cut of Australian T-bone steak, char grilled for bold flavour, Served with truffle sauce (add gold + 200)</p> <p><b>Tavuk Chicken</b> (D/G) 90<br/>Marinated chicken skewers, grilled for a smoky finish, paired with a tangy tzatziki and homemade chilli dip.</p> <p><b>Mixed Coco Shish</b> (D/G) 150<br/>A mix of lamb, chicken, and lamb skewers, seasoned and grilled, with a tangy tzatziki and homemade chili dip.</p> <p><b>Grilled Whole Baby Chicken</b> 130<br/>Whole baby Chicken marinated with Asian spices and grilled to perfection and served with salad and lemon.</p> | <p><b>Lamb Shish</b> (D) 105<br/>Juicy lamb skewers marinated in Middle Eastern spices, with a tangy tzatziki and homemade chili dip.</p> <p><b>Lamb Chops</b> 150<br/>Fresh lamb chops marinated and grilled to perfection and served with mixed green salad and chili sauce.</p> <p><b>Grilled Tiger Prawns</b> (G) 150<br/>Marinated tiger prawns grilled to perfection and served with salad, lemon wedges and chili sauce.</p> <p><b>Grilled Chicken Wings</b> (G/D) 90<br/>Marinated Chicken wings with Coco garlic and Chilli Sauce</p> |
|---|--|--|

## COCO's SUSHI

- |   |   |   |
|---|---|---|
| <p><b>Dragon Roll</b> (F/CR/GL/E/SO/SL) 75<br/>Asparagus, breaded prawns, avocado, spicy mayo nori, salmon caviar, soy sauce.</p> <p><b>Truffle Spicy Tuna</b> (F/E/SO/GL/MO/CR/SL) 90<br/>Tuna rolls spiced with chili and enhanced with aromatic truffle oil.</p> <p><b>Vegan Sushi</b> (SO/GL/M/SL) 65<br/>A mix of plant-based rolls featuring avocado, cucumber, and pickled vegetables.</p> | <p><b>California Sushi Roll</b> (F/GL/SO/CR/SL/E/M) 75<br/>Crab, avocado, cucumber, nori, soy sauce, pickled ginger, tobiko.</p> <p><b>Coco Nigiri Selection</b> 115/185<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 &amp; unagi</p> <p><b>Rainbow Roll</b> (CTR/F/E/M/SL) 105<br/>filled with pulled crab meat, Avocado and topped with Salmon, Tuna, Ebi and Sliced Avocado.</p> | <p><b>Salmon &amp; Philadelphia</b> (F/D/SL) 85<br/>Fresh salmon and cream cheese wrapped in sushi rice and topped with more salmon.</p> <p><b>Coco Sashimi Platter</b> 105/175<br/>(F/CR/SO/GL/SE/SL)<br/>(4pcs / 8 pcs)<br/>Selection of Sashimi cuts with Scottish Salmon, Ebi, Bluefin Tuna, Unagi.</p> <p><b>Coco Fried Sushi</b> (CR/GL/E/SO/D/SL) 85<br/>Crispy fried shrimps sushi rolls with a teriyaki sauce drizzle.</p> |
|---|---|---|

## FROM THE WOK

- |   |   |  |
|---|---|--|
| <p><b>Teriyaki Prawns</b> (CR/GL/E/SO/D/SL) 105<br/>Juicy prawns stir-fried in a sweet and savoury teriyaki glaze.</p> <p><b>Thai Style Wagyu Beef</b> 115<br/>(GL/SO/F/G/P/MO)<br/>Spicy Thai delicacy made of sliced tender wagyu beef, lemon grass, kaffir lime, galangal and soy.</p> | <p><b>Stir-Fried Noodles</b> (GL/SO/E/SE/SO/G) 110<br/>(Veg / Chicken / Beef / Shrimp)<br/>Egg noodles stir-fried with vegetables, soy, white pepper and sesame, finished with a hint of chili.</p> <p><b>Pad Thai Noodles</b> (F/MO/CR/SO/E) 110<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</p> | <p><b>Fire Chili Chicken</b> (E/GL/SO/G) 95<br/>Spicy stir-fried chicken with red chillies, garlic, and ginger, perfect for spice lovers.</p> <p><b>Sweet &amp; Sour Chicken</b> (E/GL/G) 95<br/>Tender chicken strips battered, dip fried, cooked with bell pepper and pineapple based sweet and tangy sauce.</p> |
|---|---|--|

## SIDES

- |  |  |  |
|--|--|--|
| <p><b>Coco Rice</b> (GL/S) 40<br/>Lemongrass &amp; Coconut Steamed Rice, Soy Sauce, Fried Onions.</p> <p><b>Skin-on Fries</b> (GL) 40<br/>Crispy golden fries with their skin, for extra flavour.</p> <p><b>Paratha</b> (GL/D) 30<br/>A flaky, buttery flatbread perfect for dipping.</p> <p><b>Sauteed Greens</b> (G/D) 35<br/>Assorted blanched greens with baby carrots, tossed with garlic butter.</p> <p><b>Dal Tadka</b> (G/D) 45<br/>Lentils cooked with spices and tempered with cumin, dry red chilli, garlic and Ghree</p> | <p><b>Messy Wedges</b> (M/E/G/D) 55<br/>Wedges, sriracha mayo, jalapenos, crispy turkey bacon, cheddar cheese, spring onions.</p> <p><b>Steak Cut Chips</b> (GL) 40<br/>Chunky, crispy steak cut chips, seasoned to perfection.</p> <p><b>Creamy Mash</b> (D) 40<br/>Velvety mashed potatoes, blended with cream and butter.</p> <p><b>Bread Basket</b> (GL/D/SE,L) 35<br/>An assortment of freshly baked bread.</p> <p><b>Bhindi Do-Piyaza</b> (G/D) 45<br/>Okra cooked with garlic, onion and tomato-based gravy</p> | <p><b>Roasted Baby Potatoes</b> (G/D) 40<br/>Roasted baby potatoes tossed with fresh herbs, sea salt and extra virgin olive oil.</p> <p><b>Truffle Mac n Cheese</b> (G/D/GL) 60<br/>Creamy macaroni and cheese with elevated with a hint of truffle oil &amp; truffle paste.</p> <p><b>Egg Fried Rice</b> (E/G/SO) 45<br/>Fluffy jasmine rice stir-fried with egg, vegetables, and a hint of soy.</p> <p><b>Chapati (2 pcs)</b> (GL) 25<br/>Soft, freshly made chapati bread, ideal as an accompaniment to curries.</p> <p><b>Naan Bread</b> (GL/E/D) 20</p> <p><b>Tandoori Roti</b> (GL) 15</p> |
|--|--|--|

## EXTRAS

- |   |  |   |
|---|--|---|
| <p><b>Truffle &amp; Parmesan Mayo</b> (E/M/D) 10<br/>A luxurious mayo with earthy truffle and nutty Parmesan notes.</p> <p><b>Caramelized Mushroom Mayo</b> (E/M) 10<br/>A savory mayo blended with caramelized mushrooms for an umami-rich finish.</p> <p><b>Side Salad</b> 10<br/>A fresh mix of greens, cherry tomatoes, and cucumbers, lightly dressed.</p> | <p><b>Sriracha Mayo</b> (E/M) 10<br/>Spicy and creamy mayo with a sriracha kick.</p> <p><b>Mushroom Sauce</b> (G/D) 10<br/>A creamy mushroom sauce, perfect for steaks and grilled dishes.</p> <p><b>Peppercorn Sauce</b> (D/G) 10<br/>A classic sauce with pink peppercorn and cream, ideal for red meat.</p> | <p><b>Lemon Chili Mayo</b> (E/M) 10<br/>Zesty and spicy mayo with a touch of citrus.</p> <p><b>Vegan Sriracha Mayo</b> (SO/SE/M/C/G) 10<br/>A plant-based take on sriracha mayo with all the flavor and none of the compromise.</p> <p><b>Garlic Aioli</b> 10</p> |
|---|--|---|

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.