



COCO
GRILL & LOUNGE

MENU



/COCO_RESTAURANTS

THE BEGINNING

Citrus Olives (contains citrus) 4 Home Marinated Olives with notes of Orange, Lemon & Rosemary	Sumac Yogurt Aubergines (S/D/N/G) 5 Fried Aubergines Dip with Tahini Pomegranate, Yogurt & Shaved Almonds with Homemade Turkish Bread	Crushed Avocado Chili (G) 6 Avocado Mousse, Sweet Chili Sauce With Homemade Turkish Bread
--	---	---

PIDE

Beef Pide (G) ✨ 18 Braised Beef Cubed Served With White Onion, thyme & Cherry Tomatoes	Cheese + Spinach Pide (G/D) ✨ 17 Baby Spinach Served With Spring Onion, Red Onion & Mozzarella Cheese	Cheese Pide (D/G) ✨ 16 Mozzarella Cheese & Rocket Leaf
--	---	--

STARTERS

Crispy Spiced Shrimps/ Chicken (G/B/F/D/CR) 14 Korean Glaze, Grapefruit Mayo & Burned Lemon	Hummus Duo (G/S) 7 Beetroot and Truffle Hummus, With Homemade Turkish Bread	Glazed Cauliflower (S/B) 8 Crispy Cauliflower, Coco BBQ Sauce Spring Onions, Coriander, Sesame Seeds, Tahini Sauce	Korean Spicy Chicken Wings (E/G/S) 13 Deep Fried Flat Wings Glazed In Spicy Korean Sauce & Sesame Seeds
Crispy Calamari (G) ✨ 14 Chilli Coriander Glaze, Burned Lime	Slow Cooked Duck Tacos (G/D/S) ✨ 12 Hoisin Marinated Duck Served With Crispy Tacos	Spicy Chicken Bao Bun (G/B/S/E) 13 Spiced crispy chicken, siracha mayo, toasted sesame seeds.	Shingara Chat (D/G/E/M) 10 Spicy shingara, chick peas, yoghurt & tamarind sauce
			Pulled Duck Rolls (C/G/E) 13 Pulled duck rolls served with spicy chilli sauce

MAINS

Vegan Plant Based Meat Ball Spaghetti (G) 18 Plant Based Meat Balls, Pasta Linguine, Sicilian Tomato Sauce & Vegan Cheese	Coco Special Chicken (G/D) 28 Chicken Thigh Served With Creamy Mushroom Sauce, Creamy Mashed Potato & Mixed Salad
Vegan Burger (G/B) 20 Brioche Bun, Burger, Vegan Cheese, Iceberg lettuce, Vegan Sriracha Mayo, Crispy Onions	Black Cod (B) 42 Marinate In Kefir Lime & Miso Paste, Served With Pak Choi & Sweet Chilli Sauce
Coco Burger (E/G/D/M) 20 Beef or Chicken, Brioche Bun, Coco Signature Sauce, Monterey Jack Slice Cheese, Baby Jam Salad, Tomato, Gherkin	Coco Salmon (E) 26 Pan Fried Salmon Served With Asparagus, Baby Carrot & Orange Segment
Asado Lamb Shank (B/G/S/B) 27 Coco Unique Spice Blend Shank	Teriyaki Chicken (B/D) 25 Chicken thigh marinated by coco special teriyaki sauce, served with pak Choi, asparagus
Spicy Shrimp Linguine (F/G/D) 20 Linguine Pasta, Spicy Sicilian Tomato Sauce, Shrimp	COCO Kabsa (G/D) 22 Arabian Style Spiced Half Chicken & Flavored Rice
Fire Chilli Chicken (G/E) 20 Crispy fried chicken tossed in spicy peppers & onion sauce	

SIDES

Coco Rice (B/D) 5 Lemongrass & Coconut Steamed Rice, Soy Sauce, Crispy Onions	Skin - On Fries (G) 5 Hand Cut & Fried
Messy Wedges (D/E/G) 10 Fries, Caramelized Mushrooms Mayo, Sriracha Mayo, Turkey Bacon, Gruyere Cheese, Spring Onions	Steak Cut Chips (G) 5
Roasted Baby Potatoes 5	Turkish Bulgur (G) 5 Fragrant Bulgur Wheat Cooked In Spices & Tomato
Coco Spicy Rice (D) 5	Creamy Mash Potato (D) 5
Sweet Potato Fries (G) 6	Bread Basket (G/D) 5 Selection of Bread

EXTRAS

Coco Sauces: 2 Truffle & Parmesan Mayo (E/M/D) Sriracha Mayo (E/M) Caramelized Mushrooms Mayo (E/M) Vegan Sriracha Mayo (S), Lemon Chilli Mayo (E/M)	Side Salad (Vg) 4 Italian Mixed Leaves, Pomegranate Seeds, Honey-Sumac Dressing
	Mushroom Sauce (D) 3.5
	Peppercorn Sauce (D) 3.5

FLAME GRILL

Rib-Eye Steak 250gr (E/D) 35 (Add 24k Gold - £50) Argentinian Black Label Rib-Eye Steak, Mixed Leaves, Sumac Dressing Truffle Mayo, Maldon Salt	Wagyu Sirloin 250gr (E/D) 65 (Add 24k Gold - £50) Dry Aged Wagyu Steak, Mixed Leaves, Sumac Dressing, Truffle mayo, Maldon Salt
Grilled Chicken Wings (G/D) 20 Marinated Chicken Wings & Coco Garlic & Chilli Sauce	Wagyu Ribeye Steak (E/D) 55 (Add 24k Gold - £50) Dry Aged Wagyu Ribeye Steak, Mixed Salad Leaves, Truffle Mayo, Maldon Salt
Tender Lamb Chops (G/D) 35 Chargrilled Lamb Chops, Coco Tzatziki Sauce & Chilli Sauce	Argentine Ribeye Steak Burger (D/G/E) 28 Brioche Bun, Coco Signature Sauce, Monterey Jack Slice Cheese, Mesclun Salad, Tomato, Gherkin
Turkish Iskender (G/D) 20 Tomato Sauce, Lambadana, Sumac Yogurt & Coco Tzatziki Sauce	Tavuk Shish (D/G) (Option Breast or Thigh) 24 Cubes of Marinated Chicken, Served with Tzatziki Sauce & Chilli Sauce
Grilled Tiger Prawn (F/CR) 35 Shell-on tiger prawn marinated in spicy chilli & garlic	Lamb Shish (G/D) 28 Cubes of Lamb Served with Coco Tzatziki & Chilli Sauce
Tomahawk (D/E) ✨ 140 35 Day Aged Succulent Steak on The Bone 1000gr. Served With Truffle Parmigiano Mayo	Mixed Coco Shish (D/G) 35 Cubes Of Marinated Lamb & Chicken, Adana, Chilli Sauce & Tzatziki Sauce

SALADS

Vegan Potato Waldorf (Vg/C/N) 9 New Potatoes, Diced Celery, Fresh Parsley, Green Apples, Vegan Mayo (Add Chicken Cubes - £5)	Spoon Salad 9 Fresh Diced Vegetables, Dressed with Lemon, Lime & Olive Oil
Crunchy Matai Salad (G/E) 10 Packed With Tropical Flavor From Mango, Kimchi Mayonnaise, Corn & Bombay Mix	Kale Apple Salad 10 Kale, Pomegranate, Granny Smith Apple, Honey Sumac Dressing (Add Quinoa - £5) (Add Pan Fried Chicken - £5)
Avocado & Mango Salad 10 Avocado, mango, red onion & mix leaf salad with chilli & lemon dressing	Strawberry & Avocado Leaf Salad (M) 10 Mix leaf salad, avocado, strawberry with mustard dressing
	Duck Salad (D/S) 15 Hoisin Marinated Duck Served Mesclun Salad Leaf, Granny Smith Apple & Fresh Pomegranate.

For food allergies please speak to a member of staff about your requirements.
Allergens are present in our kitchen so we cannot guarantee dishes are 100% allergen free.

D - contains dairy, G - contains gluten, N - contains nuts, VG- Vegan, F - contains shellfish, S - contains sesame,
M - contains mustard, B - contains soybean, C - contains Celery, CR- Crustaceans, MO - Molluscs, ✨ - New Items

Please not fish may contain bones. A discretionary service of 12.5% will be added to your bill. All prices are in GBP and include 20% VAT.