



COCO

GRILL & LOUNGE

MENU



/coco_restaurants

THE BEGINNING

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

Crispy Spiced Shrimps/Chicken (G/F/E/B/M) Korean Glaze, Grapefruit Mayo & Burned Lemon	13	Hummus Duo (G/S/Vg) Beetroot and Truffle Hummus, with Homemade Turkish Bread	7	Glazed Cauliflower (B/S/G/Vg) Crispy Cauliflower, Coco BBQ Sauce Spring Onions, Coriander, Sesame Seeds , Tahini Bread	8	Sumac Boneless Chicken Wings (E/G/M) Confit Wings, Sumac, Lemon Zest Burned Lime, Lemon Chili Mayo	10
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MAINS

Forest Mushroom Orzotto (D) Barley Risotto, Oyster and Grolle Mushrooms, Goat Cheese Cream & Truffle Oil	16	Black Cod (F/E/M/B) Marinate in Kefir Lime and Miso, Lemon Chili Mayo & Pak Choi	39
Vegan Burger (G/Vg/M) Brioche bun, MM Burger, Vegan Cheese, Iceberg lettuce, Vegan Sriracha Mayo, Crispy Onions	18	Coco Special Chicken (G/D/E/B/M) Chicken thigh served with creamy mushroom sauce, creamy mashed potato and mixed salad	28
Coco Burger (G/D/E/B/M) Brioche Bun, Beef OR Chicken Patty, Gruyere Cheese, Iceberg Lettuce, Truffle Mayo, Caramelized Mushroom Mayo, Crispy Onions served with Skin-on Fries	18	Coco Salmon (F/E/M) Pan fried Salmon served with asparagus, baby carrot and orange segment	25
Asado Lamb Shank (B/N) Marinated in soy & coconut sugar with Coco grill's unique spice blend	25	Grill Tiger Prawn (F/E/M) Grilled tiger prawns cooked to perfection over hot coal served with mixed salad	32

SIDES

Coco Rice (B) Lemongrass & Coconut Steamed Rice, Soy Sauce, Crispy Onions	4	Skin-on Fries (Vg) Hand cut and fried	4
Messy Wedges (E/M/B/D) Fries, Caramelized Mushrooms Mayo, Sriracha Mayo, Turkey Bacon, Gruyere Cheese, Spring Onions	10	Steak Cut Chips	4
Roasted Baby Potatoes	4	Turkish Bulgur (Vg) Fragrant bulgur wheat cooked in spices and tomato	4
		Creamy Mash Potato (E/M/B/D)	4
		Bread Basket (G) Selection of Bread	4

FLAME GRILL

Rib-eye Steak 250gr (E/M) (Add 24k Gold – £50) Argentinian Black Label Rib-Eye Steak, Mixed Leaves, Sumac Dressing, Truffle Mayo, Maldon Salt	32	Wagyu Sirloin 250gr (E/M/B/G) (Add 24k Gold – £50) Dry Aged WagyuSteak, MixedLeaves, Sumac Dressing, Truffle mayo, Maldon Salt	60
Grilled Chicken Wings (G) Marinated Chicken Wings and Coco Garlic & Chili Sauce	19	Tavuk Shish (G) Cubes of Marinated Chicken, Served with Tzatziki sauce & Chili Sauce	22
Tender Lamb Chops (G) Lamb Chops and Coco Tzatziki sauce & Chili Sauce	35	Lamb Shish (G) Cubes ofLamb Served with Coco Tzatziki & Chili Sauce	24
Turkish Iskender (G/D) Tomato sauce, Lambadana, sumac yogurt, and coco tzatziki sauce	18	Mixed Coco Shish (E/M/G) Cubes of mar inated lamb and chicken, adana, chili Sauce and tzatziki sauce	35
		Butterfly Farruj Chicken (G) Grilled baby chicken, served with red cabbage, red onion and portobello mushroom	25

SALAD

Vegan Potato Waldorf (Vg/C/N) New Potatoes, Diced Celery, Fresh Parsley, Green Apples, Vegan Mayo – £9 (Add Chicken Cubes – £2)	9	Kale Apple Salad Kale, Granny Smith Apple, Pomegranate, Honey Sumac Dressing (Add quinoa – £3)	10
Spoon Salad Fresh Diced Vegetables, Dressed with Lemon, Lime and Olive Oil	9		

EXTRAS

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

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

Please note fish may contain bones.

A discretionary service of 12.5% will be added to your bill. All prices are in GBP and include 5% VAT.