

MENU


COCO
EATS

BREAKFAST MENU

Served from 8:00 AM till 12:00 PM

OUR MORNING SPECIAL

COCO BREAKFAST 220 GH¢
Egg your way, hash browns, pork bacon, chicken frankfurter, sloppy joes, mini pancakes, maple syrup, sliced bread

ENGLISH BREAKFAST 190 GH¢
Chicken or pork sausage, egg your way, pork bacon, sautéed mushrooms, grilled tomatoes, jam, baked beans, sliced bread

COCO'S SIGNATURE

HALLOUMI POMODORO (vegetarian) 175 GH¢
Pistachio, sun-dried tomatoes, pomodoro sauce, sliced baguette

COCO'S TRUFFLE CROISSANT 200 GH¢
Tornado egg, smoked ham or turkey, mozzarella, cheddar, truffle mushrooms spread, chives mayo

SANDWICHES

BREAKFAST WRAP 160 GH¢
Soft tortilla, scrambled eggs, pork bacon, cheddar, jalapeños, mayo

SMOKED TURKEY FUSION 165 GH¢
Panini, smoked turkey, sundried tomatoes, fresh mushrooms, arugula, parmesan, peppercorn honey mustard

HALLOUMI BACON NEW 175 GH¢
Panini, tomatoes, arugula, mayo

COCO'S CLUB SANDWICH 175 GH¢
Bacon or smoked turkey, sliced bread, chicken strips, fried egg, cheddar, mashed avocado, arugula, gherkins, sun-dried tomatoes

SALMON AVO 190 GH¢
Panini, smoked salmon, avocado, cucumber, arugula, baby spinach, pickled radish, sundried tomatoes, chives, cream cheese

OATS & YOGHURT BOWL

POWER OATS 100 GH¢
Banana, peanut butter, chocolate

COCO OATS 110 GH¢
Almond flakes, mixed berries, chia seeds

CINNAMON BANANA OATS NEW 110 GH¢
Banana, toasted almond flakes, cinnamon, chia seeds

MANGO 95 GH¢
Sweet Greek yoghurt, coconut milk, granola, chia seeds, honey

MIXED BERRY 95 GH¢
Sweet Greek yoghurt, coconut milk, granola, chia seeds, honey

CROFFLES

LOTUS 100 GH¢

CHOCOLATE 100 GH¢

OREO WHITE CHOCOLATE 100 GH¢

TARTINES

SMASHED AVOCADO (Vegan) 110 GH¢
Fibre loaf bread, mashed avocado, pickled radish, cherry tomatoes
Add Grilled halloumi cheese 50¢

SALMON EGG HOLLANDAISE 180 GH¢
Fibre loaf bread, scrambled egg, smoked salmon, mashed avocado, arugula, baby spinach, sauce Hollandaise

POACHED EGG 155 GH¢
Potato waffle, mashed green peas, pork bacon, smoked velouté

TO SHARE

TACOS CHICKEN SHAWARMA ^{NEW}	150 GH¢
Homemade tacos, chicken slices, cheddar, lettuce, gherkins, crispy potato sprinkle, pico de gallo, garlic mayo sauce	
TACOS BEEF BURGER ^{NEW}	150 GH¢
Homemade tacos, beef patty, cheddar, lettuce, gherkins, avocado, pico de gallo, thousand island sauce	
PARMESAN POTATO WEDGES ^(Vegetarian)	135 GH¢
Served with truffle mayo dip	
BAKED BRIE ^(Vegetarian)	250 GH¢
Spicy fig jam, caramelized walnuts, rosemary, sliced baguette	
MEAT THE PIE	150 GH¢
Mini pie stuffed with spicy lamb, sour cream dip	
CHEFS TRUFFLE HUMMUS	250 GH¢
Angus beef chunks, cashew nuts, sliced baguette	
COCO'S CHIPS BASKET ^(Vegan)	90 GH¢
Sweet potatoes, yam, cassava, spicy salsa dip	
CHICKEN STICKS ^{NEW}	135 GH¢
Fried chicken strips coated with panko, sweet chilli mayo dip	
CHICKEN WINGS	145 GH¢
Choice of spicy green chilli, honey mustard, BBQ or sweet chilli	
CALAMARI FRITTO	200 GH¢
Fried calamari chunks, shallot, garlic, capsicum, red chilli, tartar dip	
AJILLO PRAWNS ^{NEW}	235 GH¢
Pan-seared prawns, garlic lemon butter sauce, sliced baguette	
SHRIMPS LOVERS	210 GH¢
Fried shrimp coated with chef's special crumbs, spicy-sweet mayo sauce	

BURGERS

Served with French fries or Coco's chips

Our burger patty is made from certified Wagyu beef graded MS:8-9

COCO SMASH BURGER	250 GH¢
Double smashed patties, cheddar, gherkins, grilled onions, crispy potato chips, thousand island sauce	
THE CLASSIC	250 GH¢
Beef patty, cheddar, grilled onions, tomatoes, lettuce, gherkins, mayonnaise	
B.B.Q	290 GH¢
Beef patty, cheddar, pork bacon, lettuce, grilled onion, avocado, BBQ sauce	
SWISS MUSHROOM TRUFFLE	300 GH¢
Beef patty, swiss cheese, sautéed mushroom, caramelized onion, arugula, creamy garlic-truffle sauce	
CRISPY CHICKEN BURGER	250 GH¢
Breaded chicken fillet, lettuce, arugula, avocado, honey mustard sauce	

SALADS

KALE FATTOUSH ^(Vegan)	170 GH¢
Kale, lettuce, tomatoes, cucumber, scallion, radish, capsicum, mint, fried pita bread, Fattoush dressing	
Add goat cheese 50 GH¢	
Add grilled halloumi cheese 50 GH¢	
CAESAR ^(Vegetarian)	180 GH¢
Iceberg lettuce, croutons, parmesan, cashew nuts, sundried tomatoes, Caesar dressing	
Add grilled chicken 45 GH¢	
Add grilled shrimp 65 GH¢	
QUINOA FIESTA ^{NEW}	210 GH¢
Quinoa, kale, arugula, avocado, cucumber, cherry tomatoes, hazelnuts, black sesame, fig jam, balsamic dressing	
Add grilled halloumi cheese 50 GH¢	
Add grilled shrimp 65 GH¢	
GOAT CHEESE ^(Vegetarian)	265 GH¢
Mixed greens, walnuts, dried cranberry, cherry tomatoes, avocado, mango, cucumber, goat cheese, honey vinaigrette dressing	
COBB	225 GH¢
Iceberg lettuce, chicken fillet, pork bacon, boiled egg, blue cheese, avocado, cherry tomatoes, cucumber, scallion, herby mayo dressing	
SHRIMP ROLLS	210 GH¢
Rice paper stuffed with shrimp, rice stick noodles, black beans, avocado, mango, edamame, carrot, cucumber, lettuce, sesame soy dressing	
GRILLED SALMON AVOCADO	285 GH¢
Kale, lettuce, baby spinach, scallion, radish, cherry tomatoes, avocado, cashew nuts, edamame, honey glazed salmon, teriyaki mayo dressing	

SANDWICHES

GRILLED CHICKEN ^{NEW}	235 GH¢
White baguette, grilled chicken fillet, lettuce, tomatoes, cucumber pickles, cheese, garlic mayo sauce, French fries	
CRISPY CHICKEN WRAP ^{NEW}	235 GH¢
Tortilla wrap, fried chicken fillet, cheddar, honey mustard, BBQ sauce, French fries	
Z-ULTIMATE ANGUS	280 GH¢
White baguette, angus tenderloin, blue cheese, sautéed mushroom, caramelized onion, arugula, mayo-steak sauce, French fries	
QUESADILLAS	
Soft tortilla, cheddar, mozzarella, onion, capsicum, sour cream & Mexican sauce	
CHICKEN	190 GH¢
BEEF	195 GH¢
SHRIMPS	225 GH¢

PIZZAS

MARGHERITA (Vegetarian)	140 GH¢
Tomato sauce, mozzarella, parmesan	
Add veggies 65 GH¢	
CREAMY PESTO MUSHROOM (Vegetarian)	190 GH¢
Pesto sauce, cream cheese, mozzarella, parmesan, mushroom, sundried tomatoes, arugula, caramelized walnut	
Add truffle oil 70 GH¢	
SMOKED PEPPERONI	185 GH¢
Tomato sauce, mozzarella cheese, smoked pork pepperoni	
CHILI BEEF	180 GH¢
Tomato sauce, mozzarella cheese, minced beef, red chili	
CHICKEN B.B.Q	180 GH¢
Tomato sauce, mozzarella cheese, sweet corn, chicken fillet, onion, BBQ sauce	

PASTAS

PENNE ARABIATA (Vegetarian)	190 GH¢
Spicy Pomodoro, olives, parmesan cheese	
RAGU ALLA BOLOGNESE	210 GH¢
Spaghetti, Bolognese sauce, parmesan cheese	
FETTUCCINI DE POLO	245 GH¢
Tagliatelle, chicken, mushrooms, cream sauce, parmesan cheese	

RICE & NOODLES

MEAT MEDLEY	
Chicken fillet, beef tenderloin strips, vegetables	185 GH¢
Fried rice	205 GH¢
Jollof	215 GH¢
Egg noodles	
CHIMICHURRI BEEF NEW	260 GH¢
Beef tenderloin slices, green peas rice, chimichurri salsa	
CHICKEN COCONUT	185 GH¢
Yellow rice, chicken, vegetables	
CHIPOTLE B.B.Q PORK CHOPS	235 GH¢
Mexican-style rice, pork chops, spicy potato sprinkles, tomato sauce	
BLACK RICE SALMON	265 GH¢
Edamame, garlic, onion, green peas, grilled salmon, teriyaki sauce	
SPICY SHRIMP	
Shrimps, scallion, chilli flakes, sesame	230 GH¢
Rice	260 GH¢
Egg noodles	

SIDE ORDERS

STEAMED RICE	55 GH¢
FRIED RICE	80 GH¢
JOLLOF RICE	85 GH¢
FRENCH FRIES	85 GH¢
PARMESAN BAKED POTATO	70 GH¢
MASHED POTATO	70 GH¢
SAUTEED VEGETABLES	45 GH¢
GARLIC HERB BREAD	45 GH¢

THE MAIN

RIB-EYE STEAK	450 GH¢
Imported ribeye, broccoli, soy-butter reduction sauce, served with potato wedges	
STEAK & FRIES	395 GH¢
Imported beef tenderloin, mushroom or peppercorn sauce, served with French fries	
TERIYAKI LAMB CUTLETS	420 GH¢
Char-grilled lamb cutlet tossed in teriyaki sauce, chili flakes, edamame, served with sesame braised potato	
WAGYU STEAK NEW	595 GH¢
Wagyu beef tenderloin (MS:8-9), soy butter reduction / mushroom or peppercorn sauce served with 2 sides of your choice	
CREAMY BUTTER MASALA NEW	
Cashew nuts veggie gravy, butter, cream, served with green peas rice	
Halloumi cheese	320 GH¢
Vegetables	240 GH¢
Shrimps	340 GH¢
Chicken	320 GH¢
CHICKEN DINNER NEW	300 GH¢
Fried or char-grilled fillet, corn on the cob, garlic mayo & honey mustard dip, served with your choice of rice or French fries	
CHICKEN CONFIT	300 GH¢
Confit chicken fillet stuffed with spinach, oyster creamy sauce, served with mashed potatoes	
SHRIMPY GROUPER	390 GH¢
Grouper fillet tossed in lemon creamy sauce topped with clarified shrimps, sautéed vegetables, served with your choice of fried or plain rice	
PAN-SEARED SALMON STEAK	380 GH¢
Richly flavoured salmon fillet, broccoli, creamy pesto sauce, served with potato fondue	

Prices are taxes included. A service charge of 5% will be added

COFFEE & COLD BEVERAGE

HOT COFFEE

ESPRESSO	45 GH¢
MACHIATO	55 GH¢
CON PANNA	60 GH¢
CORTADO	65 GH¢
DOPPIO	65 GH¢
CAPPUCCINO	70 GH¢
MOCHA	80 GH¢
FLAT WHITE	70 GH¢
AMERICANO	60 GH¢
AFFOGATO	80 GH¢
LATTE	70 GH¢
HONEY CINNAMON LATTE	80 GH¢
COCO SIGNATURE LATTE	80 GH¢
ADD SYRUP	15 GH¢
Vanilla Caramel Hazelnut	
MILK ALTERNATIVE	15 GH¢
Almond Soya	

HOT CHOCOLATE

MILK CHOCOLATE	75 GH¢
DARK CHOCOLATE	75 GH¢
WHITE CHOCOLATE	75 GH¢
COCO MARSHMALLOW	85 GH¢

HOT DRINKS

MATCHA LATTE	70 GH¢
CHAI LATTE	70 GH¢
SALTED CARAMEL	70 GH¢
GINGER & MINT TEA	70 GH¢

ICED DRINKS

FRAPPUCCINO	70 GH¢
CARAMEL FRAPPUCCINO	70 GH¢
ICED MATCHA	70 GH¢
ICED LATTE	80 GH¢
Vanilla Caramel Hazelnut	
ICED MOCHA	80 GH¢
ICED CHOCOLATE	70 GH¢
ICED LOTUS	80 GH¢

MILKSHAKES

CHOCOLATE	100 GH¢
VANILLA	100 GH¢
VANILLA BANANA & HONEY	100 GH¢
STRAWBERRY	100 GH¢
OREO	100 GH¢
GUMMY BEAR MILKSHAKE NEW	110 GH¢

SMOOTHIES

LEMONADE & MINT	85 GH¢
THE OATS	85 GH¢
Oats, raisins, banana, honey, milk	
PEANUT COCO	85 GH¢
Peanut butter, cocoa powder, banana, honey, milk	
MIXED BERRIES	85 GH¢
Mixed berries, pineapple, mango, banana	
GO GREEN	85 GH¢
Spinach, cucumber, apple, honey, mint	
MANGO MADNESS	85 GH¢
Mango, pineapple, banana, coconut milk, mint	
COCO	85 GH¢
Cashew nuts, almond, banana, milk, nuts, dates	

FRESH JUICES

PINEAPPLE	70 GH¢
PINEAPPLE & BEETROOT	70 GH¢
PINEAPPLE & GINGER	70 GH¢
MIXED FRUIT	70 GH¢
ORANGE & CARROTS	70 GH¢

ICED TEA

PEACH	65 GH¢
LEMON	65 GH¢
RASPBERRY	65 GH¢

TEA MARRIAGE

French Breakfast Black	75 GH¢
Earl Grey Noir	75 GH¢
The Sur Le Nil Green	75 GH¢
Casablanca Green	75 GH¢
The À L'Opéra Green	75 GH¢
Rouge Bourbon Rooibos	75 GH¢
The Bleu Des Légendes Bleu	75 GH¢
The Blanc Et Rose Blanc	75 GH¢
Chamomile Herbal	75 GH¢

MINERAL WATER & SOFT DRINKS

Still Water (Small Large)	25 GH¢ 50 GH¢
Acqua Panna (Large)	70 GH¢
Sparkling Water (Small Large)	35 GH¢ 65 GH¢
Coke Coke Light Sprite Fanta	45 GH¢
Soda Water Tonic Water	45 GH¢
Red Bull	80 GH¢

COCKTAIL & SPIRITS

SIGNATURE COCKTAILS

RED RED	150 GH¢
Tequila, beetroot, orange, carrot, agave	
COCO NUT	150 GH¢
Tequila, malibu, coconut milk	
BLACK MOJITO NEW	150 GH¢
Rum, lime, mint, charcoal, sambuca	
EDEN	150 GH¢
Gin, pineapple, moringa, elderflower	
COCO ICED TEA	150 GH¢
Earl Grey-infused vodka, apricot brandy, mint	
RUM & TINGS	150 GH¢
Rum, pineapple, ginger, apricot brandy, soda	
BATIDA DE COCO	150 GH¢
Rum, coconut milk, passion fruit, pineapple, mango	
COCO G&T	150 GH¢
Gin, cucumber, basil, rosemary	
TIRAMISU MARTINI NEW	150 GH¢
Baileys, cream cheese, vanilla, espresso	
MATCHA MARTINI	150 GH¢
Vodka, matcha, vanilla	

CLASSIC COCKTAILS

APEROL SPRITZ	135 GH¢
Aperol, prosecco, soda	
NEGRONI	135 GH¢
Gin, campari, sweet vermouth	
Smoked 30 GH¢ ☯	
OLD FASHIONED	135 GH¢
Bourbon, angostura bitters	
Smoked 30 GH¢ ☯	
ESPRESSO MARTINI	135 GH¢
Vodka, espresso, kahlúa	
MOJITO	135 GH¢
Rum, lime, mint	
WHISKEY SOUR	135 GH¢
Bourbon, lemon, simple syrup	
MAI TAI	135 GH¢
Rum, lime, orgeat syrup	
MARGARITA	135 GH¢
Tequila, lime, triple sec	
PIÑA COLADA	135 GH¢
Rum, malibu, pineapple, coconut milk	
AMARETTO SOUR	135 GH¢
Amaretto liquor, simple syrup, lemon	
EXOTIC MIMOSA NEW	135 GH¢
Prosecco, passion fruit, grenadine syrup, pineapple	

NON-ALCOHOLIC COCKTAILS

CUCUPINE	120 GH¢
Pineapple, cucumber, ginger, basil	
COCOBERRY	120 GH¢
Mixed berries, banana, coconut milk, cream	
BERRYBANA	120 GH¢
Strawberry, banana, lemon	
VIRGIN PIÑA COLADA	120 GH¢
Pineapple, coconut milk, coconut syrup	
CANDY CRUSH NEW	140 GH¢
Pineapple, orange, passion fruit, candies	

BEER

CLUB	50 GH¢
GUINNESS	50 GH¢
TALE GINGER	60 GH¢
TALE HIBISCUS	60 GH¢
CORONA	60 GH¢
HEINEKEN	60 GH¢

RUM

BACARDI WHITE	50 GH¢
BACARDI GOLD	60 GH¢
BACARDI 8 YEARS	75 GH¢
HAVANA CLUB 3 YEARS	50 GH¢
CAPTAIN MORGAN GOLD	50 GH¢
CAPTAIN MORGAN WHITE	50 GH¢
CAPTAIN MORGAN DARK	50 GH¢

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GORDONS	50 GH¢
BEEFEATER	50 GH¢
BOMBAY	50 GH¢
TANQUERAY	50 GH¢
TANQUERAY 10	90 GH¢
HENDRICK'S	120 GH¢
MONKEY 47	120 GH¢

VODKA

SMIRNOFF	50 GH¢
ABSOLUT	50 GH¢
CIROC	75 GH¢
BELVEDERE	75 GH¢
GREY GOOSE	75 GH¢

TEQUILA

OLMECA SILVER	50 GH¢
OLMECA GOLD	75 GH¢
OLMECA DARK CHOCOLATE	55 GH¢
DON JULIO BLANCO	45 GH¢
DON JULIO REPOSADO	75 GH¢
DON JULIO ANEJO	110 GH¢

BOURBON WHISKEY

JACK DANIELS	60 GH¢
WILD TURKEY	60 GH¢

IRISH WHISKEY

JAMESON	50 GH¢
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SCOTCH WHISKEY

JW BLACK LABEL	60 GH¢
JW GOLD	110 GH¢
JW BLUE LABEL	360 GH¢
CHIVAS 12	60 GH¢
CHIVAS 18	250 GH¢

SINGLE MALT

GLENFIDDICH 12 YEARS	100 GH¢
GLENFIDDICH 15 YEARS	150 GH¢
GLENMORANGIE 10 YEARS	100 GH¢
SINGLETON 12 YEARS	100 GH¢
MACALLAN 12 YEARS	100 GH¢
MACALLAN 18 YEARS	350 GH¢

COGNAC

HENNESSY VS	60 GH¢
HENNESSY VSOP	120 GH¢
HENNESSY XO	350 GH¢

LIQUOR

APEROL	45 GH¢
CAMPARI	45 GH¢
KAHLUA	45 GH¢
MALIBU	45 GH¢
BAILEYS	45 GH¢
DI AMORE AMARETTO	45 GH¢
DI AMORE SAMBUCA	45 GH¢

VERMOUTH

MARTINI DRY	45 GH¢
MARTINI ROSSO	45 GH¢
MARTINI FIERO	45 GH¢

DESSERT MENU

PAIN PERDU

Pan-fried soaked French bread, filled with Nutella and lotus crust topped with vanilla ice cream, caramel sauce

135 GH¢

COCO'S BROWNIE NEW

Diced brownies, vanilla ice cream, roasted almond, chocolate & caramel sauce

140 GH¢

RED VELVET

Moist sponge cake, topped with cream cheese frosting

140 GH¢

STICKY TOFFEE PUDDING

Moist sponge cake made with dates and walnuts, dipped in vanilla custard, topped with toffee sauce

140 GH¢

CARROT CAKE

Sweet spice cake made with toasted nuts and carrots, topped with pecan cream cheese frosting

140 GH¢

LEMON BERRY CHEESECAKE

140 GH¢

WINE & CHAMPAGNE

WHITE WINE

L'o Dalet Chardonnay France	95/450 GH¢
Baron philippe de Rothschild bordeaux France	500 GH¢
Matua Sauvignon Blanc New Zealand	630 GH¢
Pouilly Fumé France	850 GH¢
Sancerre Terroirs France	950 GH¢
Gavi di Gavi Figlio Italy	765 GH¢

RED WINE

Casa Solis Cabernet Sauvignon Chile	95/450 GH¢
Arnegui Tempranillo Rioja Spain	450 GH¢
Matua Pinot Noir New Zealand	630 GH¢
Escudo Rojo Syrah Chile	700 GH¢
Mouton Cadet Bordeaux France	700 GH¢

ROSÉ WINE

Marius Rosé d'Oc France	95/450 GH¢
Whispering Angel Côte de Provence	830 GH¢

SPARKLING WINE

Veuve du Vernay Ice	95/450 GH¢
Veuve du Vernay Ice Rosé	500 GH¢

CHAMPAGNE

Moët & Chandon Impérial Brut	2300 GH¢
Moët & Chandon Impérial Rosé	2600 GH¢
Moët & Chandon Nectar Impérial Brut	2900 GH¢
Laurent-Perrier Brut	2900 GH¢