

# COCO

LOUNGE

À LA CARTE | 12PM TO 11PM

## SOMETHING LIGHT

### SANTA MONICA (VG)(C)

carrots, corn, kale, beetroot, coriander with a splash of our chef's signature dressing

### FLORIDA STEAK SALAD (G)(F)(TN) ★

grilled flank steak, glass noodles, cucumber slices, cherry tomatoes, fresh mint leaves, pine nuts with umami dressing

### POMELO SALAD (VG)(P)(C)(G)(SB)

fresh pomelo, baby gem, cucumber, fresh coriander & mint leaves, crushed peanuts with a rich peanut dressing

### MANGO AND CRAB SALAD (G)(E)(F)(CR) ★

fresh crabsticks, iceberg lettuce, cucumber, carrots, mango, tempura flakes, fish roe with sriracha dressing

### BLACKENED SHRIMP SOBA SALAD (G)(CR)(MU) ★

grilled shrimps, asparagus, avocado, onion, red cabbage, yuzu dressing

## LITTLE BIT OF EVERYTHING & IN BETWEEN

### CRUNCHY SALMON (G)(F)(E) ★

salmon with crushed avocado, spring onion, cuttle fish flakes and tapioca crackers

### PRAWN CRACKERS (G)(CR)

crunchy prawn crackers served with a sweet chili dipping sauce

### TUNA TARTARE (G)(F)(C)(E) ★

fresh tuna & mango coated in habanero sauce, avocado salsa with coriander oil & seaweed rice crackers

### HOT GREEN PEPPER BEEF (M)(E)(G)(SB)

stir fry beef with mozzarella cheese, served spring roll style, with a creamy yoghurt dip

### CRAB ORIGAMI (G)(CR)(E)(SB) ★

fresh crabsticks, seaweed paper in sushi rice, topped with tempura flakes, kewpie mayo, teriyaki sauce & chives

### 49 TUNA BURGER (F)(E)(G)(SB)

fresh diced tuna, kewpie mayo, lettuce, sandwiched between Japanese rice

### TORTILLA BULGOGI (G)(M)

59 bulgogi style chicken, shredded lettuce, mixed cheese, marie rose sauce served with plantain chips

### BEEF SANDO (G)(M)(E)

59 grilled tenderloin, cabbage, orange cheese, kewpie mayo in fresh brioche bread

## THE MAIN THING

### 65 MALIBU SALMON (G)(F)(A)(SB) ★

Norwegian salmon marinated in umami coconut rum, served with creamy mashed potato & Asian salad

### 65 SOY SALSA CHICKEN (G)(SB) ★

a grilled chicken thigh with parmentier potatoes, cucumber salad & soya salsa

### COCO TENDERLOIN (G)(M)(SB)

99 slices of juicy tenderloin served with cauliflower puree & assorted mushrooms

### MANGO SALSA PRAWN (CR)

89 tiger prawn, grilled butterfly style, with corn ribs & fresh mango salsa

## ROLLIN' ON OCEAN DRIVE

### SMOKY EEL (G)(F)(S)(SB) ★

69 salmon, torched eel, cucumber & sesame seed roll, drizzled in teriyaki sauce

### MANGO CALIFORNIA (G)(F)(CR) ★

79 mango & cucumber roll, covered in fresh crabstick, tempura flakes, fish roe, kewpie mayo & teriyaki sauce

### SALMON ABURI (G)(D)(F)(M)

69 avocado & spring onion roll, cream cheese, topped with torched salmon slices

### 54 MEDALLIONS ROLL (G) ★

tenderloin slices, cucumber & asparagus roll, served with gyudon sauce

### 59 SALMON ROULADE (G)(D)(F)

69 fresh Norwegian salmon, fish roe & mozzarella roll, served with a seaweed salad & pepper sauce

### SUMMER ROLL (CR)

49 fresh shrimps, carrot, cucumber, lettuce, mint, coriander & mango roll, served with a tangy pickled sauce

### PLANTBASE BURITO (VG)(G)(SB)

99 soy marinated tofu, sushi rice, mango, lettuce & cucumber roll, served with a kale seaweed salad

### FISHLESS (VG)

49 avocado, cucumber, carrots, asparagus, mango, rolled in soy paper

## ENDLESS CRAVE

### ICE CREAM TEMPURA (M)(E)(GC) ★

45 vanilla ice cream, orange crêpes & crunchy flakes, drizzled with caramel sauce

### NOT YOUR USUAL FRUIT CUTS (VG)

45 Coco style seasonal fruit cuts

### MANGO PASSION CHEESECAKE (M)(E) ★

45 Miami style cheesecake with mango & passion fruit jelly, served with passion fruit mousse

### CHOCOLATE ALMOND ORANGE (M)(E)(TN)

45 chocolate almond orange fudge, with a chocolate mousse topping & cacao nibs

### MOCHI (M)

45 assorted selection of mochi

★ Hero Dishes

(A) alcohol (CL) celery (C) coriander (CR) crustaceans (E) eggs (F) fish/fish product (G) gluten (GC) gluten & cereals (M) milk (MU) mustard (P) peanuts (S) sesame (SB) soy beans (TN) tree nuts

All prices are in AED (UAE Dirhams) and inclusive of 10% service charge, 7% municipality fees and 5% VAT

# COCO

LOUNGE

## BEVERAGES

### SIGNATURE COCKTAILS

**CHAMBORD MARTINI** 62  
chambord liqueur, fair amount of vodka, fresh blackberry, lime juice

**SUMMER PINK** 60  
strawberry gin, fresh strawberry, lime juice, simple syrup, top-up with sprite

**LITTLE HAVANA** 60  
spice thing up with spiced rum, passion fruit syrup and shake it all with pineapple juice

**PEACHY** 69  
good amount of gin, cucumber purée, lime cordial, lime juice, elderflower syrup, dash of soda

**SANTA MONICA'S SUNSET** 69  
fair amount of gin, white rum, grapefruit juice, elderflower syrup, butterfly pea infused.

**CARIBBEAN VIBE** 62  
spice thing up with spiced rum, coconut essence, lime juice, grapefruit juice and shake it all with orange juice

**COCONUTBERRY** 82  
very good amount of gin, crushed berries, mixed berries puree, lime juice, top-up with coconut berry Red Bull and keep the rest of the can

**CHUCHU BULL** 82  
coconut rum, good amount of white rum, pineapple juice, lime juice, coconut puree, top-up with coconut berry Red Bull and keep the rest of the can

### CLASSIC COCKTAILS

**APEROL SPRITZ** 70  
aperol, sparkling wine, soda

**MOJITO** 60  
bacardí white rum, soda, lime, and mint (flavours: classic, strawberry, passion fruit)

**MARTINI** 60  
vodka base, choose one pure below, lime juice (flavours: lychee, passion fruit, coconut, apple)

\*Let us know for more classic cocktails

### NON-ALCOHOLIC COCKTAILS

**PINK HORIZON** 38  
fresh passion fruit, passion fruit syrup, strawberry syrup, lime juice, and soda

**GIN FREE & TONIC** 38  
lyre's london dry, tonic water, grapefruit slice

**BLUEBERRIES SMASHED** 38  
fresh blueberries, honey, lemon juice, soda

**MANGO & PASSIONFRUIT MULE** 38  
mango purée, lemon juice, simple syrup, ginger ale

**PEACH LEMONADE** 38  
peach syrup, lemon juice, edible gold dust, soda

### RED WINES

House Red 45 | 185  
Zuccardi A, Malbec, Argentina 60 | 295  
Navajas Tempranillo & Garnacha, Spain 55 | 245  
M.Chapoutier, 'Belleruche', France 65 | 325  
Casillero del Diablo Reserva, Merlot, Chile 55 | 245  
Oyster Bay, Pinot Noir, New Zealand 425

### WHITE WINES

House White 45 | 185  
La Luciana, Gavi, Italy 65 | 325  
Barefoot, Sauvignon Blanc, USA 55 | 245  
Emotivo, Pinot Grigio, Italy 50 | 215  
Tesch Unplugged, Riesling, Germany 325  
J. Moreau & Fils, Chablis, France 525  
Oyster Bay, Sauvignon Blanc, New Zealand 395

### ROSÉ WINES

House Rosé 45 | 185  
M de Minuty, Provence Rosé, France 70 | 395  
Domaine's Fabre Oh! By Omerade Rosé, France 60 | 295  
Cuvée Sabourin Rosé Blush, France 55 | 245  
Rosé d'Anjou, Domaine Des Nouelles, France 50 | 225  
Antinori Cippreseto Rosato, Toscana, Italy 315

### SPARKLING WINES

Atto Primo Brut, Italy 55 | 250  
Atto Primo Rosé, Italy 60 | 275  
Da Luca Rosé, Italy 60 | 275

### CHAMPAGNE

Moët & Chandon Impérial, France 850  
Moët & Chandon Ice, France 950  
Moët & Chandon Rosé, France 1,450  
Laurent Perrier, France 1,200  
Dom Pérignon Blanc, France 3,675

### VODKA

House Vodka 45 | 850  
Tito's 55 | 1,050  
Grey Goose 60 | 1,250  
Belvedere 70 | 1,300  
Beluga 90 | 1,450

### GIN

House Gin 45 | 850  
Beefeater Pink 50 | 1,050  
Hayman's Peach & Rose Cup 50 | 1,050  
Hendrick's 60 | 1,250  
Nikka Coffey 65 | 1,350

### RUM

House Rum 45 | 850  
Sailor Jerry 55 | 1,050  
Bacardí Carta Negra 65 | 1,300  
Bacardí Oakheart 65 | 1,300  
Diplomatico Reserva Exclusiva 70 | 1,400  
Diplomatico Mantuano 65 | 1,300

### TEQUILA

House Tequila 45 | 850  
El Jimador Reposado 45 | 850  
Patrón Silver 60 | 1,250  
Patrón Reposado 80 | 1,450  
Patrón Añejo 90 | 1,650  
Patrón XO Café 55 | 1,050  
Clase Azul Reposado 5,500  
Clase Azul Plata 4,500  
Don Julio 1942 7,500

### WHISKEY

House Whiskey 45 | 850  
Jameson 55 | 1,050  
Jack Daniel's 55 | 1,050  
Makers Mark 60 | 1,250  
Glenfiddich 12 70 | 1,350  
Glenfiddich 15 95 | 1,850  
Glenmorangie 80 | 1,450  
Chivas 12 70 | 1,350  
Chivas18 90 | 1,650  
JW Black Label 80 | 1,450  
Macallan 12 Triple Cask 99 | 1,999  
Nikka Coffey Malt 90 | 1,650  
Yoichi Single Malt 96 | 1,850

### COGNAC

Hennessy VS 60 | 1,250  
Hennessy VSOP 95 | 1,850

### OTHERS

Campari 45  
Lillet Rosé 45  
Amaretto 45  
Baileys 45  
Kahlua 45  
Sambuca 45  
Jägermeister 45  
Limoncello Di Capri 45

### BEERS

Kirin Draft Half 40 | Full 62  
Bottle | Bucket  
Kirin 50 | 220  
Heineken Silver 52 | 240  
Sol 52 | 240  
Daura Damm (Gluten-Free) 56 | 245  
Stella Artois 52 | 240

### SMOOTHIE, ICED TEA & ICED COFFEE

**CHOOSE YOUR SMOOTHIE** 42  
mango | mix berries | tropical fruits

**CHOOSE YOUR ICED TEA** 38  
lemon | peach | lemon honey | ginger

**CHOOSE YOUR LATTE** 28  
vanilla | almond | caramel iced latte

**ICED AMERICANO** 25  
dark & unsweetened

### SOFT DRINKS

Coke | Diet Coke | Coke Zero | Sprite | Sprite Zero | Fanta | Ginger Ale | Soda Water 22

Heineken 0.0 42

### ENERGY DRINKS

**RED BULL** 38  
Redbull | Redbull sugar-free  
Redbull watermelon | Redbull coconut berry

### MINERAL WATER

Highland Still 22 | 32  
Highland Sparkling 25 | 35