

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

59

TORTILLA BULGOGI (G)(M)

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

59

BEEF SANDO (G)(M)(E)

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

55

COCO TENDERLOIN (G)(M)(SB)

slices of juicy tenderloin served with cauliflower puree & assorted mushrooms

29

MANGO SALSA PRAWN (CR)

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

ROLLIN' ON OCEAN DRIVE

59

SMOKY EEL (G)(F)(S)(SB) ★

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

49

MANGO CALIFORNIA (G)(F)(CR) ★

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

59

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

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)

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

69

SUMMER ROLL (CR)

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

99

PLANTBASE BURITO (VG)(G)(SB)

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

79

FISHLESS (VG)

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

99

89

ICE CREAM TEMPURA (M)(E)(GC) ★

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

69

NOT YOUR USUAL FRUIT CUTS (VG)

Coco style seasonal fruit cuts

79

MANGO PASSION CHEESECAKE (M)(E) ★

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

69

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

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

MOCHI (M)

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 Cipresseto 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 22
Zero | Fanta | Ginger Ale | Soda Water

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