



FOOD & DRINK MENU

SAMPLE MENU

<u>ALL DAY BREAKFAST-</u> served from 9am till 5pm	GHC
Breakfast wrap Flour tortilla with scrambled egg, grilled bacon, tomato, onion, cheddar cheese served with mixed lettuce salad	35
Huevos Rancheros Crisp corn tortilla with 2 fried eggs, refried beans & spicy tomato sauce melted cheddar cheese & crumbled goats' cheese	38
Breakfast Pizza Scrambled egg, smoked ham, cheddar & spring onion	60
Coco House Waakye Cooked rice with beans, spaghetti, chicken sausage boiled egg, shito sauce, bacon & coleslaw salad	55
Full English Breakfast Eggs scrambled or fried, mushrooms, chicken sausage, bacon, grilled tomato & baked beans with toasted baguette	70
Egg White Omelette Egg white, Mozzarella, mushroom, spring onion & onion with fresh salsa & toasted bread on side	35
Croque Monsieur Choose between turkey ham or ham with Mozzarella & white sauce on a brioche bread	65
Turkey Sandwich Turkey ham, cheddar & Hollandaise sauce served on Brioche bread	55
Coco's Benedict Chicken sausage, fried egg, mushroom, cheddar cheese & spicy Hollandaise sauce on a freshly baked soft bun	55
Breakfast Jar Oatmeal, Blueberry & Banana	15
Granola, Yoghurt & Honey	20
Yoghurt & Berries	30



SAMPLE MENU

<u>COCO BITES</u>	GHC
Coco Chips or Tortilla Chips Served with a spicy tomato salsa- Add <i>guacamole</i> for <i>GHC 8</i>	20
Coco Chili Con Carne Minced meat with chili sauce & beans topped with melted cheddar served with tortilla chips	55
Coco Starter Combo Our favourites on one plate! Wild wings, pork panucho, cheese croquette & dynamite squid	80
Pork Panucho Pulled pork, marinated in achiote paste, orange juice with pickled red onion in white vinegar, black bean & avocado	35
Dynamite Squid Spicy calamari rings & sweet salsa	45
Chicken Arancini Coco style Arancini balls with Jollof Rice, chicken & cheese	35
Cheese Croquette Mash potato balls stuffed with gooey Mozzarella cheese	35
Crispy Chicken Fingers Chicken marinated in beer, lime, garlic & hot Buffalo sauce	40
Wild Wings Have it your way! Choose from plain, Buffalo or sweet chili sauce with carrot & cucumber sticks, with a blue cheese dip	6pcs - 45 12pcs – 85
<u>SALADS</u>	GHC
Chicken Garden Salad Mixed baby greens, cucumber, carrots, tomatoes, red onion, white radish, Dijon mustard & honey dressing served with chicken skewers	65
Caesar Salad Romaine lettuce with anchovy & garlic dressing, Parmesan cheese & olive oil croutons	70
Cobb Salad Iceberg lettuce, corn, avocado, tomato, olives, onions, boiled egg & blue cheese	65
Tuna Salad with Avocado Dressing Tuna, tomatoes, black eyed peas, onion, rocket, iceberg & boiled egg	70
Rice Noodle Salad Vermicelli rice noodles, mixed leaves, carrot, cucumber, cabbage, walnuts & mint leaves	55
Super Food Salad Arugula, spinach, apples, chickpeas, lentils, sweet potato, avocados, pomegranate, broccoli, tomato, walnuts, carrot & honey-orange & ginger dressing	65



10% service charge will be added to your total bill and 5% for take away orders
Coco lounge offers **free parking from 6pm**
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SAMPLE MENU

SALADS

Lentil & Chick Pea Rice Salad	60
Iceberg, spinach, rocket, wild rice, white rice, chickpeas, lentils, mixed seeds, avocado, coriander & celery	
Quinoa & Chick Pea Salad	65
White & brown Quinoa, chickpeas, onion, olives, tomatoes & roasted pumpkin with thyme, cucumber & pumpkin seeds	
Extra Protein? Choose from below	
Chicken skewer	16
Beef skewer	25
Fish skewer	25
Bacon	18
Baguette	5
Garlic Bread	30
Cheese - choose between Feta cheese, Blue cheese or Goats Cheese	15

ACCRA STYLE PIZZA

Rather than the typical Italian sauce, Accra Style Pizza uses the gravy style tomato sauce traditionally used to make Jollof rice

GHC

Accra Margherita pizza	48
Accra Chicken pizza	60
Accra Beef pizza	68

WOOD FIRED PIZZA

Crispy & Thin Margherita	48
Mozzarella & tomato	
Pomodorino Pizza	75
Roasted cherry tomato, goat cheese, garlic, spinach	
Spicy Chicken Pizza	60
Roasted chicken tossed in hot sauce & Mozzarella	
Peppa Pizza	60
Pepperoni sausage, pickled peppers, tomato sauce & Mozzarella	
Chilli Beef Pizza	68
Minced beef, green peppers, chilli & Mozzarella	
Smoked Salmon Pizza	85
Capers, rocket leaves, smoked cheese & smoked salmon	
Roasted Vegetable Pizza	50
Bell pepper, zucchini, carrot, onion, eggplant & garlic	
Pizza 3 Formaggio	55
Crispy thin with pesto, mozzarella, cheddar & Parmesan Cheese	
Make your own	65
Choose any 3 toppings	

SAMPLE MENU

Additional Toppings

Extra Meat & Seafood

Ham, chicken, tuna or anchovies	7
Squid	10
Shrimps, pepperoni or beef	15

Extra Vegetarian

Bell peppers, onion, aubergine, corn, mushrooms, olives, pineapple, chilli	5
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BURGERS & SANDWICHES

GHC

All sandwiches served with Coco chips

Swap your Coco Chips for fries GHC 10

Vegetable or rice for GHC 8

Coco Burger

60

Grilled beef burger, pickled red onions, tomato, lettuce & hot pepper- garlic aioli on a freshly bake Brioche bun

Lamb Burger

75

Mince lamb, tomato, onion, mint, feta cheese & romaine lettuce on a freshly bake Brioche bun

Coco Amo Burger

65

Grilled beef burger, special tartare sauce, romaine lettuce & cheddar cheese on a freshly bake Brioche bun

Coco Special Burger

80

180gr short Ribs (USDA) higher Angus, Mozzarella, iceberg salad, fresh tomato salsa & served with French fries

Pepito

65

Beef filled baguette with guacamole, fresh salsa, cheddar & mayonnaise

Crispy Chicken Burger

55

Deep fried crispy chicken Milanese, fresh Brioche bun, tomato, onion, lettuce & spicy sauce

Grilled Chicken Sandwich

50

Garlic & ginger marinated chicken, tomato & mayo on brown baguette

Smoked Salmon Sandwich

75

Smoked salmon, sundried tomato, capers, cream cheese, basil, iceberg salad & rocket leaves on a ciabatta bread

Tuna, Egg & Avocado Sandwich

55

Avocado & tuna in a fresh homemade Brioche bun with boiled egg, onion, mayonnaise, tomato lettuce & olives

Chicken Quesadilla

65

Soft flour tortilla filled with grilled chicken breast, sautéed peppers, onions, melted cheddar & mozzarella, with tomato salsa & guacamole

Vegetarian Quesadilla

55

Soft flour tortilla filled with sautéed peppers, onions, carrot, zucchini, melted cheddar & mozzarella, tomato salsa & guacamole

Coco Veggie Burger

50

Eggplant & chickpeas patty, fresh salsa, lettuce & mustard vinaigrette

Extras

Bacon	18	Eggs	5	Cheese	8
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<u>RICE & NOODLES</u>	GHC
Spicy Stir-Fried Beef Rice Sirloin strips stir-fried with vegetables, garlic & chili soy sauce on spicy Jollof rice	60
Coconut Chicken Rice Chicken & vegetable stir fry on yellow curried rice	50
Spicy Shrimp Rice Shrimp stir-fried with vegetables on spicy Jollof	80
Vegetarian Curry Roasted butternut squash, green zucchini, cauliflower & cucumber with a coconut sauce & white rice	45
Fried Rice Egg fried rice with beef, chicken, vegetables & shito sauce	58
Jollof Fried Rice Egg fried Jollof rice with beef & vegetables	60
Short Ribs Fried Rice Slow cooked short ribs, bell peppers, diced plantain & rice	70
Lamb Rice Slow cooked lamb, green peas, mint, onion, garlic feta cheese, pistachio, coriander & lemon zest	75
Black Beans Fried Rice Rice, black beans, fried egg, sweet corn, coriander, spring onion, garlic, onion & bell pepper	45
Black rice with Salmon Black rice, salmon, garlic, onion, green peas, sundried tomatoes, spring onion, soy sauce, & mushroom	80
Asian Beef Noodles Noodles with beef strips, bell peppers, cabbage, carrots, ginger & oyster sauce	65
Vegetarian Noodles Noodles with cabbage, carrot, bell peppers, onions with soy sauce & sesame oil	45
Chicken Noodles Fried noodles with chicken, cabbage, bell pepper carrots, oyster sauce & chili	60
Salmon Noodles Fried noodles with salmon, cabbage, bell pepper carrots, oyster sauce, chilli & sesame oil	80

SAMPLE MENU

MAINS

GHC

Fish & Chips

Classic beer battered Cassava fish with fries & Tartare sauce

75

Fried Chicken with Garlic Sauce

Deep fried chicken bites tossed with garlic & spring onion

85

Grilled Chicken

Grilled chicken breast served with tomato salsa, sweet corn & green beans

55

Fish Veracruz

Cassava fish, onion, tomato, bell peppers, capers, olives, garlic & rice

85

Beef Escalope

Served with oriental stir-fried vegetables

70

Penne Al Pollo

Penne pasta with chicken & mushroom in a creamy sauce

50

Spaghetti Pomodoro

Spaghetti with tomato sauce & grated Parmesan cheese

45

Aubergine Parmigiana

Baked eggplant with cheese & tomato sauce, served with fries

50

Russian Beef Stroganoff

Served with plain rice and fries

75

SAUCES

Black Shito, tomato salsa, tartare sauce

6

Buffalo sauce

10

SIDES

French Fries

18

Rice - Jollof, plain or saffron rice

10

Garlic Bread

Filled with creamy garlic sauce with mozzarella

30

Sautéed mixed vegetables

Carrot, mushroom, green peppers, onion & green squash

15

Side Salad

Green lettuce, tomato, cucumber, white radish, carrot, red onion with a creamy caper - Dijon mustard dressing

15

SAMPLE MENU

DESSERT

GHC

Red Velvet & Chocolate Mousse

Red sponge cake with cream chocolate mousse

25

Coco Choux

Cream filled pastry puffs or "Profiteroles" topped with chocolate sauce

30

Sticky Toffee Cake

Served with custard

25

Cheese Cake

Served with fresh berries

25

Coco Tutti Frutti

Our fresh fruit salad with mango, papaya, pineapple & home-made vanilla ice cream

25

Choco Brownie

Chocolate brownie with homemade vanilla ice cream

25

Homemade Cakes

Please ask your server for the daily selection

25-30

ICE CREAMS

Selection of Ice Cream/Sorbet

per scoop - 8

Banoffee Sundae

Layer of chocolate ice cream, caramelized banana, cream & brownies

30

SAMPLE MENU

<u>COCO LOUNGE SIGNATURE COCKTAILS</u>	GHC
Akoma Pa - JW Whiskey, beetroot, vanilla syrup, orange juice & basil leaves	45
Fawohodie - Don Julio Blanco, Campari, Cointreau, egg white & cinnamon syrup	45
Kwabatiki - Captain Morgan Spiced Rum, passion fruit, pineapple & maple syrup	45
Cocomule - Kettle One Vodka, ginger beer, coconut syrup & Angostura bitters	45
Coco Feeling - Captain Morgan Spiced Rum, passion fruit, pineapple & ginger	45
Zazamora - Tanqueray Gin, mixed berries & basil	45
Pram Pram Lemonade - Captain Morgan Spiced Rum, pineapple, coconut, mint & ginger	45
Coco Colada - Captain Morgan Spiced Rum, pineapple & coconut cream	45
Bokodoko - Remy Martin VSOP Cognac, kiwi & apple juice	45
 <u>For Sharing</u>	
Wine Cooler - White wine, Vodka, passion fruit, fresh mint, lemon, apple & Sprite	120
Lahgerita - 1 litre of frozen Margarita topped with a bottle of Star beer	180
The Burning Bowl - Vodka, passion fruit, apple & various tropical fruits	180
 <u>NON-ALCOHOLIC COCKTAILS</u>	
Virgin Pram Pram - Underage Mojito – coconut, pineapple & ginger	25
Virgin Colada - Spice up your day – hot version of the classic	25
Virgin Lounge - Mighty Garden – apple, ginger & Grenadine	25
 <u>HEALTHY JUICES & SHAKES</u>	
Coco Pine Juice - Great way to start the day - fresh pineapple & mint	25
Coco Red - Fresh hibiscus juice, beetroot & ginger	25
Coco Detox - Time for a body check - green apple, pineapple juice, cucumber & celery	25
Coco Vita - Orange juice & ginger	25
Coco Tropical - - Mango, mint & cinnamon	25
Anigye - Mango, fresh coconut & milk	25
 <u>FRESH JUICES</u>	
Pineapple	15
Orange	15
 <u>ICED TEA 's</u>	
Marco Polo (black tea)	20
Verbena Citroedora (herbal tea)	20
Sur Le Nil (green tea)	20



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<u>RED WINE</u>	Glass	Bottle
Mattienne Shiraz/ Spain	35	140
Trivento Malbec 2015, Mendoza, Argentina	40	170
The very sexy Shiraz, Cloof, Darling, South Africa		240
Fantinel – Borgo Tesis Cabernet Sauvignon, Grave del Friuli, Italy		280
Los Vascos Cabernet Sauvignon, Colchagua, Chile		360
Clarendelle Rouge, Domaine Clarence Dillon, 2014, Bordeaux/ France		420
Casa Albali Gran Reserva, Tempranillo and Cabernet Sauvignon, 2008, Spain		500

<u>WHITE WINE</u>	Glass	Bottle
Mattienne Verdejo	30	140
Gecko Ridge Chardonnay, Western Cape, South Africa 2016	35	150
Long Mountain Chenin Blanc, Western Cape, South Africa		160
Corte Giara Pinot Grigio IGT Delle Venezie, Algerini, Italy		230
The Very Vivacious Viognier, Cloof Estate South Africa 2015		260
Analivia Sauvignon Blanc D.O. Rueda, 2017, Spain		330
Gavi Tenuta San Pietro DOCG, 2016, Italy		500
Chardonnay, Terrazas de los Andes, Mendoza, 2015, Argentina		550

<u>ROSE</u>	Glass	Bottle
Guy Saget, Rosé d'Anjou, AOC, 2015, Loire Valley, France	50	200

CHAMPAGNE & SPARKLING

Prosecco	65	330
Nicolas Feuillatte Brut Reserva	120	550
Nicolas Feuillatte Brut Rose	120	600
Vueve Clicquot Brut		800
Vueve Clicquot Rosé		950
Blanc Foussy Ice Chardonnay, Demi Sec, France		500
Blanc Foussy Ice Rosé, Demi Sec, France		500
Moët Chandon Nectar Impérial		800
Moët Chandon Nectar Impérial Rosé		850
Moët & Chandon Impérial Brut		650
Moët & Chandon Impérial Rosé		800
Dom Pérignon Vintage 2006 Brut		2100



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BEER & CIDER

Heineken Draft Pint	25
Heineken Draft ½ Pint	20
Django Brothers IPA	20
Heineken	20
Guinness	15
Star	15
Savanna	20
Hunters Gold or Dry	20
Corona	30

SOFT DRINKS

Alvaro / Sprite/ Fanta/ Coke/ Coke light	20
Soda Water/ Tonic Water/ Ginger Ale	20
Red Bull	30
Apple juice/ Cranberry juice	15

MINERAL WATER

Bel Aqua still (350/ 750ml)	15/20
Bel Aqua sparkling (350/750ml)	15/20
AcquaPanna (250/750ml)	20/30
S. Pellegrino (250/ 750ml)	20/30

COFFEE

Espresso Single/Double	15/18
Macchiato Single/Double	15/18
Latte / Cappuccino / Americano	18
Extra Shot	10

SPIRITS

25ml-single

Whiskey

Johnnie Walker Black	15
Johnnie Walker Gold	35
Johnnie Walker Platinum	50
Johnnie Walker Blue	130
Singleton 12yrs	30
Chivas 12yrs	25
Chivas 18yrs	50
Glenmorangie Original	45

Bourbon

Jack Daniels	20
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Cognac

Remy Martin VSOP	30
Hennessy VS	30
Hennessy VSOP	50
Louis Royer XO	85
Hennessy XO	180

Tequila

Don Julio Blanco	25
Don Julio Anejo	35
1800 Coconut	30
Patrón Reposado	50
Patrón Anejo	60
Patrón Café	30
Ocho Blanco	25
Siete Leguas Blanco	20
Herradura Plata	35
Excellia Anejo	50
Jose Cuervo Reserva de Familia	110



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Spirits

Mezcal

Illegal Joven Mezcal	50
Papa Diabolo Mezcal	75
La Penca	25

25ml-single

Gin

Tanqueray	15
Tanqueray 10	20
Beefeater	15
Hendricks	30
Bombay Sapphire	20

Vodka

Ciroc	25
Ciroc Pineapple	25
Ketel One	15
Ketel Citron	15
Snow Queen	15
Belvedere	30
Absolut Elyx	40
Grey Goose	20
Black Cow	30

Rum

Captain Morgan Spiced	15
Ron Zacapa	45
Malibu	15
Four Square spiced	12
Chairman 's spiced	12
Elements 8 spiced	150

Liqueur

Baileys	15
Amarula	15
Jägermeister	15
Kahlua	15
Amaretto Bols	15
Cointreau	15
Sambuca	15

Vermouth

Martini Extra Dry	15
Martini Rosso	15
Martini Bianco	15
Campari	15

MARIAGE FRERES TEA 'S

GHC 20

GREEN & WHITE TEA

ThéVert Fuji-Yama	Intense yet subtle aroma. Rich in vitamin C, low in theine
Thé Sur le Nil	Citronella, citrus fruit & refined spices wonderfully scent this fine green tea
Blanc & Rose	Chic & Magnifique: a legendary blend of white tea & tender Oriental rosebuds
Vert Provence	A flowery green tea with tastes of Provence, red & black fruits plus sweet lavender
Jasmine Mandarin	A grand flowery and smooth Chinese green tea scented with jasmine flowers
The Al Opera	A distinguished green tea enhanced with the subtle fragrance of red berries & spices

BLACK TEA

Darjeeling Himalaya	The King of the Indian teas" This summer tea is round with sweet note of ripe fruit
French Breakfast Tea	The magnificent marriage of great and elegant black teas, taste of malt & chocolate
Empereur Chen-Nung	This majestic blend has a subtle aroma and delicate, slightly smoky flavour
Earl Grey Imperial	A grand spring flush of Darjeeling exquisitely scented with bergamot fragrance
Chandernagor	A successful blend of spices - cloves, cinnamon, ginger, cardamom & pepper
Casablanca Menthe & Bergamot	A refreshing blend of green & black tea, flavoured with mint & bergamot
Marco Polo	A mysterious blend that will take you to distant lands & unforeseen territories
Milky Blue	Blue tea represents a half-way stage between green & black tea. The leaves undergo a brief oxidation. Aromas of exotic fruits, like passion fruit & ripened lychee



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FRUIT & HERBAL TEA

Verbena Citrodora

An incredible verbena with a velvety texture & candied citron

Tilia Argentea Organic

Silver Linden tea enhanced by a hint of white tea & notes of orange blossom

Rouge Métis Fruité & Fleuri

Red "rooibos", a fruity and flowery tea, 100% theine-free, it can be taken anytime of the day, with or without milk

Dream Tea

A velvety composition of beneficial & aromatic plants with relaxing & soothing properties. A mellow & delicate balance of chamomile, verbena. Lemongrass & mint

SET MENU 1

120GHC per person

STARTERS TO SHARE

Coco Chips

Served with a spicy tomato salsa

Dynamite Squid

Spicy calamari rings & sweet salsa

Cheese Croquette

Mash potato balls stuffed with gooey Mozzarella cheese

Cobb Salad

Iceberg lettuce, with corn, avocado, tomato, olives, onions, crispy bacon, boiled egg & blue cheese

MAIN TO CHOOSE

Crispy & Thin Margherita

Mozzarella & tomato

Peppa Pizza

Pepperoni sausage, pickled peppers, tomato sauce & Mozzarella

Jollof Fried Rice

Egg fried Jollof rice with beef & vegetables

Penne Al Pollo

Penne Pasta with chicken & mushroom in a creamy sauce

Grilled Chicken

Grilled chicken breast served with tomato salsa, sweet corn & green beans

Vegetarian Curry

Roasted butternut squash, green zucchini, cauliflower & cucumber with a coconut sauce & white rice

DESSERT Selection of Ice Cream/Sorbet

DRINKS

Coke Apple juice
Sprite Orange juice
Fanta Pineapple juice

SET MENU 2

150GHC per person

STARTERS TO SHARE

Coco Chips

Dynamite Squid

Wild Wings

Coco Chili Con Carne

Minced meat with chilli sauce & beans, melted cheddar, served with tortilla chips

Cobb Salad

Iceberg lettuce, with corn, avocado, tomato, olives, onions, crispy bacon, boiled egg & blue cheese

Quinoa & Chick Pea Salad

White & brown Quinoa, chickpeas, onion, olives, tomatoes, roasted pumpkin with thyme, cucumber & pumpkin seeds

MAIN TO CHOOSE

Crispy & Thin Margherita Mozzarella & tomato

Chilli Beef Pizza Minced beef, green peppers, chilli & Mozzarella

Chicken Quesadilla Soft flour tortilla filled with grilled chicken breast, peppers, onions, melted Cheddar & Mozzarella, tomato salsa & Guacamole

Coco Burger Grilled beef burger, pickled red onions, tomato, lettuce & hot pepper-garlic Aioli on a freshly bake Brioche bun

Fish & Chips Classic beer battered Cassava fish with fries & Tartare sauce

Spicy Stir-Fried Beef Rice

Sirloin strips stir fried with vegetables on spicy Jollof rice

Coconut Chicken Rice Chicken & vegetable stir fry on yellow curried rice

Vegetarian Noodles with cabbage, carrot, bell peppers, onions with soy sauce, sesame oil with a coconut sauce & white rice

DESSERT

Selection of Ice Cream/Sorbet

DRINKS

Coke Apple juice Guinness Coco Mule
Sprite Orange juice Hunters Dry Zazamora
Fanta Pineapple juice Star beer Pram Pram Lemonade



KIDS MENU

Cheese Croquettes

With carrot and cucumber fingers

GHC

Chicken Fingers
With french fries

GHC 30

Cheese Burger
With French fries

GHC 40

Crispy Beef Fingers

Either with plain rice or Jollof Rice

GHC 40

Mini Pizza

With cheese – GHC 30

With chicken & cheese GHC 35

Spaghetti

With beef stripes & tomato sauce

GHC 30

Fish Fingers

Either with plain rice or Jollof rice

GHC 35