



FOOD & DRINK MENU



10% service charge will be added to your total bill and 5% for take away orders
Coco lounge offers **free parking from 6pm**
Please ask for your parking ticket to be stamped from 6pm onwards

NON-ALCOHOLIC COCKTAILS

GHC

Virgin Pram Pram

Underage Mojito – coconut, pineapple & ginger

27

Virgin Colada

Spice up your day – hot version of the classic

27

Virgin Lounge

Mighty Garden – apple, ginger & Grenadine

27

HEALTHY JUICES & SHAKES

Coco Pine Juice

Great way to start the day - fresh pineapple & mint

27

Coco Red

Fresh hibiscus juice, beetroot & ginger

27

Coco Detox

Time for a body check - green apple, pineapple juice, cucumber & celery

27

Coco Vita

Orange juice & ginger

27

Coco Tropical

Mango, mint & cinnamon

27

Anigye

Mango, fresh coconut & milk

27

COCO ICED TEAS

Summer Breeze

Mixed berries, Hibiscus, Fresh mint, Lemon, Black tea

30

Verano

Kiwi, Apple, Fresh mint, Lemon, Black Tea

30

Te Erotico

Passion fruit, Red chili, Lemon, Black tea

30

Beso Suave

Rosemary, Vanilla, Lemon, Orange infused Ceylon tea

30



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<u>ALL DAY BREAKFAST-</u> served from 9am till 5pm	GHC
Breakfast wrap Flour tortilla with scrambled egg, grilled bacon, tomato, onion & Cheddar served with mixed lettuce salad	38
Huevos Rancheros Toasted flour tortilla with 2 fried eggs, refried beans,spicy tomato sauce, melted Cheddar & crumbled Goats' cheese	40
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	58
Full English Breakfast Eggs scrambled or fried, mushrooms, chicken sausage, bacon, grilled tomato & baked beans with toasted baguette	75
Egg White Omelette Egg white, Mozzarella, mushroom, spring onion & onion with fresh salsa & toasted bread on side	38
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	58
Coco's Benedict Chicken sausage, fried egg, mushroom, Cheddar & spicy Hollandaise sauce on a freshly baked soft bun	58
<u>BREAKFAST JAR</u>	
Oatmeal, Blueberry & Banana	15
Granola, Yoghurt & Honey	35
Yoghurt & Berries	30



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COCO LOUNGE SIGNATURE COCKTAILS

Akoma Pa Johnnie Walker Black Label, beetroot, vanilla, orange juice & basil leaves	GHC	50
Hush Berry Johnnie Walker Black Label, cranberry juice, lemon juice & mixed berries		50
Don Señor Don Julio Blanco, Cointreau, lemon juice & honey		50
Pequeño Jardin Don Julio Blanco, fresh mint, cucumber, apple, pineapple, lemon, ginger ale		50
Spring Collins Tanqueray, soda water, cucumbers, apples, mint leaves, basil & lemon juice		50
Zazamora Tanqueray, mixed berries & basil		50
Cocomule Ketel One, ginger beer, coconut & Angostura bitters		50
Sochi Ketel One, apple juice, lemon juice, basil & mint leaves		50
Coco Feeling Captain Morgan Spiced, passion fruit, pineapple & ginger		50
Pram Pram Lemonade Captain Morgan Spiced, pineapple, coconut, mint & ginger		50
Bokodoko Remy Martin VSOP, kiwi & apple juice		50
For Sharing		
Wine Cooler White wine, Ketel One , passion fruit, fresh mint, lemon, apple & Sprite		120
Lahgerita 1 litre of frozen Margarita topped with a bottle of Star beer		200
The Burning Bowl Ketel One, passion fruit, apple & various tropical fruits		200

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
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
Mezcal		
Illegal Joven Mezcal		50
Papa Diablo Mezcal		75
La Penca		25



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SPIRITS

25ml-single

Gin

Tanqueray	15
Tanqueray 10	20
Beefeater	15
Hendricks	30
Bombay Sapphire	20
Monkey 47	45

Vodka

Ciroc	25
Ciroc Pineapple	25
Ketel One / Ketel One Citrus	15
Finlandia Grapefruit	12
Snow Queen	15
Belvedere	30
Absolut Elyx	40
Grey Goose	20
Black Cow	30

Rum / Cachaça

Sagatiba	20
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 / Rosso / Bianco	15
Campari	15

CHAMPAGNE & SPARKLING

Glass Bottle

Veuve De Vernay	45	250
Fantinel One & Only Prosecco Brut Millesimato		400
Moët & Chandon Brut Mini 200ml		155
Moët & Chandon Impérial Brut		700
Moët & Chandon Impérial Rosé		850
Moët & Chandon Nectar Impérial		850
Moët & Chandon Nectar Impérial Rosé		900
Nicolas Feuillatte Brut Reserva		600
Veuve Clicquot Brut		800
Veuve Clicquot Rosé		1000
Dom Pérignon Vintage 2006 Brut		2400

BEER & CIDER

Heineken Draft Pint		30
Heineken Draft ½ Pint		20
Django Brothers IPA		20
Heineken		25
Guinness		15
Star		15
Savanna		20
Hunters		20

SOFT DRINKS

Alvaro / Sprite/ Fanta/ Coke/ Coke light		20
Soda Water/ Tonic Water/ Ginger Ale		25
Red Bull		30
Apple juice/ Cranberry juice		15
Fresh Pineapple/ Fresh Orange		15

MINERAL WATER

Bel Aqua still (350/ 750ml)		15/25
Bel Aqua sparkling (350/750ml)		15/25
Acqua Panna (250/750ml)		20/30
S. Pellegrino (250/ 750ml)		20/30



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RED WINE

	Glass	Bottle
Mattienne Shiraz, Spain A blend of Shiraz & Tempranillo with aroma of cherry & plum Velvety texture & elegant taste	35	140
Vina Maipo, Cabernet Sauvignon, Chile Aged in American oak barrels, it has toasted oak aromas, elegant and concentrated, with hints of chocolate and berry, with a long lasting finish	45	160
Trivento Malbec 2015, Mendoza, Argentina Deep red wine with powerful aromas of ripe red fruits, berries, hints of coffee & chocolate from the oak. Good body & fleshy tannins with a long, lingering finish		170
The very sexy Shiraz, Cloof, Darling, South Africa Nice peppery black fruit nose cloves, cinnamon & mulberries, ripe & soft tannic structure. It is insanely concentrated with seductive aromas and flavors		240
Fantinel – Borgo Tesis Cabernet Sauvignon, Grave del Friuli, Italy Ruby red with purple tinges tending to garnet. Pronounced aromas of the forest floor & spices, full-bodied, well-structured. Aging in oak barrels gives this rounded, austere wine a great elegance		280
Casa Albali Gran Reserva, Tempranillo & Cabernet Sauvignon, Spain Limited edition wine from Solis's family own vineyards. It experiences extreme weather conditions and temperature changes. Intense and complex on the nose with warm aromas of ripe fruit, chocolate & spices and rounded tannins		330
Moillard Le Duché, Pinot Noir AOP, Bourgogne, France Ripe pallet with rich tannins and spicy aromas. Gourmet wine ideal for grilled meats.		380
Clarendelle Rouge, Domaine Clarence Dillon, Bordeaux/ France From the owners of Château Haut-Brion, this wine has a deep color and soft bouquet of licorice & blackcurrant with violet and slightly toasty nuances on the palate. Best paired with classic meat dishes, & braised dishes or Asian dishes		420

ROSE

	Glass	Bottle
Goulaine La Roséraie, Rosé d'Anjou AOP, Loire Valley, France Candy pink, fresh and fruity on the pallet. Perfect with spicy cousin or as terrace wine	50	200
Domaine Baume, Pays D' Oc, Grenache Rose IGP, France Fruity and elegant with notes of rose and lychee, great with salads		250

FRUIT & HERBAL TEA

Verbena Citroedora

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

Dream Tea

A mellow & delicate balance of chamomile, verbena. Lemongrass & mint

GREEN & WHITE TEA

Thé Vert 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 Manderin

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



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MARIAGE FRERES TEA 'S

GHC 20

BLACK TEA

Soya milk available on request

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 flavor

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, flavored with mint & bergamot

Marco Polo

A mysterious blend that will take you to distant lands & unforeseen territories

Milky Blue

Aromas of exotic fruits, like passion fruit & ripened lychee

ICED TEA 'S

Marco Polo (black tea)

30

Verbena Citrodora (herbal infusion)

30

Sur Le Nil (green tea)

30

WHITE WINE

Glass Bottle

Mattienne Verdejo, Spain

Pale green, reminiscent of tropical fruit, smooth & very fresh flavor

30 140

Vina Maipo, Chardonnay, Chile

Bright pale with fruity aromas of apple, pear, mineral and a touch of wood. Refreshing soft, balanced and slightly sweet

40 150

Jacobs Creek, Classic Chardonnay, South Eastern Australia

This medium bodied Chardonnay is soft and well-rounded with melon, peach, and toasted oak flavours and a creamy textural finish.

220

Sauvignon Blanc Qaulitaetswein Trocken, Germany

Fresh note of Paprika, cassis and minerals on the nose, while displaying light spiced notes on the palate.

300

Riesling Kabinett Demi-Sec, Germany

Situated on a south-east facing slope, this exposure protects the vines from the potential cold winds due to the vineyard's elevation, creating such beautiful off-dry Riesling. It is diversified, with a great balance of fruit, spice, and elegance

350

Gavi Tenuta San Pietro DOCG, 2016, Italy

Bright & pale yellow in the glass offering aromas of minerals, flowers & stone fruits. Excellent structure & balance creating a certain elegance of acidity, freshness & a lingering finish. Excellent as an aperitif, or with shellfish & lighter pasta dishes

500

Moillard Coquillage, Chardonnay, Chablis AOP, France

Light and zesty, this is an immediately attractive wine. Acidity and a mineral texture give it a cool character enhanced by the citrus flavors. Great to pair with pork, rich fish (salmon, tuna etc), shellfish, mild and soft cheese.

520

DESSERT WINE

Bottle

Buehler, Riesling Late Harvest, Germany

Bouquet of Apricots, pineapple and honey. The pallet is a playful balance of fruit and acidity with a long mineral finish

400



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<u>COCO BITES</u>	GHC
Coco Chips Served with a spicy tomato salsa - <i>add guacamole for GHC 8</i>	25
Garlic Bread Filled with creamy garlic sauce with Mozzarella	30
Coco Starter Combo Our favourites on one plate! Wild wings, pork Panucho, cheese croquettes & dynamite squid	85
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
Riblets Deep fried pork ribs with spicy teriyaki sauce	85
Cheese Croquette Mash potato balls stuffed with gooey Mozzarella cheese	35
Crispy Chicken Fingers Chicken marinated in beer, lime, garlic & hot Buffalo sauce	40
Fried Chicken with Garlic Sauce Deep fried chicken bites tossed with garlic & spring onion	85
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 - 90

DESSERT **GHC**

Red Velvet & Chocolate Mousse Red sponge cake with creamy chocolate mousse	55
Cinnamon Roll Brioche dough with cinnamon, brown sugar, topped with vanilla sauce	23
Sticky Toffee Cake Served with custard	35
Cheese Cake Served with seasonal fruit compote	50
Choco Brownie Chocolate brownie with homemade vanilla ice cream	60
Coco Tutti Frutti Our seasonal fresh fruit salad with home-made vanilla ice cream	35
Coco Choux Cream filled pastry puffs or "Profiteroles" topped with chocolate sauce	45
Banoffee Sundae Layer of chocolate ice cream, caramelized banana, cream & brownies	45
Homemade Cakes Please ask your server for the daily selection	30-40
Selection of Ice Cream/Sorbet	per scoop - 15

DESSERT WINE Bottle

Buehler, Riesling Late Harvest, Germany Bouquet of Apricots, pineapple and honey. The pallet is a playful balance of fruit and acidity with a ling minerally finish.	400
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COFFEE
Soya milk available upon request

Espresso Single/Double	18/20
Macchiato Single/Double	18/20
Latte / Cappuccino / Americano	20
Extra Shot	15



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RICE**Spicy Stir-Fried Beef Rice**

Sirloin strips stir-fried with vegetables, garlic & chili soy sauce on spicy Jollof rice

Coconut Chicken Rice

Chicken & vegetable stir fry on yellow curried rice made with coconut milk

Spicy Shrimp Rice

Shrimp stir-fried with vegetables on spicy Jollof

Vegetarian Curry

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

Fried Rice

Egg fried rice with beef, chicken, vegetables & shito sauce

Jollof Fried Rice

Egg fried Jollof rice with beef & vegetables

Short Ribs Fried Rice

Slow cooked short ribs, bell peppers, diced plantain & rice

Lamb Rice

Slow cooked lamb, green peas, mint, onion, garlic Feta cheese, pistachio, coriander & lemon zest

Black Beans Fried Rice

Rice, black beans, fried egg, sweet corn, coriander, spring onions, garlic, onion & bell pepper

Black rice with Salmon

Black rice, salmon, garlic, onion, green peas, spring onions, soy sauce & mushroom

Ghana Salmon Fried Rice

Smoked Horse Mackerel, rice, carrots, green beans, spring onion & chili

Creamy Shrimp Rice

Shrimp, Béchamel sauce, Mozzarella, sweet corn, green beans & spring onion

GHC

60

55

85

45

60

60

70

78

45

80

55

85

SALADS**Chicken Garden Salad**

Mixed baby greens, cucumber, carrots, tomatoes, red onion, white radish, Dijon mustard & honey dressing served with chicken skewers

Caesar Salad

Romaine lettuce with anchovy & garlic dressing, Parmesan cheese & olive oil croutons

Cobb Salad

Iceberg lettuce, corn, avocado, tomato, olives, spring onions boiled egg & Blue cheese

Tuna Salad with Avocado Dressing

Tuna, tomatoes, black eyed peas, onion, rocket, iceberg, boiled egg, avocado mayo & lemon dressing

Rice Noodle Salad

Vermicelli rice noodles, mixed leaves, carrot, cucumber, tomato, onion, cabbage, walnuts & mint leaves

Super Food Salad

Arugula, spinach, apples, chickpeas, lentils, sweet potatoes, avocados, pomegranate, broccoli, tomato, walnuts, carrot & honey-orange & ginger dressing

Lentil & Chickpea Rice Salad

Iceberg, spinach, rocket, wild rice, white rice, chickpeas, lentils, tomato, onions mixed seeds, avocado, coriander

Quinoa & Chickpea Salad

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

Extra Protein? Choose from below

Chicken skewer

Beef skewer

Fish skewer

Bacon

Baguette sliced

Cheese - choose between Feta cheese, Blue cheese or Goats Cheese

GHC

70

75

65

75

60

70

60

65

20

25

30

18

5

15



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BURGERS

All burgers served with Coco chips

Swap your Coco Chips for fries, rice or Vegetable for GHC 10

Jumbo Burger

Grilled beef burger, bacon, fried eggs, mushroom, gerkin , Iceberg, tomato & cheese. Served with french fries

Coco Special Burger

180gr short Ribs (USDA) Higher Angus, Mozzarella, Iceberg salad, fresh tomato salsa & served with fries

Crispy Fish Burger

Battered Cassava fish, Iceberg & Tartar sauce on a squid ink sesame bun Served with fries

Lamb Burger

Mince lamb, tomato, onion, mint, Feta, cucumber & Romaine lettuce on a freshly bake burger bun

Crispy Chicken Burger

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

Coco Burger

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

Coco Veggie Burger

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

Amo Burger

Grilled beef burger, special Tartar sauce, tomato sauce, Romaine lettuce & Cheddar on a freshly bake burger bun

Extras

Bacon 18 Eggs 5 Cheese 10

GHC

85

80

70

75

60

65

55

70

PASTA & NOODLES

Spaghetti Aglio & Olio

Spaghetti with garlic, olive oil, broccoli, spinach & Parmesan

Spaghetti Pomodoro

Spaghetti with tomato sauce & grated Parmesan

Penne Al Pollo

Penne pasta with chicken & mushroom in a creamy sauce

Asian Beef Noodles

Noodles with beef strips, bell peppers, cabbage, carrots, ginger & oyster sauce

Vegetarian Noodles

Noodles with cabbage, carrot, bell peppers, onions with soy sauce & sesame oil

Chicken Noodles

Fried noodles with chicken, cabbage, bell pepper carrots, oyster sauce & chili

Salmon Noodles

Fried noodles with salmon, cabbage, bell pepper carrots, oyster sauce, chili & sesame oil

SIDES

Fried Plantain

French Fries

Sweet Potato Fries

Mash Potato

Rice - Jollof, plain or saffron rice

Sautéed mixed vegetables

Carrots, mushrooms, green peppers, onion & green squash

Side Salad

Salad mix, tomato, cucumber, white radish, carrot, red onion with a creamy caper dressing



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MAINS**Organic Grilled Chicken**

Grilled chicken, roasted salsa & mash potato

Fish & Chips

Classic battered Cassava fish with fries & Tartar sauce

Beef Escalope

Served with oriental stir-fried vegetables

Aubergine Parmigiana

Baked eggplant with cheese & tomato sauce, served with fries

Pescado Con QuesoGrilled Cassava fillet, creamy vinaigrette & cheese
Served with sautéed mixed vegetables**Russian Beef Stroganoff**

Served with plain rice and fries

Roasted Beef

Roasted flat iron, garlic batatas, rosemary & spicy vinaigrette

Fish Veracruz

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

Grilled Chicken

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

Grilled Fish

Cassava fish, black shito lemon gravy, mushrooms, rice & fried plantain

Pork RibsSlow roasted pork ribs served with crafted barbecue sauce
Served with french fries**SAUCES**

Black Shito, tomato salsa, tartar sauce

Buffalo sauce

GHC

65

90

70

50

85

75

85

95

55

85

110

6

10

SANDWICHES**GHC****All sandwiches served with Coco chips***Swap your Coco Chips for fries, rice or Vegetable for GHC 10***Tonkatsu Sando (Japanese Style Crispy Pork Sandwich)**

Milk bread, special sauce, mustard, pickles, Mozzarella, deep fried crispy pork loin & cabbage

Roast Beef Sandwich

Shredded roasted beef, herb mayonnaise , gherkins, cheese fresh salsa & Iceberg on Baguette

Tori Katsu Sando (Japanese Style Crispy Chicken Sandwich)

Milk bread, special sauce, mustard, pickles, Mozzarella, deep fried crispy chicken & cabbage

Grilled Chicken Sandwich

Garlic & ginger marinated chicken, tomato & mayo on Baguette

Tuna, Egg & Avocado Sandwich

Avocado & tuna in a fresh homemade burger bun with boiled egg, onion, mayonnaise, tomato, Rocket leaves, radish lettuce & olives

Smoked Salmon Sandwich

Smoked salmon, capers, cream cheese, basil, Iceberg salad & Rocket leaves on a Ciabatta bread

QUESADILLAS

Soft flour tortillas filled with grilled meat of choice, bell peppers mix, onions, melted Cheddar & Mozzarella, with tomato Salsa & Guacamole.

Chicken Quesadilla**Short Rib Quesadilla****Vegetarian Quesadilla**

55

65

55

55

55

80

70

65

60

FAJITAS

Grilled meat of choice with onion, bell peppers, served with soft flour tortilla, Sour cream & Guacamole

Chicken Fajita**Beef Fajita****Vegetarian Fajita**

65

70

45



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WOOD FIRED PIZZA

GHC

Crispy & Thin Margherita

Mozzarella & tomato

50

Spicy Chicken Pizza

Roasted chicken tossed in hot sauce & Mozzarella

60

Peppa Pizza

Pepperoni sausage, pickled peppers, tomato sauce & Mozzarella

65

Chilli Beef Pizza

Minced beef, green peppers, chilli & Mozzarella

68

Smoked Salmon Pizza

Capers, rocket leaves, smoked cheese & smoked salmon

90

Roasted Vegetable Pizza

Bell peppers, zucchini, carrots, onions, eggplant & garlic

55

Pizza 3 Formaggio

Crispy thin with pesto, Mozzarella, Cheddar & Parmesan

55

Pomodorino Pizza

Roasted cherry tomato, Goat's cheese, garlic, spinach

75

ADDITIONAL TOPPINGS**Extra Meat & Seafood**

Ham, chicken, tuna or anchovies

Squid

Shrimps, pepperoni or beef

7

10

15

Extra Vegetarian

Bell peppers, onion, aubergine, corn, mushrooms, olives, pineapple, chilli

5

ACCRA STYLE PIZZA

GHC

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

48

Accra Chicken pizza

65

Accra Beef pizza

68

Make your own

Choose any 3 toppings

70

ITALIAN STYLE PIZZA**Funghi Al Tartufo**

Tomato sauce, button mushrooms, truffle balsamic sauce, Goat's cheese & rocket

75

Roasted Zucchini

Tomato sauce, roasted zucchini, Mozzarella, chopped garlic & Parmesan

60

Aubergine

Feta, aubergine, cherry tomato & basil

75

Arrabiata

Tomato sauce, chilli powder, black olives, Parmesan, Mozzarella, garlic & basil

60

Turkey Ham

Tomato sauce, turkey ham, Mozzarella & cream cheese

70



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