

Valentines

MENU

STARTERS

Ackee & Saltfish Arancini

filled with creamy ackee risotto and confit saltfish, roasted red pepper marinara & chive oil

Jerk-Spiced Beef Carpaccio

Finely sliced with parmesan shavings, rocket, lime dressing & pickled red onion

Ackee & Plantain Croquettes (VG)

sprinkled with vegan scotch bonnet mayo

MAINS

Citrus-Thyme Confit Snapper

with a Tiger prawn, callaloo and spinach sauté, ginger-thyme butter sauce, yam & plantain dauphinoise

Steak & Lobster Thermidor

Fillet Steak cooked to your liking with garlic infused lobster thermidor & rosemary chunk chips

Cocos Signature Jerk BBQ Chicken (GF)

Served with rice & peas, fried plantain & coleslaw.

Golden Panko-crusted Aubergine (VG)

with whipped chive, spring onion cream cheese, Scotch bonnet hot honey & mango salsa

DESSERTS

Red Velvet Heart

Vanilla & White chocolate sponge with a vibrant Raspberry centre

Coco's Chocolate Heart

Our signature Oreo brownie with vanilla ice cream & Raspberry crust

Golden Pear Indulgence (VG)

Pear bathed in Red Label wine, dipped in gold in a bed of pink rhubarb puree with Wray & Nephew cream



COCOS

DINING EXPERIENCE