



COCOCABANA

Mediterranean restaurant

APÉRITIF

Pastis \$100 — Stella Artois (Pint) \$88 — Palm Rose \$108 — Kir Royale \$130 — Aperol Spritz \$110 per glass | \$410 per Jug

PLAT PARTAGES - SHARING

Anchoïade Potager

Crispy organic garden Veggies – Omega3 Anchovy Caper dip
\$180 | Large \$280

Gilardeau no.4, Freshly shucked **French oysters** – shallot vinegar
Les 6 \$300 | Les 9 \$430 | Les 12 \$560

Mezze Platter, A Selection of Turkish Tapas including Hummus – Feta
Ezme-Taramasalata – Pastrami (or ☞) \$230 | Large \$360

Napolitan Pizza 9' or Long, Margarita \$250, L \$290 | Pepperoni \$280,
L \$312 | Prosciutto \$280, L \$312 | Four Cheese \$295, L \$335

Seafood Platter – French Crab – Oysters – Prawns – Langoustine – Tuna Raw – Ocean Trout, & more
\$890 for 2 people | \$1680 for 4 people

Cococabana Set Lunch (11:30am - 5pm)

For sharing (min 2 persons, \$398 Each, 2 persons share 2 starter & 1 main, 3+ persons to share all starter & all Mains)

LES ENTREES FROIDES - COLD STARTERS

Beetroot Hummus \$190
Pumpkin Seed Wood-fired Pita Bread ☞

& / Or

Juicy Watermelon Salad with Creamy Feta \$220
Cheese – Cucumber – Pistachio – Herbs
Pomegranate Nectar ☞

Poêlée de Crevettes Persillées 'PiriPiri' \$310
'PiriPiri' grilled Prawns with chili – garlic
on minty – lemon couscous

including French Guérande Butter & Sour Dough Bread

LES PLATS - MAIN COURSES

Loup de Mer Grillé au Romarin et Flambé au Pastis
Whole grilled French Seabass – fresh Rosemary,
flamed with pastis – Aioli or Harrisa
\$430

& / Or

Poulet Royal Saint Denis
French Free range Chicken poached in rich citrusy
olive and tomato broth
\$360