



# MENU

## BREAKFAST

OPENING  
HOURS

07.00 AM  
- 10.00 AM

### TROPICAL CONTINENTAL BREAKFAST \$24

Plain Yogurt, Homemade Granola, Seasonal Tropical Fruits, Fresh-baked Cinnamon Roll or Toast served with Tropical Homemade Jam and Whipped Butter.



### FARMER'S OMELETTE \$26

Sauteed Onions, Bell Peppers, Tomatoes and Cheddar Cheese wrapped in 2 Eggs served with Toast.

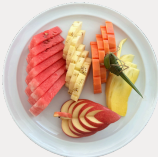


### BABY OMELETTE \$26

Sauteed Onions, Bell Peppers, Tomatoes, Mushrooms, Jalapeño and Goat Cheese wrapped an Egg White served with Toast

### FRUIT PLATTER \$18

Fresh Seasonal Fruits served with a side of Cinnamon Honey.



### BELIZEAN BREAKFAST \$28

Coconut Oil Refried Beans, Scrambled Eggs and Pork Sausage served with a side of light, golden Fried Jacks or Flour Tortillas.



### BAGEL SANDWICH \$22

Bagel with Fresh Crispy Lettuce, Tomatoes, Sliced Ham, and Fried Egg served with a side of Fruit.

### SIDE DISH



### AVOCADO TOAST \$23

Sliced Toasted Wheat Bread spread with fresh Guacamole, Sunny Side Up Eggs, Oven Roasted Cherry Tomatoes and Feta Cheese

### BREAKFAST BURRITO \$24

Warm Handmade Flour Tortillas stuffed with Scrambled Eggs, Onion, Bell Peppers, Italian Sausage and Mozzarella cheese served with fresh Mennonite cream and Pico de Gallo.

### ITALIAN SAUSAGE-\$10

### BREAKFAST LINK SAUSAGE-\$8

### FLOUR TORTILLAS-\$2

### FRY JACK-\$3

### HASH BROWN-\$5

### WHEAT TOAST-\$4

### CINNAMON ROLL-\$4

### MUFFINS-\$5

### CROISSANTS-\$8

### PANCAKES OR WAFFLES \$25

Fluffy Pancakes or Waffles topped with Seasonal Fruits caramelized in Cinnamon and Brown Sugar served with crispy local Bacon.



### HUEVOS RANCHEROS \$20

Crispy Tortillas with Sunny Side Up Eggs, Salsa Roja, Queso Fresco, Guacamole & Cream



### COCO'S SIGNATURE FRENCH TOAST \$22

4 piece Grilled Toast served with Tropical Fruits and Homemade Coconut syrup  
Wheat or White Bread Options

### DRINKS

|               |      |          |      |
|---------------|------|----------|------|
| BREWED COFFEE | \$6  | MIMOSA   | \$28 |
| LATTE         | \$8  | BLOODY   | \$20 |
| CAPUCCINO     | \$9  | MARY     |      |
| ESPRESSO      | \$8  | SODAS    | \$2  |
| CAFE MOCHA    | \$10 | SMOOTHIE | \$12 |
| ICED TEA      | \$6  | JUICES   | \$4  |





# MENU

LUNCH

OPENING  
HOURS

11.00 AM  
-2.00 PM

## SALADS

GARDEN SALAD \$22

Romaine Lettuce, Tomato, Cucumber, Bell Pepper with Mango-Habanero Dressing

CEASAR SALAD \$28

Romaine Lettuce, Crispy Garlic Croutons, Caesar Dressing and Fresh Shaved Parmesan Cheese.

BACON & BLUE CHEESE SALAD \$30

Crispy Romaine Lettuce, Bacon, Red Onion, Tomato, Cucumber & Blue Cheese Dressing

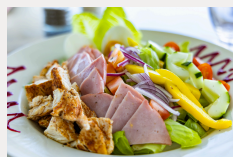
QUINOA SALAD \$20

Crispy Lettuce, Diced Cucumber, Red Onion, Bell Pepper, Chickpeas, Tomatoes and Quinoa with Habanero Citrus Dressing

ADD CHICKEN +\$8

ADD SHRIMP +\$15

ADD BACON +\$10



## FRITTERS

CONCH-\$18

LOBSTER-\$25

Bits of Conch or Lobster, tossed in a Beer Batter and Deep-Fried to a Golden Perfection served with a side of Creamy Chipotle-Mayo Sauce to add a Smoky, Spicy Kick accompanied by a refreshing Cabbage Slaw to balance the richness.

## BURGERS

BLACKENED FISH BURGER \$30

Grilled Fish Fillet on a Fresh Homemade Bun topped with Tartar Sauce, Lettuce and Tomato served with Crispy French Fries.

COCO'S BURGER \$30

6-ounce Beef Patty on a Homemade Coconut Bun with Chipotle Mayonnaise, Smoked Bacon, choice of Cheese, Tomatoes, Lettuce, and Pickle served with Plantain Chips, Yuca Frita or French Fries

HEART-ATTACK BURGER \$35

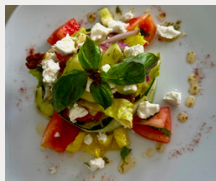
A juicy 8-ounce Beef Patty grilled to perfection and served on a Homemade Bun. Topped with Crispy Smoked Bacon, Crispy Tobacco Onions and your choice of Cheese, along with Spicy Jalapeños and Tangy BBQ Sauce accompanied by a side of Golden Crispy French Fries or Yuca Frita for the ultimate indulgence.



CHICKEN WINGS \$20 CHICKEN FINGERS \$24

6 Deep Fried Wings tossed in your favorite sauce served with Carrots & Celery Sticks. Choose from Buffalo, Honey BBQ or Lime Garlic Parmesan Sauces

6 pieces of Tender Chicken Strips, Breaded and Deep-Fried to Golden Perfection served with Crispy French Fries



FISH FINGERS \$35

6 pieces of Tender Fish Strips which are breaded and deep-fried to a golden crispy perfection served with French Fries accompanied by a Jalapeño Tartar Sauce which adds a Spicy Twist to the classic pairing.



QUESADILLAS \$18

ADD CHICKEN-\$8

ADD BEEF-\$10

ADD SHRIMP-\$15

Sauteed Bell Peppers and Onions with Melted Mozzarella Cheese, all nestled between a Crispy Flour Tortilla served with a side of Pico de Gallo & Sour Cream

CARNE ASADA \$38

Marinated Flank Steak, refried Beans, Guacamole, Habanero Pickled Onions, melted Mozzarella topped with Chimichurri Sauce and Flour Tortillas



## DRINKS

RUM PUNCH \$12

CUBA LIBRE \$10

MOJITO \$14

DAIQUIRI \$16

MARGARITA \$18

BEER \$6

JUICES \$8

PINA COLADA \$16

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Mile 17.62 Placencia Rd.  
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# MENU

## DINNER

OPENING  
HOURS

05.00 PM  
-9:30 PM

### SALADS

#### GARDEN SALAD \$22

Romaine Lettuce, Tomato, Cucumber, Bell Pepper with Mango-Habanero Dressing

#### CEASAR SALAD \$28

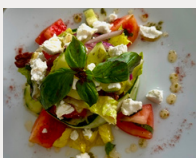
Romaine Lettuce, Crispy Garlic Croutons, Caesar Dressing and Fresh Shaved Parmesan Cheese.

#### BACON & BLUE CHEESE SALAD \$40

Crispy Romaine Lettuce, Bacon, Red Onion, Tomato, Cucumber & Blue Cheese Dressing

#### QUINOA SALAD \$22

Crispy Lettuce, Diced Cucumber, Red Onion, Bell Pepper, Chickpeas, Tomatoes and Quinoa with Habanero Citrus Dressing



#### BLACKENED FISH \$45

A Fresh, Flaky Snapper Fillet coated in a Bold Blend of Cajun Spices and Grilled to Perfection which provides a smoky, flavorful crust.



#### GARLIC BUTTER BUTTERFLY SHRIMP \$55

Succulent Shrimp, Butterflied and Sautéed in a rich Garlic Butter Sauce with Fresh Herbs

#### GRILLED LOBSTER TAIL \$75

A Buttery Lobster Tail Grilled to bring out its natural sweetness and brushed with a Garlic-Herb Butter.

#### RIB-EYE STEAK \$75

A Rich and Juicy, Marbled 8oz Steak expertly Grilled to your preferred level of doneness finished with Garlic Butter.



#### CHICKEN CORDON BLEU \$44

A Classic featuring Tender Chicken Breast, stuffed with Ham and Goat Cheese, then lightly Breaded and Fried to Golden Perfection served with a White Wine Garlic Creamy Sauce



#### PORK LOIN \$50

A Succulent, Centre-Cut Pork Loin, seasoned with Black-Pepper and Salt and Slow-Grilled to Perfection served with Apricot Sauce

#### BABY BACK RIBS \$55

Tender, Fall-Off-the-Bone Pork Ribs, Slow-Cooked to Perfection and Glazed with BBQ Sauces

#### BEEF TENDERLOIN \$70

A Premium cut of Beef, Hand-Selected for its Tenderness and Rich Flavor. Grilled to your desired doneness and served with a Red Wine Reduction.



### SIDE + STARCH

|                         |                        |
|-------------------------|------------------------|
| Steamed Vegetables      | Baked Potatoes         |
| Garden Salad            | Garlic Mashed Potatoes |
| Grilled Corn on the Cob | Steak Fries            |
| Sautéed Spinach         | Cilantro Rice          |
|                         | Rice and Beans         |

### PASTA

#### FETTUCCINE PESTO \$32

Fettuccine Pasta tossed in a Rich and Creamy Basil Pesto Sauce made with Garlic, Pine Nuts and Parmesan Cheese served with Sliced Garlic Bread

#### SHRIMP RISOTTO \$50

Creamy Arborio Rice infused with a Delicate Seafood Broth, Perfectly Cooked Shrimp, and a hint of Garlic and White Wine topped with a Sprinkle of Parmesan Cheese and finished with Fresh Herbs offers a rich, flavorful experience in every bite.

#### CHILE RELLENO \$46

Featuring a Red Bell Pepper stuffed with Sautéed White Rice, Italian Sausage and Vegetables topped with a Marinara Sauce, Mozzarella Cheese and a sprinkle of Fresh Cilantro.

#### FRENCH RATATOUILLE \$39

A Colorful and Aromatic Vegetable Medley, featuring Zucchini, Eggplant, Bell Peppers, and Tomatoes, slow cooked in Olive Oil with Fresh Herbs and Garlic served with a Drizzle of Extra Virgin Olive Oil and a Sprinkle of Fresh Basil

#### CHOWDER \$22

A Rich and Creamy Soup brimming with Shrimp, Fish. Slow simmered with Diced Potatoes, Sweet Corn, and Aromatic Herbs. This comforting Chowder is served Piping Hot and finished with a Touch of Fresh Cream accompanied by Garlic Croutons.

Seasonal: Add Lobster \$20 Add Conch \$12 Choose 1 side+ 1 starch With Entree.



#### GRILLED CHICKEN BREAST \$44

Grilled Chicken Breast, Roasted Vegetables & Garlic Rosemary Mashed Potatoes



# MENU

OPENING  
HOURS

07.00 AM  
-9:30 PM

## APPETIZERS

- SHRIMP CEVICHE** \$35  
*Fresh shrimp marinated in citrus, served chilled with crisp vegetables for a bright, zesty bite.*
- TOSTONES** \$10  
*Twice-fried golden plantains, crisp on the outside and tender inside, perfect for dipping or savoring solo.*
- CHIPS 'N SALSA** \$18  
*Crunchy tortilla chips paired with our house-made salsa, bursting with fresh, zesty flavor*
- CHIPS 'N GUAC** \$24  
*Crispy chips served with creamy guacamole, made from ripe avocados and a hint of lime.*
- NACHOS** \$24  
*A hearty platter of tortilla chips piled high with melted cheese, pico de gallo, creamy guacamole, cool sour cream, and your choice of savory chicken, seasoned beef, or succulent shrimp.*
- CHICKEN + \$8
- BEEF + \$10
- SHRIMP + \$15
- BRUSCHETTA** \$25  
*Crispy toasted bread topped with a medley of fresh tomatoes, basil, garlic, and a drizzle of extra virgin olive oil. Simple, vibrant, and full of flavor.*
- FISH CAKES** \$20  
*Hash fish seasoned onion and bell peppers molded into a patty breaded and fried served with tartar sauce.*
- MOZZARELLA STICKS** \$28  
*Breaded Mozzarella cheese deep fried to perfection served with a side of tartar sauce.*

## SALADS

- GARDEN SALAD** \$22  
*Romaine Lettuce, Tomato, Cucumber, Bell Pepper with Mango-Habanero Dressing*
- CEASAR SALAD** \$28  
*Romaine Lettuce, Crispy Garlic Croutons, Caesar Dressing and Fresh Shaved Parmesan Cheese.*
- BACON & BLUE CHEESE SALAD** \$40  
*Crispy Romaine Lettuce, Bacon, Red Onion, Tomato, Cucumber & Blue Cheese Dressing*
- QUINOA SALAD** \$22  
*Crispy Lettuce, Diced Cucumber, Red Onion, Bell Pepper, Chickpeas, Tomatoes and Quinoa with Habanero Citrus Dressing*
- CAPRESE SALAD** \$18  
*Ripe tomatoes layered with creamy fresh mozzarella and fragrant basil, finished with a drizzle of extra-virgin olive oil and a touch of balsamic glaze.*



# MENU

OPENING  
HOURS

07.00 AM  
-9:30 PM

## DESSERTS

### COCONUT FLAN

\$18

*Silky custard infused with tropical coconut, topped with a golden caramel glaze.*



### CHOCOLATE CAKE

\$18

*Rich, decadent layers of chocolate with a smooth, velvety finish*



### VANILLA CAKE

\$16

*Light and fluffy with classic vanilla sweetness, a timeless favorite.*



### STRAWBERRY CHEESECAKE

\$19

*Creamy cheesecake crowned with fresh strawberries and a luscious glaze.*



### COOKIES 'N CREAM

\$16

*A playful blend of creamy filling and crunchy cookie crumbles, indulgent and fun.*

### ICE CREAM

\$8

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# PIZZA MENU

OPENING HOURS | 11AM-9PM



## PIZZA SALAME PICCANTE

\$46

Pepperoni, Cheese Marinara Sauce



## PIZZA VEGETALE

\$44

Onions, Green Peppers, Black Olives, Mushrooms, Jalapenos Cheese, Marinara Sauce



## PIZZA AMANTI CARNE

\$50

Ham, Sausage, Pepperoni, Bacon, Cheese & Marinara Sauce



## PIZZA SAN GENARO DI ANTICO'S

\$52

Italian Sausage, Sweet Red Pepper, Garlic, Bufala Mozzarella Cheese & Marinara Sauce



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## PIZZA DIAVOLI DI ANTICO'S

\$52

Spicy Salami, Onions, Calabrian Peppers, Bufala Mozzarella Cheese & Marinara Sauce

## PIZZA HAWAIANA

\$43

Ham, Pineapple, Cheese, Marinara Sauce



## PIZZA AL POLLO BARBECUE

\$46

Chicken, Cheese, BBQ Sauce

## PIZZA MARGHARITA

\$42

Basil, Garlic, Cheese, Marinara Sauce

## COSTRUISCI LA TUA PIZZA (BUILD YOUR OWN PIZZA)

\$36

CHEESE PIZZA + 1 Topping

## ADDITIONAL TOPPINGS:

\$4 EACH

Meats: Pepperoni, Sausage, Bacon, Chicken, Beef, Pulled Pork

\$3 EACH

Veggies: Black Olives, Green Peppers, Jalapeños, Onions, Pineapple, Basil, Tomatoes, Garlic

