COCO

CANARY WHARF

À la Carte

WEEKEND ROAST

Saturday & Sunday: 12.30PM-4:00PM

PRIVATE HIRE

Speak to a member of our team

GIFT VOUCHER

Explore our selection of gift vouchers

coco_canarywharf

The Beginning

Citrus Olives (VG) 5
Home marinated olives with notes of orange, lemon & rosemary

Hummus Duo (G/S/VG) 5
Beetroot and truffle hummus with homemade turkish bread

Golden Balls (D/G) 7.5
Fine shreds of chicken breast covered in a crispy batter, cheesy, spicy potato. Served with spicy mayonnaise

Small Plates

Fiery Cauliflower (B/M) 10
Fried cauliflower in Korean spicy sauce, spring onion,coriander, sesame seeds & tahini sauce

Slow Cooked Duck Tacos (G/D/S) 12
Hoisin marinated duck served with crispy tacos

Crispy Spiced Chicken Bao (G/B/D/E) 13
Korean glaze and lime mayo

Jhal Puri (G/D/M) 13
Diced chicken tikka pieces cooked in a coco spicy sauce served in fried puri bread

Crispy Spiced Shrimps / Chicken (G/F/E/B/D/CR) 13
Korean glaze, grapefruit mayo & burned lemon

Korean Spicy Chicken Wings (B/S) 13
Deep fried flat wings glazed in spicy korean sauce & sesame seeds

Crispy Lamb Rolls (D/G) 13
Marinated diced lamb and potatoes wrapped in a crispy coating

Chicken Tortilla Skewers (G/E/D) 15
Spiced chicken mince wrapped in layered tortilla skewers.

Crispy Calamari (E/B/F) 15
Deep fried calamari tossed in chilli & coriander glaze

Red velvet prawn (G/C/B/M/F) 15
Beetroot breaded deep fried prawns served with Coco signature sauce

King Prawn Puri (G/CR/D) 16
Tender King prawns marinated & cooked in asian spices served in fried bread

Flame Grill

Grilled Chicken Wings (G/D) 20
Marinated chicken wings & coco garlic & chili sauce

Tavuk Shish (D) (Option Breast) 25
Cubes of marinated chicken, served with coco tzatziki sauce & chili sauce

Chicken Steak (M/D/G) 25
Butterfly breast of chicken, cooked in charcoal grill. Served with house greens.

Lamb Shish (D) 28
Cubes of lamb served with coco tzatziki & chilli sauce

Coco Butter Steak (G/D/M/E/F) 30
Grilled steak served in a small skillet bathed in a rich, velvety herb butter sauce. Accompanied by crispy golden fries, toasted baguette and a fresh green garden salad.

Tender Lamb Chops 35
Grilled lamb chops served with coco siracha mayo

Grilled Tiger Prawn (F/CR) 35
Grilled tiger prawns cooked to perfection over hot coal served with homemade sweet chilli sauce

COCO Mixed Grill (D/G) 35
Marinated chicken leg, lamb chop, chicken cube & home made spicy beef kofta grilled in charcoal

Argentine Sirloin Steak 250gr (D) 38
(Add 24k gold – £50)
Argentine black lavel sirloin. Served with rosemary gravy

Fillet Mignon 200G (D) 38
Argentine Prime Cut steak, Served with purple mash, corn on the cob and creamy garlic sauce on top

Garlic Butter Lobster Tail (F/CR/D/N) 50
Lobster tail in a garlic infused butter, served on a pistachio crusted cucumber with purple mash

Wagyu Rib-eye Steak 250gr (D) 55
(Add 24k gold – £50)
Dry aged wagyu steak. Served with rosemary gravy

Beef Wellington (M/D/G/E) 55
Golden puff pastry filled with tender beef fillet and mushrooms

Tomahawk (D) (Add 24k gold – £50) 140
35 day aged succulent steak on the bone 1000gr. Served with rosemary gravy

Large Plates

Butter Chicken (M/D) 20
Creamy curry sauce with succulent chicken pieces

Coco Korai (D/M) Chicken / Lamb / Veg 20
Cooked with onions, garlic, ginger, peppers & fresh tomatoes

Coco Lamb / Chicken / Vegan Biryani (V/G) 22
Hyderbadi biryani & mint sauce

Garlic Butter Shrimp (D/CR/F) 20
Jumbo prawns tossed in rich garlic butter cream.

Coco Lamb Sag (D/M) 22
Classic Indian dish. Tender lamb cubes cooked in a velvety spinach, infused with aromatic spices

Asado Lamb Shank (N) 28
Asian braised spicy lamb shank

Coco Special Chicken (D) 28
Chicken fillet served with creamy mushroom sauce,creamy mashed potato and mixed salad

Pan Fried Salmon (D) **(New)** 32
Freshly seasoned salmon, served with homemade coleslaw and creamy garlic sauce

Black Cod (G/B/M/F/S) 40
Korean soy & garlic glazed black cod with lime mayo (may contain bones)

Heritage Monkfish (D/F) 40
Succulent steam-grilled monkfish fillet, delicately marinated in a sweet and sour glaze, served with the chef's signature sauce

Dish Of The Day (Mon to Thu)
Ask Server

COCO Burgers *(Served With Thick Cut Chips)*

Keralan Chicken Burger (D/G/M) 19
Crispy deep fried, mix leaf, tomato, monterey jack cheese, spicy chilli mayo

Vegan Burger (G) 18
Crispy deep fried homemade vegan patty, mix leaf, tomato, vegan mayo, vegan cheese

Wagyu Beef Burger (D/G) 25
Wagyu beef patty marinated with homemade spicy, mix leaf, tomato, home made burger sauce & monterey jack cheese

Spicy Mexican Beef Burger (D/G) 25
Wagyu beef patty mixed with chilli, mix leaf, tomato, home made burger sauce,mexican salsa & monterey jack cheese

Smoke & Crust Burger (D/G/M/E) 28
Tender Wagyu mince encased in crisp puff pastry

From The Wok

Fiery Chilli Chicken/Paneer (G/B/D) 20
Crispy fried chicken or paneer, tossed in spicy peppers & onion sauce

Coco Stir Fried Noodles (G/B/CR/S) 20
Chicken / Prawn / Veg
Stir fried noodles, bok choy, beans sprout, soy sauce, garlic & chilli

Teriyaki Prawns (G/CR/F) 21
Korean version with our own szechuan sauce, tender prawns, micro coriander & soy

Thai Wagyu Beef (G/B) 38
Wagyu ribeye slices mixed with green onion, soya, sweet chilli & garlic

Sides & Rice

Chapati (G) 5
Garlic Bread Basket (D/G) 5
Fresh flat bread and glazed in chives butter
Veg Rice 5
Coco Rice 5
Egg Fried Rice (E) 5
Skin-On Fries 5

Mash Potato (D) 6
Paratha (G/D) 6.5
Thick Cut Chips 6
Aloo Paratha (G/D) 7.5
Sauted Greens 8
Sweet Potatoe Fries (G) **(New)** 8

Chana Massala 10
Sag Aloo 10
Messy Wedges (D/E/G) 10
Potato wedges mixed with truffle parmesan mayo & turkey bacon

Sauces 2

Truffle & Parmesan Mayo (E/D)
Siracha Mayo (E)
Homemade Rosemary Gravy (G)
Creamy Garlic Sauce (D)
Emerald Heat (Green)
Homemade Mustard (M)

Chilli Ketchup
Green Peppercorn (D)
Wild Mushroom Sauce (D)
COCO Hot Sauce
Sweet & Sour (D)
Chilli Sauce (Hot)
Black Garlic Sauce

Salads

Avocado & Mixed Leaf (M) 10
Mix leaf salad, avocado and house dressing

Kale Ginger Salad (S/D) 10
Kale, pickled ginger, tofu, shredded carrots honey sesame dressing & sesame seeds

Strawberry salad (D) (Add Chicken £5) 10
Rocket salad mixed with fresh strawberry served with blue cheese dressing

Crunchy Matai Salad (G/M/E/N) 10
Packed with tropical flavor from mango, kimchi mayonnaise, corn & bombay mix

Mango & Avocado Salad 12
Mango cube & avocado. Mixed with micro leaf salad & house dressing

Coco's Duck Salad (N/G/D) 15
Mesclun salad leaves, mint, pomegranate, microgreens, pull duck, pine nuts & flowers

E - Egg, D - Contains Dairy, G - Contains Gluten, N - Contains Nuts, Vg - Vegan, F - Contains Shellfish, S - Coontains Sesame, M - Contains Mustard, B - Contains Soybean, C - Contains Celery, Cr - Crustaceans

PLEASE ASK A MEMBER OF STAFF FOR VEGETARIAN SUBSTITUTES.

For food allergies please speak to a member of staff about your requirements. Fish dishes may contain small bones. Allergens are present in our kitchen so we cannot guarantee dishes are 100% allergen free. A discretionary service of 12.5% will be added to your bill. All prices are in gbp and include 20% vat.