

OPENING HOURS

07.00 AM - 11.00 AM

BREAKFAST

TROPICAL CONTINENTAL BZ-\$24 BREAKFAST

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

FRUIT PLATTER

BZ-\$12

Fresh Seasonal Fruits served with a side of Cinnamon Honey.

AVOCADO TOAST

BZ-\$23

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



FARMER'S OMELETTE

BZ-\$22

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

BABY OMELETTE

BZ-\$24

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

BAGEL SANDWICH

BZ-\$18

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



PANCAKES OR WAFFLES

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

COCO'S SIGNATURE BZ-\$22 FRENCH TOAST

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

BELIZEAN BREAKFAST

BZ-\$24

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

BREAKFAST BURRITO

BZ-\$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.

HUEVOS RANCHEROS

BZ-\$20

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

DRINKS

\$16 COFFEE MIMOSA BLOODY MARY \$20 CAPPUCCINO SMOOTHIE ESPRESSO \$12 \$28 JUICES MARTINI SODAS \$4

SIDE DISH

BACON-\$10

HAM-\$10

ITALIAN SAUSAGE-\$10

BREAKFAST LINK SAUSAGE-\$8

FLOUR TORTILLAS-\$4

FRY JACK-\$4

HASH BROWN-\$5

WHEAT TOAST-\$4

CINNAMON ROLL-\$5

MUFFINS-\$5

CROISSANTS-\$5



OPENING HOURS

> 11.00 AM -3.00 PM

LUNCH

SALADS

GARDEN SALAD

BZ-\$20

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

CEASAR SALAD

BZ-\$28

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

BACON & BLUE CHEESE

BZ-\$30

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

OUINOA SALAD

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



BURGERS

Choice of Cheese: American/ Pepper Jack/ Swiss/ Cheddar

BLACKENED FISH BURGER BZ-\$30

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

COCO'S BURGER

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

HEART-ATTACK BURGER

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.



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.

CHICKEN WINGS

BZ-\$20

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

CHICKEN FINGERS

BZ-\$24

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

FISH FINGERS

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.

FRIED CALAMARI

BZ-\$30

Lightly Battered and Deep-Fried Calamari to a crispy golden perfection(tender on the inside and satisfyingly crunchy on the outside) served with a Chipotle Mayo for dipping. Perfect plate for sharing.

DRINKS

BZ-\$30 RUM PUNCH \$12 DAIQUIRI CUBA LIBRE \$12 MARGARITA \$24 MOJITO \$16 BEER PINA COLADA \$20 JUICES \$4



QUESADILLAS

BZ-\$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 &

CARNE ASADA

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

Prices are non-inclusive of GST

Mile 17.62 Placencia Rd. Surfside Community Placencia, Belize

+1-229-318-5543



DINNER

OPENING HOURS

03.00 PM -10.00 PM

SALADS

GARDEN SALAD

BZ-\$20

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

CEASAR SALAD

BZ-\$28

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

BACON & BLUE CHEESE SALAD

BZ-\$30

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

QUINOA SALAD

BZ-\$20

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



PASTA

FETTUCCINE PESTO

BZ-\$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 BZ-\$40

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.



BLACKENED FISH

BZ-\$40

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

BZ-\$55

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

GRILLED LOBSTER TAIL BZ-\$75

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

CHICKEN CORDON BLEU

BZ-\$35

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

BZ-\$48

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

BABY BACK RIBS

BZ-\$60

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

BEEF TENDERLOIN

BZ-\$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.

RIB-EYE STEAK

BZ-\$75

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

CHILE RELLENO

BZ-\$18

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

FRENCH RATATOUILLE BZ-\$22

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

BZ-\$18

CHOWDER

A Rich and Creamy Soup brimming with Shrimp, Fish and Conch(seasonal). 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

Choose 1 side + 1 starch With Entree

SIDE + STARCH

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