

# MENU

BREAKFAST

#### OPENING HOURS

07.00 AM - 10.00 AM

#### TROPICAL CONTINENTAL BZ-\$24 BREAKFAST

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

FRUIT PLATTER

BZ-\$18

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-\$26

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

BABY OMELETTE BZ-\$26 Sauteed Onions, Bell Peppers, Tomatoes, Mushrooms, Jalapeño and Goat Cheese wrapped an Egg White served with Toast

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



# PANCAKES OR WAFFLES BZ-\$25

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-\$28

Coconut Oil Refried Beans, Scrambled Eggs and 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 cream and Pico de Gallo.

HUEVOS RANCHEROS

BZ-\$20

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

# DRINKS

COFFEE \$4 MIMOSA \$24
ICED TEA \$4 BLOODY MARY \$20
SMOOTHIE \$12 SODAS \$4
IUICES \$8

#### SIDE DISH

BACON-\$10

HAM-\$5

ITALIAN SAUSAGE-\$10

BREAKFAST SAUSAGE-\$8

FLOUR TORTILLAS-\$2

FRY JACK-\$3

HASH BROWN-\$5

WHEAT TOAST-\$4

CINNAMON ROLL-\$4

MUFFINS-\$5

CROISSANTS-\$8







# **OPENING HOURS**

11.00 AM -2.00 PM

#### **SALADS**

#### GARDEN SALAD

BZ-\$22

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-\$40

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

#### QUINOA SALAD

BZ-\$22

Crispy Lettuce, Diced Cucumber, Red Onion, Bell Pepper, Chickpeas, Tomatoes and Quinoa with Habanero Citrus Dressing ADD CHICKEN +\$10 ADD SHRIMP +\$16 ADD BACON +\$8



#### **BURGERS**

#### BLACKENED FISH BURGER BZ-\$35

Grilled Fish Fillet on a Fresh HomemadeBun topped with TartarSauce Lettuce and Tomato served with Crispy French Fries.

#### COCO'S BURGER BZ-\$30

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

#### HEART-ATTACK BURGER

A juicy 8-ounce Beef Patty grilled to perfection and served on a Homemade Bun. Topped with Crispy Smoked Bacon, Crispy Onions and 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-\$26

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**

DAIQUIRI \$16 BZ-\$35 RUM PUNCH \$12 CUBA LIBRE \$7 MARGARITA \$18 MOJITO \$14 REG. BEER \$6 PINA COLADA \$16 **JUICES \$8** 



#### **QUESADILLAS**

BZ-\$18

ADD CHICKEN-\$8 ADD BEEF-\$7 ADD SHRIMP-\$16

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

BZ-\$38

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







#### **OPENING HOURS**

05.00 PM -9:30 PM

#### **SALADS**

#### GARDEN SALAD

BZ-\$22

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

ROOFTOP RESTAURANT & BAR

#### CEASAR SALAD

BZ-\$28

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

#### **BACON & BLUE CHEESE** SALAD

BZ-\$40

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

#### QUINOA SALAD

BLACKENED FISH

BZ-\$22

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-\$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.



# CHICKEN CORDON BLEU

BZ-\$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

BZ-\$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 BZ-\$42

BZ-\$55

Tender Pork Ribs, Slow-Cooked to Perfection and Glazed with BBQ Sauces

# GARLIC BUTTER SHRIMP BZ-\$40

BZ-\$75

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

A Fresh, Flaky Snapper Fillet coated in a Bold

Perfection which provides a smoky, flavorful

Blend of Cajun Spices and Grilled to

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

BEEF TENDERLOIN

BZ-\$75

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

#### CHILE RELLENO

BZ-\$46

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-\$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** BZ-\$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.

Add Lobster \$20 Add Conch \$12

Choose 1 side+ 1 starchWithEntree

#### 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

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

GRILLED LOBSTER TAIL



