coco sugar®

COFFEE • CAFÉ • BAKERY

all day breakfast
until 4 pm daily

coco classics

Med Bagel

Turkish-style homemade bagel, 2 medium poached eggs on dill yoghurt cream and basil pesto 125

+ beef bacon 55 + avocado 45
+ smoked salmon trout 69

Eggs Cetera

2 eggs, sauteed mushroom, oven roasted tomato, toasted ciabatta & butter 108

+ boerewors 50, + beef bacon 55, + chicken livers or avocado 45 + berry preserve 15

Avo Toast

avocado, guacamole, caramelised onion, rocket on slice on multiseed bread 125

+ egg 10 + + beef bacon 55
+ smoked salmon trout 69

Grilled Cheese

gooey grilled cheese & tomato on ciabatta topped with a fried or poached egg 125

+ beef bacon 55 + smoked salmon trout 69

Smoked Salmon Bagel

Turkish-style homemade sesame bagel, local smoked salmon trout, lemon-herb cream cheese, pickled red onion, capers dill & home- made gherkin 145

Omelette

3 eggs, mushroom, tomato & creamy feta cheese served with artisanal toast & butter 145

Bircher Style Oats

rolled oats soaked overnight in coconut milk with seasonal fruit 135

Yoghurt & Granola

Bulgarian yoghurt, granola with dried fruit & tahini, fresh seasonal fruit 135

Add artisanal toast (1 slice) with butter

ciabatta, sourdough or gluten-free millet-buckwheat +10

homemade berry preserve +15

Tax is included. Service is not included. A discretionary gratuity of 12% may be included for groups of 6 and more

favourites from our bakery

made with our 100% butter croissant

Croissant Benedict

2 medium poached eggs, beef bacon, caramelised onion, roasted cherry tomato, hollandaise on toasted croissant 148

replace beef bacon with smoked salmon trout +18

Croissant Florentine

2 medium poached eggs, Florentine-style spinach, caramelised onion, roasted cherry tomato, hollandaise on toasted croissant 145

Club Croissant Deluxe

buttermilk panko fried chicken, crispy beef bacon, tomato, pickled cucumber, coleslaw & chipotle sauce 169

MORE SWEET CROISSANTS & BAKERY GOODS AVAILABLE FROM OUR BAKERY COUNTER

sucré salé
sweet & savoury

Pancakes

3 medium-sized pancakes with matcha crème anglaise, salted caramel and seasonal fruit 165

Challah French Toast

sweet with berry coulis, passionfruit pannacotta, bruleed banana, crème fraiche 168

savoury 2 eggs sunny side up, smoked salmon trout or beef bacon, sour cream, chives, homemade ranch dressing 168

Consuming raw or undercooked eggs may increase your risk of food-borne illness. Kindly note that we only use free range eggs and chicken, and be advised that all our baked goods may contain or have come into contact with peanuts, tree nuts or other allergens. If you suffer from a food allergy or intolerance, let your server know upon placing your order.

coco safar®

COFFEE • CAFÉ • BAKERY

from 12pm daily

salads & sandwiches

Garden Cobb

avocado, cherry tomato, grilled corn kernels, boiled egg, julienne carrots, seed crumble on rocket, with vegan mustard dressing 149

grilled chicken +55, smoked salmon trout +69

Bliss Bowl

quinoa-kale-broccoli taboulé, roasted red pepper, butternut and beets, broccoli, avocado, toasted sunflower seeds, with vegan mustard dressing 139

add an egg +10, avocado + 45, grilled chicken +55, smoked salmon trout +69

Grilled Cheese

gooey grilled cheese & tomato sandwich served with roasted tomato soup or fries 125

Club Croissant Deluxe

buttermilk panko fried chicken, crispy beef bacon, tomato, pickled cucumber, coleslaw & chipotle sauce 169

Prawn Avo Croissant

butter-poached prawns, lemon-garlic aioli, avocado & rocket on a Coco Safar butter croissant, served with herbed handcut fries 229

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Special du Jour

12-4pm

Ask your server what we bistro fare & main dish we have on offer today

219

bistro

CATCH OF THE DAY

pan seared fresh kingklip, roasted garden vegetables, lemon sauce drizzle 245

STEAK FRITES

A-grade sirloin (250g), café de Paris butter, seasonal vegetable, served with hand cut herbed fries with your choice of mushroom parmesan or bearnaise sauce 259

TERIYAKI CHICKEN

grilled chicken with gluten-free buckwheat noodles, bok choi, carrot, spring onion, toasted sesame seeds and homemade gluten-free teriyaki sauce 178

replace soba noodles with basmati rice

CHEESE BURGER

Challah sesame bun, beef patty, caramelised onion, cheddar, avocado, tomato, pickled cucumber, rocket, served with fries 159

replace with vegetarian mushroom steak

add an egg +10 extra beef patty +48 beef bacon +55

CALAMARI

poppyseed tempura fried Patagonia calamari served with wasabi aioli 125

LEMON CHICKEN PASTA

linguine, grilled chicken, with creamy lemon basic sauce, fresh basil & dill, with grated parmesan 178

No substitutions allowed please.
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