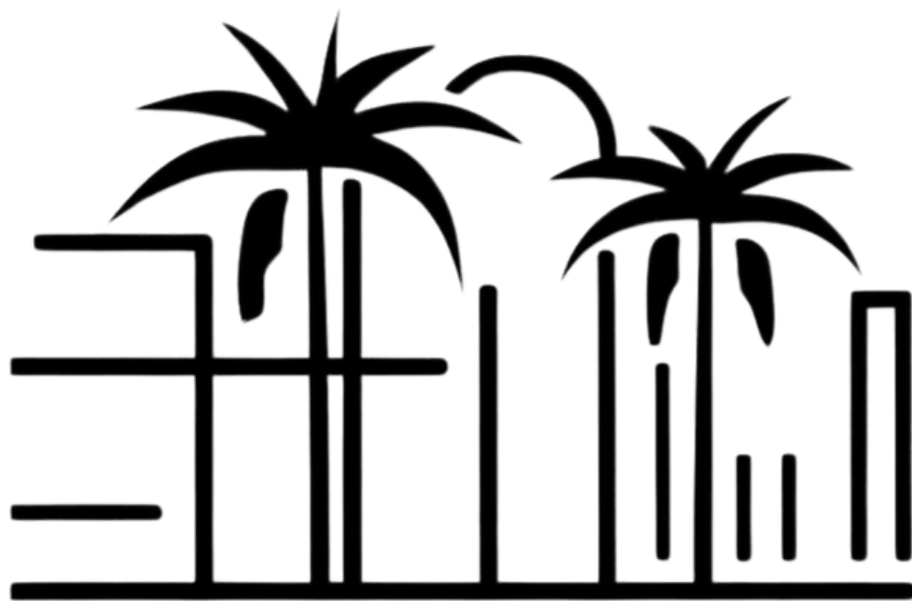




COCO ROOFTOP

— RESTAURANT —

Here at Coco, we share plates for a unique experience.

Everything is meant to be tasted and explored together.

Our small plates are designed for tasting, sampling, mixing and discovering new flavors.

We recommend 2 to 3 plates per person, including one dessert, to fully experience the variety of our cuisine.

Less rules, more pleasure.



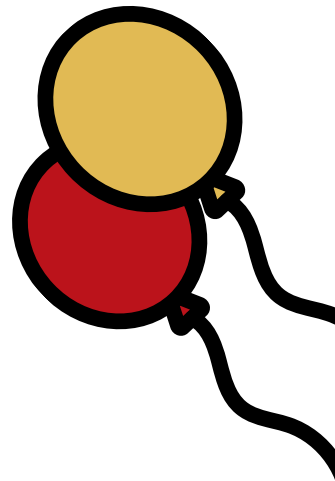
COCO ROOFTOP
— RESTAURANT —

Savor the ride.

Kids' Menu

85

Ground beef steak, fries
& choice of ice cream:
(chocolate or vanilla)





OUR COLD DISHES

BEETROOT HUMMUS & CRUNCHY VEGETABLES

Chickpea & beetroot cream, seasonal vegetables & Atlas olive oil.

95

BLACK ANGUS CARPACCIO

Fresh pesto, parmesan & arugula

145

ROASTED BEETROOT CARPACCIO

Fresh goat cheese with cumin & toasted walnuts.

110

MOROCCAN SALAD ASSORTMENT

Four small portions of traditional flavors & market vegetables.

110



OUR VEGETARIAN HOT DISHES

CRISPY BREADED EGGPLANT

Heirloom tomato concassé & shaved parmesan.

110

SMOKED PAPRIKA ROASTED CAULIFLOWER

Preserved lemon tahini & Atlas olive oil.

95

ZUCCHINI & MOZZARELLA FRITTERS

Mint from the Atlas highlands & lemon yogurt sauce.

110

OVEN-ROASTED SWEET POTATO

orange blossom labneh & pistachios

120

TRADITIONAL MOROCCAN HARIRA

Tomato, lentil & chickpea soup with fresh herbs.

90



OUR HOT DISHES

REINVENTED OCTOPUS TAGINE

Grilled octopus with Moroccan spices, black olives, confit onions & rice.

165

MHAMMASA “RISOTTO STYLE” WITH BLACK TRUFFLE

Creamy wheat pearls with parmesan, black truffle & Atlas olive oil.
Add free-range chicken +20 dh.

135

CHICKEN TAGINE WITH PRESERVED LEMON

Free-range chicken with Moroccan spices, roasted baby potatoes, olives from Taliouine & preserved lemon.

140

GRILLED LAMB CUTLETS

Herb jus, sautéed vegetables (carrots, zucchini, green beans, baby potatoes & cherry tomatoes).

180

BEEF TAGINE WITH VEGETABLES

Slow-cooked beef with Moroccan spices, green beans, peas & red olives.

170

CRUNCHY CHICKEN BURGER

mayo, pickles, cheddar & arugula

135



OUR DESSERTS

ORANGE BLOSSOM CRÈME BRÛLÉE

Atlas orange blossom & caramelized brown sugar from Souss & pistachio ice cream.

140

HALVA MOUSSE & POACHED PEAR

Date syrup & orange blossom.

95

DARK CHOCOLATE FONDANT WITH ARGAN OIL

Homemade vanilla ice cream.

110

SAN SEBASTIAN CARAMEL CAKE

Creamy Basque cheesecake & homemade caramel.

130

Mocktail

Virgin Mojito 55dh
Lime, mint, sparkling water.

Agua Fresca 55dh
Hibiscus, lemon, ginger.

Pomme Fizz 55 dh
Apple juice, ginger, lemon,
cinnamon.

Coco Sunset 55 dh
Grapefruit, rosemary, sparkling
water.

Cold Beverages

San migel alc 0,0% 45dh

Sodas 35dh
coca/sprite/coca zéro

ice tea maison 40dh
Citron/Pêche/red fruit

Sparkling Water 35 dh

Still Water 35 dh

Our Juices

Beetroot Juice 45 dh
Orange.

Lemon Juice 45 dh
Mint & ginger.

Carrot Juice 45 dh
Ginger.

Orange Juice 35 dh

Hot Beverages

Espresso 25 dh

Americano 25 dh

Noisette Coffee 30 dh
Coffee & milk.

Moroccan Tea 25 dh

Hot Chocolate 30 dh

Lipton Tea 25 dh

Verbena Tea 25 dh

Mocktail

Virgine mojito 55dh
Citron, menthe, eau gazeuse .

AGUA FRESCA 55dh
Ibiscus , citron , gingembre .

Pomme fizz 55dh
Jus de pommes, gingembre,
citron, cannelle .

Coco sunset 55dh
Pamplemousse, romarin, eau
gazeuse.

Nos jus

Jus de betterave 45dh
orange .

Jus de citron 45dh
menthe & gingembre .

Jus de carotte 45dh
gingembre .

Jus d'orange 35dh

Boissons froides Boissons chaudes

San migel alc 0,0% 45dh

Sodas 35dh
coca/sprite/coca zéro
ice tea maison 40dh
Citron/Pêche/fruits rouges

Eau gazeuse 35dh

Eau 35dh

Café expresso 25dh

Café Américain 25dh

Café noisette 30dh
Café & Lait

Thé marocain 25dh

Chocolat chaud 30dh

Thé lipton 25dh

Verveine 25dh