



# BREAKFAST MENU

Available:  
Monday-Friday: 9:00-12:00  
Saturday: 09:30-13:00  
Sunday: 10:00-13:00

## COCO CLASSICS

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EGGS YOUR STYLE 7.00€  
2 eggs, on sourdough toast topped with chopped tomatoes, a choice of spinach or rocket

PIMP IT UP: avocado 2.00€  
British bacon  
smoked salmon

HOMEMADE GRANOLA 6.50€  
with greek yoghurt, banana, berries, chia seeds

PROTEIN PANCAKES 10.00€  
served with warm berries, greek yogurt & a side of maple syrup

## VEGAN

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TOMATO TOAST 5.00€  
tomato, olive oil, herb, rocket on toast

AVOCADO APPLE TOAST 8.00€  
sliced apple, avocado, seeds, olive oil on toast

VEGAN HUMMUS TOAST 8.00€  
with grilled mushrooms, rocket topping, seeds on toast

## SWEET TOASTS

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HOMEMADE PEANUT BUTTER 7.00€  
with bananas, strawberries, honey, cacao nibs

HOMEMADE VEGAN NUTELLA 7.00€  
with bananas, berries, agave, sesame seeds



# LUNCH MENU

## WRAPS choose between flatbread wrap or gluten free wrap 7.00€

served with greens **add a side of sweet potato fries** 3.00€

**SWEET CHILLI CHICKEN**  
with yoghurt sauce, tomato, cucumber, red onion

**VEGAN TUNA**  
with chickpeas, red onion, capers

**PESTO CHICKEN**  
with feta, tomato, spinach, red onion

**SMOKED SALMON**  
with avocado, rocket, honey mustard, dill

**HOLY HUMMUS**  
with hummus, crunchy rainbow veggies

**GOATS CHEESE**  
with rocket, red apple, goats cheese & redcurrants

## SALADS 11.50€

**CHINESE CHICKEN SALAD**  
crunchy peanuts, shredded carrot, spring onion, red cabbage & miso dressing, topped with chicken

**VITAL VEGAN**  
roasted aubergine, pumpkin, falafel, cherry tomatoes, edamame, yellow peppers, crispy tofu topped with sunflower seeds, mango dressing

**CLEAN & LEAN CAESAR SALAD**  
kale, parmesan & croutons with a homemade vegan caesar dressing  
**choose between:** chicken  
crispy tofu

**GET YOUR KETO ON**  
grilled avocado, feta, spinach, strawberries & toasted almonds with a balsamic dressing  
**choose between:** chicken  
crispy tofu

## BURGERS 12.50€

served with air fried sweet potato fries

**COCO'S CLASSIC**  
100% beef burger topped with cheddar cheese, homemade peanut butter, pistachios

**COCO GOES VEGAN**  
our homemade chickpea, mushrooms & beetroot patty topped with vegan cheese, avocado, homemade vegan mayo

## SOUPS/ GAZPACHOS 6.00€

ask us what today's is choice is

## HOT DISH OF THE DAY 10.00€

ask us what today's is choice is

## SWEETS 100% vegan, 100% tasty

**ENERGY BALLS (GF)**  
matcha & coconut 1x 1.50€  
peanut butter & chia 3x 4.00€

ferrero rocher  
cacao & coconut  
lemon & chia

**CHOCOLATE QUINOA CAKE (GF)** 4.00€  
with avocado frosting

**RAW CARAMEL SLICE (GF)** 4.00€

**BROWNIES (GF)** 3.50€

**BANANA BREAD (GF)** 3.00€

**CINNAMON ROLLS** 3.00€

**COOKIES (GF)** 2.00€



# DRINKS MENU

## SMOOTHIES & JUICES

### SMOOTHIES

7€ | 500ml

#### JUST AMY LAUREN

red apple, coconut milk, yogurt & melon flavoured protein

#### GREEN MACHINE

spinach, chia, avocado, coconut milk, vanilla vegan protein powder

#### SKINNY BEACH

mango, ginger, turmeric, yogurt, oat milk

#### BELLI BEAUTY

blueberries, strawberries, banana, almond milk

#### PINK PUNK

strawberry, pitaya, banana, coconut milk

#### KAFFINE KICK

espresso, dates, peanut butter, banana, almond milk

### SMOOTHIE BOWLS Ⓥ Ⓜ 9.00 €

all with homemade granola, fresh fruits, berries & superfood toppings

\*all smoothie bowls can be made banana free!

#### THE ORIGINAL AÇAÍ

organic Brazilian açai, banana, avocado, coconut milk

#### PINK PUNK

organic dragon fruit, strawberries, banana, avocado, coconut milk

#### OCEAN BLUE

blue spirulina, pineapple, banana, avocado, coconut milk

#### NUTTY PROFESSOR

cacao, dates, homemade peanut butter, banana, avocado, almond milk

#### GREEN SUPERCHARGER BOWL

spinach, avocado, coconut milk & banana

\*Make it chunky - extra dark choco chips, peanut butter & hazelnuts +1.50 €

### JUICES

6€ | 500ml

#### 50 SHADES OF GREEN

apple, cucumber, celery, spinach, lemon, parsley

#### WELLNESS PLUS

orange, carrot, ginger, turmeric, black pepper

#### LA SUNRISE

orange, pineapple, lemon, raspberry

#### LAUREN'S PASSION

beetroot, red cabbage, apple, carrot, ginger, lemon

#### BARCELONA

grapefruit, apple, strawberry, passion fruit, ginger

#### SKIN GLOW

pineapple, cucumber, basil, mint

### ADD ONS

GINGER & TURMERIC SHOT

2.50 €

### EXTRAS

PEANUT BUTTER

1.00 €

CHIA SEEDS

0.50 €

GINGER

0.50 €

TURMERIC

0.50 €



# DRINKS MENU

HOT DRINKS, COLD DRINKS & ALCOHOL

## COFFEE/HOT CHOCOLATE

we use organic beans, roasted here in Mallorca.

ESPRESSO	1.50€
ESPRESSO MACCHIATO	1.80€
COFFEE WITH MILK	2.50€
CAPPUCCINO	3.00€
AMERICANO	2.00€
DOUBLE ESPRESSO	1.80€
LATTE	3.00€
HOT CHOCOLATE	2.50€

## LATTES

all made using oat, soy, almond or coconut milk

MATCHA LATTE	4.00€
BLUE OCEAN LATTE	4.00€
BEETROOT ROSE LATTE	3.50€
TURMERIC LATTE	3.50€
CHAI SPICED LATTE	3.50€

## COLD DRINKS

CONSCIOUS KOMBUCHA (330ml)	4.20€
WHOLE EARTH CANS	2.50€
WATER still or sparkling	2.50€
CAN OF WATER (still)	2.00€

## TEA

2.50€

ENGLISH  
EARL GREY  
CHAI  
3 MINT  
GREEN  
ROOIBOS  
CHAMOMILLE

## FRESH TEA

LEMON & GINGER  
MINT

## PLANT MILKS

+50c

ALMOND MILK  
COCONUT MILK  
OAT MILK  
SOY MILK

## ALCOHOL

ORGANIC WHITE WINE	3.50€
GLUTEN FREE SAN MIGUEL BEER	3.50€
ROSE BLANCA BEER	3.50€