



BREAKFAST MENU

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

COCO CLASSICS

- 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

SWEET TOASTS

- HOMEMADE PEANUT BUTTER** 7.00€
with bananas, strawberries, honey, cacao nibs
- HOMEMADE VEGAN NUTELLA** 7.00€
with bananas, berries, agave, sesame seeds

VEGAN

- 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



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) 1x 1.50€

matcha & coconut 3x 4.00€

peanut butter & chia

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

V GF 9.00€

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

*all smoothie bowls can be made banana free!

THE ORIGINAL AÇAI
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€