

Coco Momo

CAFÉ BAR MARYLEBONE

BRUNCH

Full English with 2 eggs, crispy bacon, Cumberland sausage, tomato, mushroom, baked beans & toast	8.25
Vegetarian breakfast with 2 eggs, sausage, tomato, mushrooms, baked beans & toast	{v} 7.95
Scrambled eggs & smoked salmon	7.95
Scrambled eggs with bacon or sausage	7.50
Eggs Benedict (ham) & chips	8.50
Eggs Florentine (spinach) & chips	{v} 8.50
Eggs Royale (smoked salmon) & chips	8.50

SANDWICHES

Toasted smoked salmon bagel, cream cheese & lemon	6.70
<i>On malted grain bread:</i>	
Chargrilled chicken & avocado mayonnaise, pesto	7.50
Chargrilled steak & red onion relish, French fries	9.50
Grilled goats' cheese, sweet peppers & caramelised red onion	{v} 7.50

STARTERS

Seasonal homemade soup	5.00
Buffalo mozzarella & tomato salad, basil pesto	6.00
Potted chicken liver parfait, spicy pear chutney	6.00
Fresh crab, avocado & tomato	7.00

SALADS

Ultimate Salad: red chard, rocket, mung beans, soya beans, broccoli, mixed seeds, alfalfa & house dressing	{v} 6.90
add chicken 8.95 OR steak 9.95	
Cobb Salad: chargrilled chicken, crispy bacon, avocado, egg, tomato & blue cheese dressing	9.50
Goats' Cheese & Beetroot Salad: grilled goats' cheese on shredded beetroot, red cabbage, red onion & chervil	{v} 8.50
Oriental Beef Salad: rare roast beef, bean shoots, red peppers, mouli, mange tout - soya, ginger & coriander dressing	10.00



LOVE THY LUNCH £6.00

MONDAY TO FRIDAY MIDDAY TO 5PM
CHOOSE ANY 2 OF THE FOLLOWING

Our homemade soup of the day
.....
Coco Momo's Ultimate salad
.....
Today's hot and tasty wrap

PRIX FIXE ANY 2 COURSES FOR £12 EVERYDAY 5PM TO 9PM

Homemade soup, Ultimate Salad
OR Chicken liver parfait
.....
Salmon & dill fishcakes, tartare sauce
OR grilled marinated lamb steak
(served with French fries, hand cut
chips OR the Ultimate Salad
.....
OR Leek & parmesan risotto {v}
.....
Belgian waffle, honeycomb ice cream
& toffee sauce

DRINK OF THE DAY

COCO CONSCIENCE

Here are some of the things we've introduced so far, with more to come: free range eggs & sausages, organic porridge, meat from the British Isles & sustainably caught haddock. Fairtrade coffee & organic sparkling pressés. We do free filtered tap water for all our customers. Our still & sparkling bottled water comes from Pure Life who, for every litre sold, at least a litre of clean water is delivered to communities in the developing world. All our glass & paper is recycled.

All tips/gratuities go to the team.

A discretionary service charge of 12.5% will be added to tables of 8 or more.

Some of our dishes may contain nuts or nut traces
{v} vegetarian

www.cocomomo.co.uk

BURGERS

8oz chargrilled, cheddar cheese	9.95
8oz chargrilled, guacamole & sour cream	9.95
Chicken & bacon burger with cheddar cheese	9.95
Coco Momo ultimate bean burger with cheddar cheese	{v} 8.25

Served in a seeded bap with French fries
OR hand cut chips

COCO MOMO COMFORTERS

Salmon & dill fishcakes, baby leaf salad & tartare sauce	10.00
Marinated lamb steak, hand cut chips OR salad	12.00
Leek & parmesan risotto	10.50
8oz rump steak, French fries & béarnaise sauce	13.00
Pan fried fillet of sea bass, sautéed potatoes, French beans & salsa verde	12.50

SIDES

Green salad	3.00
French beans	3.00
Bread basket	1.95
Marinated olives	2.50

WE LOVE CHIPS

Hand cut chips	3.00
French fries	3.00
French fries with rosemary, garlic & sea salt	3.00

BREAKFAST EVERYDAY FROM 9AM TO MIDDAY



WHITES

SAUVIGNON BLANC & MORE EDGY BTL 250ML 175ML

Valdivieso, Sauvignon Blanc, Valle Central, Chile, 2010	18.95	6.55	4.55
Kleine Rust, Fairtrade Chenin/Sauvignon, South Africa, 2010	21.95		
Chateau Bonnet, Sauvignon Blanc, Bordeaux, 2009	27.15		
Saint Clair, Sauvignon Blanc, Marlborough, NZ, 2010	27.65	9.15	6.60

PINOT GRIGIO & EASY DRINKERS

El Muro, Blanco Macabeo, La Mancha, Spain, 2009	15.55	5.45	3.90
Petit Papillon, Grenache Blanc, Vin de Pays d'Oc, 2009	17.65	6.10	4.25
Sacchetto, Pinot Grigio, Veneto, Italy, 2010	20.95	7.20	5.00

CHARDONNAY & FULLER CHARACTERS

Domaine Pourthie, Chardonnay, Languedoc, 2009	18.15	6.25	4.30
Cuatro Rayas, Verdejo, Rueda, Spain 2009	21.95		
Paul Buisson, Vouvray Clos Berger, Chenin Blanc, Loire, 2009	25.65		
Journeys End Haystack, Chardonnay, South Africa, 2009	27.65		

AROMATIC

Chateau de L'Hospitalet, Viognier, Languedoc, 2009	22.95	7.85	5.85
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PROSECCO & CHAMPAGNE

	BTL	125ML
Jeio, Prosecco, Italy NV	25.85	5.90
Jeio, Prosecco Rosé, Italy NV	26.85	6.00
Champagne Moutard, Grand Cuvee NV	36.95	7.40
Perrier Jouet Grand Brut NV	43.45	
Laurent Perrier Rosé NV	71.55	

ROSÉ

	BTL	250ML	175ML
La Serre, Rosé de Syrah, Vin de Pays d'Oc, 2009	17.25	6.00	4.15
El Talud, Tempranillo, Rioja 2008	22.70	7.25	5.15
Chateau d'Astros, Grenache/Syrah, Cotes de Provence, 2009	25.45		

JUICES & MINERALS

Pure Life still & sparkling water	glass 1.80	btl 3.30
Filtered water		no charge
Freshly squeezed orange juice		3.45
Eager juices		2.65
Belvoir organic sparkling presses in the following flavours: Elderflower, Pomegranate & Raspberry, Lemonade, Lime & Lemongrass		2.65
Coca-Cola / Diet Coca-Cola		2.85

COOLERS £3.30

WINTER BERRY COOLER
Winter berries, raspberry puree, lemon juice & soda

LEMON & GINGER MOJITO
Ginger beer, lemon & mint

GINGER ALERT
Pear puree, Eager pressed apple juice & dry ginger ale

MINT ZING
Cucumber, mint, sirop de gomme & Eager pressed apple juice

PASSION FRUIT ICE TEA
English breakfast tea, lemon juice & passion fruit syrup

CUCUMBER & GINGER COOLER
Ginger, cucumber & Eager pressed apple juice

RASPBERRY ICED TEA
Raspberry syrup, English breakfast tea & lemon

SMOOTHIES £4.30

THE CLASSIC
Berries, OJ & banana

GUAVA GULP
Guava & mango, citrus kick

THE KING
Vanilla, banana & peanut butter

BANANA CRUNCH
Breakfast on the go - granola, honey, strawberries & milk

REDS

MERLOT, RICH & SMOOTH BTL 250ML 175ML

Domaine Pourthie, Merlot, Languedoc, 2009	18.95	6.55	4.55
Vina Echeverria, Carmenere, Curico Valley, Chile, 2009	21.65	7.55	5.35

PINOT NOIR, LIGHT & SMOOTH

Sollazzo, Sangiovese, Umbria, Italy, 2010	15.55	5.45	3.90
Sibarita's, Pinot Noir, Valle Central, Chile, 2010	18.65	6.45	4.50
Les Sablons, Grenache/Syrah, Cotes du Ventoux, 2008	18.55	6.40	4.45
Le Beau Chene, Pinot Noir, Languedoc Roussillon, 2009	23.65		

RIOJA & BURSTING WITH FRUIT

Villa dei Fiori, Primitivo, Toscana, Italy, 2009	19.25		
Cuma, Organic Malbec, Cafayate, Argentina, 2010	23.65	8.15	6.00
Castillo de Clavijo, Tempranillo, Rioja Crianza, Spain, 2009	23.65		

CABERNET SAUVIGNON & FULLER BODIED

Thesaurum, Corvina/Cabernet Sauvignon, Italy, 2008	21.95	7.65	5.45
Chilcas, Organic Cabernet Sauvignon, Chile, 2010	24.65		
The Black Shiraz, Australia, 2008	26.95		
San Silvestro, Nebbiolo, Piedmont, Italy, 2007/8	27.15		

All of our wines by the glass can be served in 125 ML on request

DRAUGHT

	PINT	BOTTLED BEER & CIDER
Erdinger (5.3%)	4.75	Sol (Mexico) 3.65
Lefte (6.6%)	4.95	Peroni (Italy) 3.65
Amstel (4.1%)	3.95	Duvel (Belgium) 5.00
Bitburger (4.7%)	4.05	Brooklyn Lager (USA) 4.00
Meantime London Lager (4.5%)	4.05	Bulmers 4.60
Aspall Suffolk Cyder (5.5%)	4.05	Rekorderlig Pear or Strawberry 4.60
Guinness (4.1%)	4.05	

WINTER WARMERS

Espresso	1.70 / 2.10	Teapigs - selection of delicious teas	2.10
Cappuccino	2.40	Hot Chocolate	2.60
Caffe latte	2.40	Hot Chocolate & marshmallows	2.90
Gingerbread or hazelnut latte	2.50	Warm spiced apple juice	3.30
<i>(all our coffee is Fairtrade)</i>		Sipsmith wild sloe gin (25ml)	4.00

DESSERTS

Belgian waffle, honeycomb ice cream & toffee sauce	5.00
Sticky toffee pudding, toffee sauce & vanilla ice cream	5.50
Selection of Jude's ice cream	4.00
Selection of British cheeses with quince jelly	6.00