



**COCOTAL**  
Restaurant

# BREAKFAST

## Starters

Tropical Fresh Fruit, Cottage Cheese

Fresh Fruits & Berries Yoghurt

Fresh Strawberries House Muesli

Raisins or Honey Oatmeal

Bakers Fresh Bakeries Basket

## Specialties

Cream Cheese & Smoked Scottish Salmon Bagel, Traditional Garnish

Turkey Pastrami & Swiss Cheese Sesame Bagel

### Eggs Any Style

Selection of Bacon, Ham, Cheese, Sausage, Mushrooms, Onion Peppers, Tomato or Smoked salmon

### Egg White Omelet

Selection of Spinach, Mushrooms, Onion, Tomato or Bell Peppers

Eggs Benedictine & Hash brown

## Waffles & Buttermilk Pancakes

Bananas Pancakes & Maple Syrup

Chocolate Chips Pancakes & Maple Syrup

Strawberries Belgian Waffles & Maple Syrup

Raisins, Apple-Honey Relish French Toast "Brioche"

## The Real Mexican Breakfast

### Ranch Style Eggs

Two Fried Eggs on Fresh Tortillas  
Refried Beans, Mild Tomato Sauce  
Fresh Cheese

### Motul Eggs

Two Fried Egg over Crispy Corn Tortilla  
Tomato Sauce, Green Peas & Ham  
Fried Plantains & Fresh Cheese

### Farmer Eggs

Three Fried Eggs, Grilled Flank Steak,  
Green Tomato Sauce & Refried Beans

### Two Divorced Fried Eggs on Corn Tortillas

One Covered in Red Tomato Sauce  
One Covered In Green Tomato Sauce

### "Chilorio" Burrito Breakfast

Scrambled Eggs Filled & Marinated Pork  
Loin, Refried Beans & Oaxaca Cheese

### Red Chicken "Chilaquiles"

Crispy Fried Corn Tortilla Chips  
Spicy Roasted Tomato Salsa,  
Shredded Chicken, Sour Cream,  
Fresh Cheese & Cilantro

### Quesadillas

Filled with Cheese and Turkey Ham  
Flour Tortillas



## Starters

Asparagus Confit & Garlicky Portobello  
Parmesan Shavings & Balsamic Vinegar

“Williams” Bartlet Pear Tart  
Green House Tomatoes & Basil Oil

Pesto Scented Vegetables Tower  
Cabernet Sauvignon Essence

Grilled Watermelon & Caribbean Seafood  
Citrus Fruits Supremes

## Salads

Oven Roasted Duckling & Garden Greens  
Roquefort Cheese Dressing

The Classic Caesar Salad

Honey-Mustard Spinach & Greens  
Crispy Bacon and Almonds

## Soups & Creams

Baked Garlic Cream, Leek Oil Perfume

Onion Soup, Cheese Foam & Croutons

## Cocotal Specials

Goat Cheese Quiche Lorraine  
Garden Fresh Spinach & Enhanced Tomatoes

Chilled Cantaloupe & Shrimp Soup  
Lemon Grass Scented

Sole Fish Fillet, White Wine Glazed  
Buttered Fennel Vegetables

Slow Roasted Pork Prime Rib Provencal  
Sliced “Romero” Potatoes, Yogurt Sauce

Homemade Tagliatelles & Goat Cheese Sauce  
Strawberries, Black Olives



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## Meat & Poultry

Orange & Thyme Caramelized Chicken  
Breast, Mushroom Minty Demi-Glace,  
Roasted Pantains

Grilled Herbal Beef Tenderloin  
Mushroom Risotto & Buttered Asparagus

Mango Glazed Duck Leg, Confit  
Steamed Tarragon Vegetables

## Out of the water

Pan-Fried Salmon Filet & Braised Vegetables  
Cilantro Hollandaise Sauce

Grilled Tuna Steak, Tuscany  
Vanilla Sweet Potato Purée & Vegetables

Surf and Turf “Cassolette”  
Mussels, Clams, Shrimps,  
“Lyonnaise” Sausage & Pancetta

## All time Favorites

Smoked Salmon Layers & Provencal Herbs  
Truffle Oil Scented

Spinach Raviolis, Citric Reduction & Pesto

Capellini Pasta, Truffle Scented Peas, Black  
Olives Parmesan Shavings & Tomato Compote

Braised Beef Bordelaise  
Herbal Fresh vegetables

# DINNER





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## Desserts

Profiteroles “Dorado” Vanilla Ice Cream  
Chocolate Sauce & Pepper Foam

Jasmine Enhanced Crème Brûlée  
Grapefruit & Almond Croquant

Grand Marnier Iced Soufflé, Raisins  
Nut Dacquoise & Orange Foam.

Warm French “Apple Tatin”  
Cinnamon Parfait

Pastis Scented Warm Berries  
Chocolate Granité

# DINNER

