COCO TANG

8 BYARD LANE, NOTTINGHAM
NG1 2GJ

-FRESH ROAST COFFEE-



Espresso	3.4
Cortado	3.8
Flat White	4.0
Cappuccino	4.0
Latte	4.4
Americano	4.0
Ube Affogato	5.4

-BREW BAR-



V60	5.4
Kalita	5.4
Cold Brew	4.8

-SALTED EGG COFFEE-



Viet coffee topped with Salted Egg Cream. Served cold 5.5

-VIET PHIN COFFEE-



Ca Phe Sua Da (milk) 5.2
Ca Phe Den Da (black) 4.8

-VIET COCONUT COFFEE-



Coconut Cream & fresh Viet Coffee. blended 6.2

-CHOCOLATE EGG COFFEE-



Milk Chocolate, Coffee, Tapioca, Salted egg top. Served cold 5.8

- THAI MILK TEA-



Traditional Cha Tra Mua tea with condensed milk 6.0

-LOOSE LEAF TEA-

GREEN TEA	
Premium Organic Jasmine Pearl	4.2
Kombucha with Sencha	4.0
Genmaicha Tea	4.2
Vietnamese Lotus Tea	4.2
Matcha Latte	5.2
(with ultrafine stone-ground Matcha)	
Matcha White Chocolate	5.8
FLOWER & HERBAL TEA	4.0
White Chrysanthemum	
Blood Orange Fruit Infusion	
Fresh Mint with Green Tea	
BLACK TEA	4.0
Superior Blend Breakfast	
Earl Grey	
Summer Tea Peach Infusion	

- HONEYCOMB ICE BLEND-



Homemade honeycomb blended with Espresso & Milk 6.2

-CACAO-



Equador 71% Cacao dark	5.2
Cameroon 45% Milk	5.2
Columbia White 36%	5.2
Italian Ciobar (thick)	5.8
House Chocolate Mocha	5.2

-UBE MATCHA-



Ube, Matcha & Coconut Blend 6.8

-UBE+COCONUT SHAKE-



Homemade Ube Ice Cream blended with banana 6.8

-MANGO YAKULT BREEZE-



Mango juice, Pineapple and Yakult 6.4

-GINGER BERRY FIZZ-



Cold-pressed forest fruits, Fresh Ginger Juice, Soda 6.4

-STRAWBERRY COOLER-



Strawberry shrub, Lychee Juice, Coconut water, Lemon 6.2

-APPLE MINT COOLER-



Fresh slow-pressed Bramley Apple, Cucumber & Mint 6.4

-MATCHA PANDAN-



Coconut water, Butterfly pea tea, Matcha & Pandan Cream 6.4

-PANDAN LEMONADE-



Homemade Pandan Lemonade, Topped with soda 6.0

-APPLE BOTTOM JEANS-



Xante Pear Cognac, Zubrówka
Fresh-pressed Bramley Apple
Lemon, Mint, Ginger Beer
11.6

-FIRE BLOSSOM-



Patron Reposado Tequila,
Triple Sec, Strawberry Shrub,
Green Chilli Syrup, Lime, Thai Basil
12.2

-ESPRESSO MARTINI-



Grey Goose Vodka, Kahlua
Fresh poured Espresso.
Creamy & Smooth
11.6

-PURPLE REIGN-



42 Below Vodka, Coco Mozart,
Ube, Coconut Milk, Mint,
White Chocolate
12.0

-FIGHT CLUB-



42 Below Vodka, Absolut Mango
Lemon, Crème de Banane
Fraise, Edible Fight Club Soap
12.0

-MANGO BAY-



Bacardi Caribbean Spiced,
Bacardi Coconut, Mango
Sorbet, Blueberry Cordial
11.6

-WINE-

Round Stone Sauvignon Bl.
NEW ZEALAND — 175ml 8.4 — GLASS — BOTTLE 34.5

Ca Del Lago Pinot Grigio
ITALY — 175ml 7.4 — GLASS — BOTTLE 30.5

Chemin De Provence Rose
FRANCE — 175ml 8.0 — GLASS — BOTTLE 32.5

Bellino Siciliane Merlot
ITALY — 175ml 8.0 — GLASS — BOTTLE 32.5

Septima Malbec
ARGENTINA — 175ml 8.0 — GLASS — BOTTLE 32.5

Midea Prosecco
ITALY — 125ml 7.8 — GLASS — BOTTLE 38.5

-CHAMPAGNE-

Moet & Chandon	95
Moet Rose	105
Laurent-Perrirer Rose	155

-BOTTLED BEER-

	PRICE	ORIGIN
Bia Sài Gòn	5.8	Vietnam
Bia Hà Nội	5.8	Vietnam
Asahi Dry	5.5	Japan
Pacifico Clara	5.5	Mexico
Modelo Especial	5.5	Mexico
ALCOHOL FREE		
Corona Cero	4.5	Mexico

-BUTTERFLY EFFECT-



Aperol, Patron Silver Tequila,
Briottet Lychee, Honey,
Lychee Juice, Cherry
11.6

-SCARLET SPRITZ-



Bombay Sapphire, Italicus, Rose &
Cardamom Liqueur, Blueberry,
Prosecco, Saffron Crisp
11.6

-PINK PITAYA-



Cachaça, St Germain
Elderflower, Akashi Sake,
Blueberry, Lemon, Dragon Fruit
11.0

-HUMMINGBIRD-



Coco Tang Lemongrass Rum
Wray & Nephew Overproof Rum
Blueberry, Coconut, Pineapple
13.2

-SMALL PLATE-

-CRISPY PORK BELLY-



10.8

-SPICY CHICKEN WINGS-



8.6

-SOFT SHELL CRAB-



14.4

-MUSHROOM TEMPURA-



VG 9.0

-BBQ STICKY PORK RIBS-



8.8

-SALT & PEPPER SQUID-



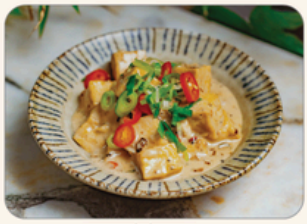
9.5

-GRILLED LAMB CHOPS-



12.6

-SPICY TOFU-



VG 8.6

-HOMEMADE SPRING ROLLS-



VG Vegetable or Pork 9.0

-SHARING-

- MEKONG PLATTER -



Sharing Vegetable Platter 37.5
Serves 2 VG
Green Papaya Salad
Vegetable Spring Rolls
Salt & Pepper Tofu
Mango Summer Rolls
Tofu Summer Rolls

-BAMBOO BASKET-



Bamboo Sharing Basket 39.5
Serves 2
Spicy Chicken wings
Lemongrass Chicken skewers
Bánh Khot Pancakes
Tofu cubes
BBQ ribs
Vegetable Spring Rolls

-PACIFIC PLATTER-



Sharing Seafood Platter 39.5
Serves 2
BBQ Grilled King Prawns
Salt & pepper Squid
Cá Viên Chiên (Fish Balls)
King Prawn Summer Rolls
Gỏi Xoài Mango Salad

-GỎI XOÀI MANGO SALAD-



NEW

Regular/small

13.8 / 9.8 Seared beef
10.8 / 8.4 Vegetarian VG

-SIDES-

Sweet Potato Fries V	4.9
Salt & Pepper Fries V	4.5
Morning Glory V	6.5
White Rice V	3.5
Pineapple Rice V	4.5

-GREEN PAPAYA SALAD-



Regular/small

13.8 / 9.8 King Prawns
10.8 / 8.4 Vegetarian VG

-MAINS-

-BBQ LEMONGRASS CHICKEN-



Lemongrass & Ginger marinated grilled Chicken, served with Rice & Pak Choi
15.4

-BÚN BÒ TRỘN NAM BỘ-



Fresh Pork Spring Rolls, with stir-fried Beef, Salad & dressed Rice Noodles
16.8

-BÒ LÚC LẮC-



5oz stir fried Sirloin Steak with Mixed Peppers & Onions, served with Rice or S&P fries
19.8

-DUCK STIR FRY-



Wok-fried Duck Breast with Morning glory, Onions, Chilli & Garlic. Served with Rice or S&P Fries 19.8

-CÀ RI CHAY-



Fragrant Coconut, Ginger & Chilli Curry, Tofu puffs, King Oyster Mushroom & Vegetables, served with Rice 15.4 VG

-TOFU SPRING ROLL SALAD-



Vietnamese Vegetable Spring Rolls with fried Tofu cubes & dressed Noodle Salad VG
15.2

-PHỞ BÒ-



Phở Bò Noodle Soup
A traditional aromatic broth, slow simmered for 8 hours with beef bones, fresh oxtail & an array of herbs and spices.

Choose from

* Well-done Beef Brisket	14.0
* Rare Sirloin Steak	14.4
* A mix of both	14.2
* Beef rib & Oxtail Phở Bò	20.8

IN PARTNERSHIP WITH
CNCF CHARITY
SUPPORTING UNDERPRIVILEGED
CHILDREN IN VIETNAM
• OVER £38,000 RAISED SO FAR •

-OPTIONAL SERVICE CHARGE-

A discretionary and optional service charge of 10% will be added to your bill, which is shared between all our staff.

-CỪU KHO-



Slow-braised Mutton Stew, fragrant with Lemongrass, Ginger & Star Anise served with crispy Bánh Mì Bread 18.8

-BÚN BÒ HUẾ-



Traditional Spicy Noodles with Beef Shin, Pork knuckle, Morning Glory, Beansprouts & Herbs
16.6

-TOFU NOODLE STIR FRY-



Wok-tossed Noodles with Tofu & Mushrooms in a Chilli & Garlic glaze finished with Vegan Fish & Oyster Sauce 15.6 VG

-WHOLE-FRIED SEA BREAM-



Seasoned & fried Sea Bream, Papaya salad & Homemade Dipping Sauce, served with Rice or S&P Fries 24.6



Pistachio & Rose Milk Cake 6.6



Ube Tiramisu 6.8



Japanese Deco Roll Cake 6.4



Mango & Coconut Cheesecake 6.6



Chocolate Raspberry Cake 6.6



Chocolate & Matcha Brownie 6.5



Vietnamese Coffee Chiffon 6.4



Thai Milk Tea Tiramisu 6.6



Halo Halo
Filipino shaved ice dessert. Leche flan, Azuki, Nata de coco, Pandan jelly, Strawberry, peach, Ube ice-cream and evaporated milk. 12.5



Matcha Basque Cheesecake 6.6



Yuzu & Blueberry Tart 6.6

ALL HOME MADE

COCO TANG

ALL MADE FRESH

-ALLERGENS-

Guests with allergens should inform the relevant member of staff before ordering food or beverage.

Guests should also be aware, despite our best efforts, there is a risk of cross contamination.