

COPA

RESTAURANT

ALL DAY MENU

CLASSIC CHEESEBURGER R105
grilled beef burger on a sesame bun with tomato, gherkins and lettuce with rustic cut fries and garlic aioli

GRILLED ½ PORTUGUESE PERI PERI BABY CHICKEN R165
served with Cajun potato wedges, roasted peppers, olives and feta, fresh lemon

WILD MUSHROOM AND TRUFFLE GNOCCHI R145
served with parmesan, wild rocket, shiraz onions and salsa verde dressing

BEER BATTERED HAKE AND CHIPS R155
cured hake with rustic cut chips, minted mushy peas and tartar sauce

GRILLED SIRLOIN STEAK R195
parmentier potatoes with parsley, smoked paprika and black pepper, roasted cauliflower and gorgonzola cream, apple cider jus

GREEN SALAD R80
salad of feta, cucumbers, red onion, olives, peppers, cos lettuce and garlic croutons with honey mustard dressing

+ **CHICKEN BREAST** R35
+ **SMOKED SALMON** R35
+ **AVOCADO** R15

BACON, MUSHROOM AND ROAST CAPSICUM PASTA R155
pan fried mushrooms and bacon with white wine, parmesan, cream and red peppers with spaghetti pasta

SELECTION OF TOASTED SANDWICHES R85
served on a choice of 100% rye, sourdough, seed loaf, gluten free, white or brown bread

-roasted chicken, gherkins and spring onion
-Asian tuna mayo with coriander, sesame and lime
-cheese and tomato
-black forest ham and cheese

all sandwiches served with a side salad

SOY, GINGER AND HONEY CHICKEN WRAP R120
crispy chicken strips with soy, ginger and honey dressing with tomato, coriander, guacamole and cos lettuce served with a side salad

DESSERT

CHEESEBOARD OF 1 R125
blue rock, goats cheese, camembert and brie served with fig and red onion marmalade, preserved fig and ginger with seasonal fruit and crackers

DARK CHOCOLATE BROWNIE R60
served with vanilla ice cream, caramelized cashew nuts and butterscotch sauce

SEASONAL FRUIT PLATE R60
selection of seasonal fruit with passion fruit sorbet and apricot compote

CAKE OF THE DAY R45
please ask front desk for the selection of the day