

# COPA

RESTAURANT

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## ALL DAY MENU

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### STARTERS

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| <b>CAPRESE SALAD</b><br>Foir de latte with sun dried tomato pesto, fresh tomato and basil oil with grilled sour dough  | R75  |
| <b>SOUP OF THE DAY</b><br>With toasted pumpkin seeds, salsa verde and sweet potato crisps  | R75  |
| <b>GREEN SALAD</b><br>Grilled artichokes, cherry tomatoes, red onion, beetroot, cucumber, feta, dried cranberries and garlic croutons with parsley and lime dressing | R85  |
| + CHICKEN BREAST   | R30  |
| + SMOKED SALMON  | R35  |
| + PARMA HAM  | R45  |
| <b>HERB AND TRUFFLE OSTRICH CARPACCIO</b><br>Served with red onion marmalade, rocket and chevin cream, garlic rye croutons   | R105 |

### MAINS

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| <b>GRILLED SIRLOIN STEAK</b><br>Madagascan green peppercorn sauce, rustic cut chips with rosemary salt and tender stem broccoli  | R195 |
| <b>BEER BATTERED HAKE AND CHIPS</b><br>Cured hake fillet with rustic cuts fries, mushy peas and tartar sauce, served with fresh lemon  | R145 |
| <b>½ PERI PERI BABY CHICKEN</b><br>Served with smoked paprika potato wedges and side salad with honey mustard dressing   | R175 |
| <b>COPA CHEESEBURGER</b><br>200g beef patti with homemade BBQ sauce, cheddar cheese, gherkins, tomatoes and onion rings served with Cajun spiced thick cut chips, garlic aioli | R120 |
| <b>SMOKED TOMATO AND FETA PASTA</b><br>Spaghetti with tomato fondues, grilled marrow and shaved pecorino, crispy onions and sun-dried tomatoes                                 | R115 |
| <b>FISH OF THE DAY</b><br>Served with parsley new potatoes, side salad and caper fennel butter sauce   | R180 |
| <b>BRAISED SPRINGBOK SHANKS</b><br>Served with chickpea and gremolata sauté, candied baby carrots and tempura spinach, apple cider jus   | R225 |

### DESSERT

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| <b>CHEESEBOARD FOR 1</b><br>Selection of South African cheese with preserved fig, ginger and melon, red onion marmalade and crackers, nuts and seasonal fruit | R125 |
| <b>PASSION FRUIT PANNA COTTA</b><br>Served with honey and oat granola, meringue and strawberry sorbet   | R60  |
| <b>DARK CHOCOLATE BROWNIE</b><br>Served with caramel popcorn, vanilla ice cream and salted caramel sauce  | R65  |
| <b>SELECTION OF ICE CREAM AND SORBET</b><br>please ask waitron for the selection of the day   | R55  |

**BREAD COURSE - 3 VARIETIES OF BREAD**