

# COPA

## ENTRADA / STARTER

|                                                                                                                  |            |                                                                                                 |            |
|------------------------------------------------------------------------------------------------------------------|------------|-------------------------------------------------------------------------------------------------|------------|
| <b>CLASSIC CEVICHE</b> ( gf )<br>barramundi, habanero, white tiger's milk, sweet potato chips                    | <b>108</b> | <b>BEEF CHORIZO</b> ( gf l df )<br>smoked beef sausage, criolla salsa, grilled spring onion     | <b>128</b> |
| <b>CEVICHE MIXTO</b> ( sf l df )<br>barramundi, prawns, crispy calamari, avocado, corn, rocotto tiger's milk     | <b>168</b> | <b>BONE MARROW</b><br>beef bone marrow, chimichurri, pickled onions, onion marmalade, sourdough | <b>128</b> |
| <b>CEVICHE de CAMARONES</b> ( gf l df l sf )<br>prawns, avocado, sweet potatoes, lime, aji amarillo tiger's milk | <b>108</b> | <b>PULPO a la PARILLA</b> ( df )<br>grilled octopus, gremolata sauce, garlic foam               | <b>118</b> |
| <b>CRUDO de CARNE</b><br>US prime beef tartare, cornichons, shallot, COPA dressing, pumpkin bread                | <b>98</b>  | <b>STREET CORN RIBS</b> ( v l gf )<br>grilled corn, parmesan, jalapeño aioli, scallions         | <b>88</b>  |
| <b>GUACAMOLE</b> ( v l gf l df )<br>avocado, red onion, coriander, lime, habanero, pico de gallo<br>add chip 10  | <b>158</b> | <b>ZAPALLO ASADO</b> ( v l gf l n )<br>roasted pumpkin, yogurt dressing, pistachio, honey thyme | <b>98</b>  |

## SOUP & SALAD

|                                                                                                                                              |            |                                                                                                               |            |
|----------------------------------------------------------------------------------------------------------------------------------------------|------------|---------------------------------------------------------------------------------------------------------------|------------|
| <b>GRILLED CAESAR SALAD</b><br>baby romaine lettuce, quail egg, smoked bacon, padano, chipotle dressing<br>add chicken 15<br>prawn 25 ( sf ) | <b>108</b> | <b>PAILA MARINA</b> ( gf l df l sf )<br>snapper, clams, prawns, black mussels, bell peppers, tomato fish sopa | <b>118</b> |
| <b>BBQ CHOPPED CHICKEN SALAD</b> ( gf )<br>tomato, sweet corn, lettuce, crispy corn tortila strips, grilled chicken, mexican BBQ sauce       | <b>98</b>  | <b>PANTUCRAS</b> ( n l df )<br>ox-tail, potato, egg drop, chilean dumpling, ox-tail caldo                     | <b>158</b> |
|                                                                                                                                              |            | <b>SOPA de CALABAZA</b> ( v )<br>roasted pumpkin, smoked cream, pumpkin seed, croutons                        | <b>88</b>  |

## PARRILLA / WOOD GRILLED

|                                                                            |                      |                                                                             |                      |
|----------------------------------------------------------------------------|----------------------|-----------------------------------------------------------------------------|----------------------|
| <b>FILETE</b> ( gf l df )<br>australian tenderloin, grain fed, mb4-5       | <b>388</b><br>/100gr | <b>ENTRANA ANCHA</b> ( gf l df )<br>australian wagyu thigh skirt, grass fed | <b>248</b><br>/100gr |
| <b>LOMO VETADO</b> ( gf l df )<br>australian ribeye, grain fed, mb4-5      | <b>288</b><br>/100gr | <b>PICANA</b> ( gf l df )<br>australian top rump, grain fed                 | <b>228</b><br>/100gr |
| <b>BIFE de CHORIZO</b> ( gf l df )<br>usda prime beef striploin, grain fed | <b>288</b><br>/100gr | <b>MARUCHA</b> ( gf l df )<br>australian wagyu oyster blade, grass fed      | <b>258</b><br>/100gr |

### WET AGED FOR SHARING

|                                                                    |                      |                                                                           |              |
|--------------------------------------------------------------------|----------------------|---------------------------------------------------------------------------|--------------|
| <b>T-BONE, PORTERHOUSE</b> ( gf l df )<br><i>aprox 900gr - 1kg</i> | <b>378</b><br>/100gr | <b>ASADOR PLATTER</b> ( gf l df )<br>sirloin, ribeye, skirt, beef chorizo | <b>1,488</b> |
| <b>BONE IN SIRLOIN</b> ( gf l df )<br><i>aprox 400gr - 500gr</i>   | <b>358</b><br>/100gr | <b>PARRILLA de la CASA</b><br>ribeye, beef chorizo, roasted chicken       | <b>988</b>   |

## SIDES

|                                                                                         |           |                                                                                                 |           |                                                                                                     |           |
|-----------------------------------------------------------------------------------------|-----------|-------------------------------------------------------------------------------------------------|-----------|-----------------------------------------------------------------------------------------------------|-----------|
| <b>FRIES PROVENZAL</b> ( v l df )<br>potato fries, chimichurri mayo                     | <b>48</b> | <b>ARROZ</b> ( gf )<br>rice, beef chorizo, leek, parsley, aji amarillo                          | <b>48</b> | <b>HUMITA</b> ( v l gf )<br>creamy corn, paprika, pebre salsa                                       | <b>48</b> |
| <b>BAKED VEGETABLE</b> ( v l gf )<br>zucchini, peppers, onion, mushrooms, baby potatoes | <b>48</b> | <b>CRISPY POTATO JALAPEÑO</b> ( gf )<br>crushed potatoes, jalapeños, beef bacon, jalapeño sauce | <b>58</b> | <b>PUREÉ PICANTE CRIOLLO</b> ( v l gf l n )<br>spicy mashed potato, caramelized onion, bell peppers | <b>48</b> |

## PLATO PRINCIPAL

|                                                                                                                     |                      |                                                                                                                                  |            |                                                                                                                       |            |
|---------------------------------------------------------------------------------------------------------------------|----------------------|----------------------------------------------------------------------------------------------------------------------------------|------------|-----------------------------------------------------------------------------------------------------------------------|------------|
| <b>PESCADO FRITO</b><br>deep fried grouper, beer batter, corn pastelera, tomato habanero salad                      | <b>258</b>           | <b>FAJITAS</b> ( df )<br>grilled skirt steak, tacos rub, guacamole, pico de gallo, homemade flour tortillas                      | <b>268</b> | <b>PASTA del JEFE</b> ( sf )<br>crispy tiger prawns, spicy tequila sauce, fettuccini, jalapeños                       | <b>188</b> |
| <b>ASADO de TIRA</b> ( gf )<br>slow cook 48-hours us prime boneless short ribs, roasted pumpkin purée, habanero gel | <b>298</b>           | <b>CAULIFLOWER STEAK</b> ( v l gf l n )<br>pan-seared cauliflower, paprika paste, garlic tofu purée, roasted almond, chimichurri | <b>168</b> | <b>SORRENTINOS</b> ( v l n )<br>Argentina stuffed pasta, lemon pesto, queso fresco, truffle, hazelnut, mushroom sauce | <b>178</b> |
| <b>SALMON</b> ( gf )<br>patagonian style grilled fish fillet, criolla salsa                                         | <b>398</b><br>/180gr | <b>POLLO</b> ( n )<br>roasted half chicken, rosemary marinate, butter confit, green mole                                         | <b>328</b> | <b>ARROZ CHAUFA</b> ( gf )<br>fried rice, wagyu tenderloin, rocotto base, bell pepper, egg, spring onion              | <b>178</b> |

please let one of our wait staff know if you have any special dietary requirements, food allergies or food intolerances

(v) vegetarian (gf) gluten free (df) dairy free (sf) contain shellfish (n) contain nuts

Prices in thousand rupiah and subject to government tax & service charge

## LATIN SANDWICHES

|                                                                                           |            |
|-------------------------------------------------------------------------------------------|------------|
| <b>CHIVITO</b> Uruguay                                                                    | <b>128</b> |
| beef sirloin, beef bacon, tomato, spicy mayo, sunny side up egg, baguette                 |            |
| <b>SANGUCHE de MILANESA</b> Argentina                                                     | <b>98</b>  |
| chicken milanese, provolone, onion ring, tomato, salsa verde jalapeños, focaccia          |            |
| <b>CHURRASCO ITALIANO</b> Chile                                                           | <b>108</b> |
| pan-seared beef sirloin, smash avocado, beef tomato, homemade garlic mayo, frica bread    |            |
| <b>COPA BURGER</b>                                                                        | <b>128</b> |
| wagyu beef patty, caramelized onion, cheddar cheese, tomato spicy bacon mayo, brioche bun |            |
| <b>POLLO FRITO</b> ( n )                                                                  | <b>98</b>  |
| buttermilk chicken, guacamole, pickled cabbage, habanero sauce, polenta bun               |            |
| *served with french fries                                                                 |            |

## TACOS

homemade tortilla

|                                                                                         |            |
|-----------------------------------------------------------------------------------------|------------|
| <b>De ASADA</b>                                                                         | <b>58</b>  |
| beef birria, avocado, salsa verde, coriander, feta cheese, habanero gel, flour tortilla |            |
| <b>PESCADOR</b>                                                                         | <b>58</b>  |
| fried fish, guacamole, sour cream, pickled onion, jalapeño mayo, coriander              |            |
| <b>De POLLO</b> ( df )                                                                  | <b>58</b>  |
| grilled chicken, mexican adobo, crispy onion, purple cabbage pickled, coriander         |            |
| <b>TACOS PLATTER</b>                                                                    | <b>148</b> |
| Choose 3 tacos of your preferences                                                      |            |
| <b>QUESABIRRIA</b>                                                                      | <b>68</b>  |
| beef birria, mozzarella, coriander, pico de gallo salsa, beef consommé, flour tortilla  |            |

## LATIN BOWLS

Choose your base : mix green | brown rice | white rice

|                                                                                                    |           |
|----------------------------------------------------------------------------------------------------|-----------|
| <b>RANCHERO</b> ( gf   n )                                                                         | <b>98</b> |
| chili con carne, avocado, pickled onions, pico de gallo, sour cream, half boiled egg, feta cheese  |           |
| <b>POLLO ASADO</b> ( gf   n   df )                                                                 | <b>90</b> |
| grilled chicken leg, broccoli, charred corn, tomato habanero salad, criolla salsa                  |           |
| <b>RAPA NUI</b> ( gf   df )                                                                        | <b>95</b> |
| smoked tuna loin, spicy and sour dressing, cucumbers, cherry tomatoes roasted pumpkin, mango salsa |           |

## QUESADILLAS

|                                                                                          |           |
|------------------------------------------------------------------------------------------|-----------|
| <b>De CARNE</b>                                                                          | <b>88</b> |
| grilled beef skirt, tacos rub, tomato, corn, onions, feta cheese, mozzarella             |           |
| <b>De POLLO</b>                                                                          | <b>78</b> |
| grilled chicken leg, mexican adobo, bell peppers, onion, mozzarella, habanero, coriander |           |

## EMPANADAS

|                                                                 |                                                                                 |
|-----------------------------------------------------------------|---------------------------------------------------------------------------------|
| <b>EMPANADA de PINO</b><br>US prime beef, onion, olives, egg    | <b>DUCK EMPANADA</b><br>duck, spinach, parmesan cheese                          |
| <b>HUMITA EMPANADA</b> ( v )<br>creamy corn, tomato, mozzarella | <b>SEAFOOD &amp; CHEESE</b> ( sf )<br>prawns, calamari, provolone, chili flakes |

**EMPANADAS PLATTER** Choose 3 types of empanadas **138**

## PAELLA

**DeI MAR** ( sf | gf ) **358**  
prawn, calamari, batik clams, black mussels, scallions, sofrito tomato base

**De CAMPO** ( gf | df ) **378**  
beef chorizo, chicken leg, roasted bell peppers, judias, saffron base

## POSTRE

( v )

**PALETAS** ( gf )  
latino ice cream  
\*different flavour each day  
**48**

**TRES LECHES**  
sponge cake, dulce de leche, merengue, trio milk sauce  
**78**

**CHURROS**  
70% chocolate, dulce de leche, chantilly  
**78**

**FLAN**  
egg custard, orange caramel, berries compote  
**60**

**CUBANO** ( gf )  
chocolate cigar, rum caramel, bitterweet chocolate mousse  
**88**

**MAIZ** ( n )  
sweet corn cremoux, sea salt caramel, joconde sponge  
**78**

## LATIN SOFT DRINK

|                                                                |           |                                                                           |           |
|----------------------------------------------------------------|-----------|---------------------------------------------------------------------------|-----------|
| <b>Agua Fresca Verde</b> (Mexican)                             | <b>78</b> | <b>Tepache Cooler</b> (Mexican)                                           | <b>78</b> |
| cucumber, lime juice, mint, agave syrup, soda                  |           | fermented pineapple skin, palm sugar, lime & soda                         |           |
| <b>Coco y Canela</b> (Dominican)                               | <b>78</b> | <b>Hibiscus Paloma</b> (Jamaica)                                          | <b>78</b> |
| coconut water, ginger, cinnamon syrup, lime and crush ice      |           | hibiscus tea, grapefruit juice, lemon juice, agave, soda                  |           |
| <b>Tres Leches Milkshake</b>                                   | <b>78</b> | <b>YERBA MATE</b>                                                         | <b>78</b> |
| fresh milk, condensed milk, evaporated milk, vanilla ice cream |           | yerba cordial, coconut milk, maple cordial, agave lemon juice, soda water |           |

## COFFEE, TEA & WATER

|                                                    |              |                                                               |           |
|----------------------------------------------------|--------------|---------------------------------------------------------------|-----------|
| <b>Aqua Panna Still</b>                            | <b>90</b>    | <b>Tea</b>                                                    | <b>60</b> |
| <b>San Pellegino Sparkling</b>                     | <b>90</b>    | earl grey   chamomile   jasmine green tea   english breakfast |           |
| <b>Coke   Coke Zero</b>                            | <b>55</b>    | <b>Passion Tea</b>                                            | <b>65</b> |
| <b>Tonic   Soda</b>                                | <b>55</b>    | oolong tea, passionfruit, cranberry juice, passionfruit syrup |           |
| <b>Espresso</b>                                    | <b>40/55</b> | <b>Lychee Tea</b>                                             | <b>65</b> |
| <b>Americano</b>                                   | <b>50</b>    | oolong tea, lychee fruit, lychee syrup, rosemary              |           |
| <b>Cappuccino</b>                                  | <b>60</b>    | <b>Yuzu Tea</b>                                               | <b>65</b> |
| <b>Latte</b>                                       | <b>60</b>    | oolong tea, yuzu syrup, calamansi, orange, basil              |           |
| <b>Café Cubano</b>                                 | <b>65</b>    | <b>Peach Tea</b>                                              | <b>65</b> |
| <b>Cortado</b>                                     | <b>60</b>    | black tea, peach syrup, peach, mango, dried orange            |           |
| <b>Flavoured Coffee</b>                            | <b>70</b>    | <b>Lemon Tea</b>                                              | <b>65</b> |
| butterscotch   pistachio   matcha   salted caramel |              | black tea, fresh lemon juice, simple syrup                    |           |

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