

# Lunch Menu

<b>PEPPER CHICKEN SALAD (GF) (Contains Dairy)</b> roasted chicken breast   calamata olives   avocado   cherry tomatoes   cucumber   frisée lettuce   feta whole grain mustard vinaigrette	<b>R185</b>
<b>CHARRED OCTOPUS SALAD (GF)</b> sun-blushed tomatoes   calamata olives   charred artichokes   roasted red onions   citrus segments aged balsamic dressing	<b>R215</b>
<b>PATAGONIA CALAMARI SALAD (Contains Gluten)</b> fried capers   beansprouts   mizuna   red onions   lemon vinaigrette	<b>R185</b>
<b>SPICED CHICKEN LIVERS (Contains Dairy and Gluten)</b> creamy wild mushroom velouté   crispy onions   chilli   Italian parsley   parsley oil   home-made focaccia	<b>R155</b>
<b>STEAMED PEA AND MINT SALAD (V) (GF)</b> sliced fresh chilli   ruby grapefruit segments   mange tout   green beans   fresh radish   lemon vinaigrette herbed ricotta   mint   parsley	<b>R205</b>
<b>COPA BEEF BURGER (Contains Dairy and Gluten)</b> 200g beef burger   sliced emmental cheese   home-made BBQ sauce   toasted sesame seed bun English tomatoes   lettuce   gherkins   red onions   garlic aioli   rustic cut fries	<b>R225</b>
<b>CAJUN CHICKEN BURGER (Contains Dairy and Gluten)</b> Southern fried cajun chicken burger   pickled jalapeños   smoked mozzarella cheese toasted sesame seed bun   garlic aioli   English tomatoes   lettuce   gherkins   red onions   rustic cut fries	<b>R210</b>
<b>BATTERED FISH AND CHIPS (Contains Dairy and Gluten)</b> lightly cured hake   crisp batter   tartar sauce   tomato and onion salad   rustic cut fries	<b>R205</b>
<b>CHARRED STEAK STRIP LOIN (GF)</b> 150g rare roasted sirloin   sautéed chickpeas   roasted red onions   aged balsamic vinegar   mint   cucumber coriander   beansprouts   tomato concasse   hummus	<b>R225</b>
<b>CALAMARI AND PRAWN PASTA (Contains Dairy and Gluten)</b> penne pasta   garlic   lemon zest   white wine   chives   parmesan shavings	<b>R285</b>
<b>GRILLED CHICKEN SUPREME (Contains Dairy)</b> parmesan cheese mashed potato   wilted English spinach   capers   lemon zest   white wine   vine tomatoes cream sauce	<b>R280</b>
<b>CHEF'S FAVOURITE   CAPE MALAY CURRY (Contains Dairy and Gluten)</b> Malay spiced sweet and sour curry sauce   home-made sambals with a choice of home-made roti or buttered pilaf rice	
<b>ADD</b> potato and tofu chicken chicken and prawn	<b>R240</b> <b>R280</b> <b>R320</b>
<b>BRAISED LAMB SHANK (Contains Gluten)</b> sautéed English spinach   herbed mashed potato   gremolata   pan jus	<b>R325</b>
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<b>DESSERT</b>	
<b>CHAI POACHED PEAR POLENTA CAKE</b> pistachio praline   ginger caramel   pistachio and rose ice cream	<b>R105</b>
<b>CLASSIC FRENCH LEMON TART</b> thyme shortbread crumble   honey ice cream	<b>R105</b>
<b>OLD FASHIONED STICKY TOFFEE PUDDING</b> salted caramel sauce   vanilla bean crème anglaise   almond shortbread	<b>R105</b>
<b>COCONUT AND CARDAMOM CRÈME BRULÉE</b> coconut milk baked custard infused with cardamom   macadamia toffee biscotti	<b>R105</b>
<b>SELECTION OF HOME-MADE ICE CREAM (Priced per scoop)</b> Please enquire with your waiter about our daily selection.	<b>R30</b>
<b>SELECTION OF HOME-MADE SORBET (Priced per scoop)</b> Please enquire with your waiter about our daily selection.	<b>R30</b>

\*You are welcome to ask your waiter about substituting allergy ingredients.

**GF - GLUTEN-FREE | V - VEGETARIAN**

# COPA

RESTAURANT

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