

COPA  
RESTAURANT

pepperclub  
HOTEL  
★ ★ ★ ★ ★

## STARTERS

### PERI PERI CHICKEN LIVERS

buttermilk onion rings / sour cream & chives / grilled ciabatta

### CREAMY PUMPKIN AND COCONUT SOUP (V)

sweet potato crisps / smoked paprika / tortilla wafers

### GREEN SALAD (V)

mixed mesclun leaves / cucumber / feta / cherry tomatoes / olives / red onion  
honey mustard dressing

#### ADD:

- GRILLED CHICKEN

- SMOKED SALMON

### NORWEGIAN SALMON TARTAR

capers / gherkins / red onion / fennel / homemade pickles / crème fraiche / grilled sour dough

### DHUKKAH SPICED OSTRICH CARPACCIO

garlic croutons / sumac yoghurt / tomato & olive salsa

### TRUFFLE GRILLED BABY MARROW (V)

charred feta / dried cranberries / toasted pine nuts / marjoram dressing

## GRILL SELECTION

FILLET	200g	R230
SIRLOIN	250g	R210
OSTRICH FILLET	200g	R190
NORWEGIAN SALMON	180g	R220
LINE FISH	180g	R180
SELECTION OF SAUCE		R40
green Madagascan peppercorn / truffle & mushroom / lemon butter caramelized onion jus		
SIDE DISHES		R45
braised cabbage with parmesan / sumac spiced sweet / potato chips rosemary salted rustic chips / sautéed fine / beans with flaked almonds Rooibos roasted baby carrots		

## MAINS

R120	<b>COPA CHEESEBURGER</b> 200g beef burger with emmental cheese on a toasted sesame seed bun / tomato lettuce / red onion / gherkins / rustic cut chips / garlic aioli	R150
R75	<b>MALAY SPICED TEMPURA CAULIFLOWER (V)</b> pea velouté / goats curds / spicy tomato & onion compote / saffron oil	R165
R90	<b>PAN FRIED LINEFISH</b> mussels / peas / cos fricassee / tempura baby corn / fennel butter sauce	R210
R40 R50	<b>ORANGE AND CHILI BRAISED PORK BELLY</b> buttered lime potatoes / spiced puffed pork skin / caramelized apple purée pickled rainbow beets & apple cider jus	R220
R150	<b>BUTTERNUT AND FETA CANNELLONI (V)</b> spinach cream / baked baby beets / tempura spinach	R180
R125	<b>BATTERED FISH AND CHIPS</b> cured hake with a crisp batter / minted peas / rustic cut chips / tartar sauce	R180
R95	<b>½ PERI PERI OR BBQ BABY CHICKEN</b> gorgonzola dressed slaw / cajun sweet potato wedges / grilled lemon	R190

## DESSERT

	<b>DARK CHOCOLATE BROWNIES (V)</b> vanilla ice cream / caramel popcorn / berry coulis	R80
	<b>BREAD AND BUTTER PUDDING (V)</b> croissant bread & butter pudding / white chocolate/ cranberries / almond cookie crumble vanilla crème anglaise	R70
	<b>COCONUT AND LIME SEMIFREDDO (V)</b> berry compote & honey oat crumble	R75
	<b>ORANGE AND VANILLA CRÈME BRÛLÉE (V)</b> homemade lavender shortbread	R70
	<b>CHEESE BOARD FOR 1</b> Chevin / brie / blue / camembert / fig / homemade marmalade / toasted nuts seasonal fruit & crackers	R160