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STARTERS

Panko Prawns cumin guacamole harissa aioli shaved radish granny smith apples toasted chili flakes	R295	Citrus Salmon Crudo S crispy rice croutons avocado and crème fraîche spring onion pickled beet and edamame salad toasted sesame and pickled ginger dressing	R255
Spiced Chicken Livers spicy tomato ragout Kalamata olives roasted red pepper basil oil homemade rosemary and garlic focaccia	R170	Green Goddess Salad V/S fresh kale avocado asparagus crisp capers honey and mustard vinaigrette pumpkin seed crumble	R265
Mushroom Bisque V crisp mushroom dumplings peppered mushroom dust crisp basil	R145	Roasted Pumpkin and Feta Tartlet V/S flaky tartlet roasted pumpkin feta caramelised onion pumpkin seed oil	R165
Classic French Onion Soup V gruyère croutes	R145		

COPA CLASSICS

Herb-Crusted Chicken Breast pomme neuf steamed beans boerenkaas fondue	R265	Classic Shepherd's Pie lamb mince ragout warm garden pea salad mint and green beans	R265
Lightly Battered Linefish smoked paprika batter lemon yoghurt herb salad rustic cut fries	R265	Parmesan Polenta al Forno V oven-baked polenta slow-braised wild mushrooms thyme shaved aged parmesan	R210
Beef Short Rib Potjie Kos mash steamed seasonal vegetables	R285		

CURRIES

Chef's Signature Curry Selection

served with traditional sambal | buttered roti | poppadum | steamed basmati rice

Mutton and Sugar Beans	R345	Chicken	R370
Lentil and Potato Dahl V	R335	Chicken and Prawn	R415

PASTA

Butternut Squash Ravioli V/N charred zucchini smoked pecans whipped feta nutty beurre noisette	R265	Charred Broccoli and Spinach Pesto Pasta V/N penne pasta charred broccoli florets spinach pesto toasted almonds roasted baby marrow shaved parmesan	R275
Braised Springbok Cannelloni gruyère mornay bake butternut purée pickled golden beets kale crisps	R325	Prawn & Calamari Carbonara parmesan cream tagliatelle Italian parsley	R425

SIGNATURE MAINS

Teriyaki-Glazed Grilled Linefish R395
squid ink orzo | green bean and edamame salad
soy onion shells | gremolata dressing

Braised Lamb Shank R445
roasted garlic and black pepper parsnip mash
spicy kale morogo | gremolata dressing

Charred Venison Tenderloin R410
buttered gem squash purée
vanilla and szechuan poached pear
port reduction | boulangère potato
steamed fine beans

Pan-Seared East Coast Sole *N* R365
citrus and fennel crust | charred soy tender
stem broccoli | coriander and peanut salsa
spiced egg-fried rice

Aubergine and Zucchini Invololini *V* R285
whipped ricotta and baby spinach stuffing
Napolitana ragout | wild mushroom croquettes
basil oil | basil crisp

Wild Mushroom and Spinach Wellington *V* R325
crispy puff pastry | wild mushroom
spinach and ricotta filling | napolitana sauce
basil oil | mushroom croquette

Café de Paris Rump Steak R345
seared rump steak | rustic cut fries
sautéed green beans | classic café de Paris butter

GRILLS

300g Ribeye R405
250g Sirloin Steak R345
500g Sirloin on the Bone R490
300g Lamb Cutlets R365

200g Beef Fillet R345
300g Beef Fillet R395
Grilled Mozambican Prawns R345
Grilled Tiger Giant Prawns R445

Selection of Sauces R65
smoky tomato béarnaise | saffron velouté with dill | madagascan green pepper sauce
wild mushroom

Side Dishes R65
roasted garlic pomme purée | rustic cut fries | egg-fried pilaf rice with sultanas
miso butter braised cabbage

DESSERTS

Spiced Pink Guava R135
nutmeg crumble | vanilla pod crème anglaise
burnt butter ice cream

Lemon Tiramisu R135
mascarpone cream | lemon curd
Italian meringue | mint dust

Dark Chocolate Crèmeux R145
candied hazelnut crumble | citrus and espresso
sabayon | maldon sea salt honeycomb

Spiced Pear and Hazelnut Tarte Tin *N* R135
caramelized pears | toasted hazelnuts
flaky puff pastry | vanilla bean crème anglaise
hazelnut praline

Sticky Toffee Pudding R125
dulce de leche | caramel chantilly cream
vanilla crumb

COPA
RESTAURANT