

Lunch Menu

SPICED PEACHES AND RICOTTA (contain dairy) (V) coriander and cumin charred peaches ricotta cream toasted walnuts parsley oil frisée salad garlic croutons	R230
PEPPER CHICKEN SALAD (contains dairy) roasted chicken breast calamata olives avocado cherry tomatoes cucumber frisée lettuce feta whole grain mustard vinaigrette	R195
GRILLED LEMON PEPPER SARDINES shaved fennel red onions blistered tomato salad crisp sourdough bread wild rocket olive oil	R225
CHARRED OCTOPUS avo and tomato tian roasted fennel fennel crème pickled red onions lemon oil	R240
SPICED CHICKEN LIVERS spicy tomato ragout calamata olives roasted red peppers homemade focaccia	R125
CHARRED STEAK STRIP LOIN sautéed chickpeas roasted red onions aged balsamic mint cucumber coriander beansprouts tomato concasse hummus	R265
CHARRED TOFU AND AVOCADO (VG) pickled ginger cucumber chilli tempura aubergine ponzu dressing	R195
COPA BEEF BURGER 200g beef chuck burger caramelized onions homemade BBQ sauce toasted sesame seed bun red onions gherkins Danish feta garlic aioli rustic cut fries	R240
CAJUN CHICKEN BURGER southern fried pickled jalapeños smoked mozzarella cheese toasted sesame seed bun garlic aioli gherkins red onions rustic cut fries	R225
VEG BURGER (V) homemade chickpea and bean patty tomato chutney garlic aioli sliced Emmenthal gherkins red onions rustic cut fries toasted sesame seed bun	R190
CHEF'S FAVOURITE - CAPE MALAY CURRY (contains gluten and dairy) Malay spice sweet and sour curry sauce homemade sambals with your choice of homemade roti or buttered pilaf rice	
VEGETABLES (potato and Tofu) (VG)	R280
CHICKEN	R310
CHICKEN AND PRAWN	R340
WEST COAST MUSSEL	R310
CALAMARI AND PRAWN PASTA (contains gluten and dairy) penne pasta garlic lemon zest white wine chives parmesan shavings cream	R325
ZA ÁTAR SPICED ROAST LAMB CUTLETS 300g roasted artichokes calamata olives roasted vine tomatoes roasted red onions balsamic glaze	R345

DESSERT

COCONUT AND LIME BRÛLÉE (V) pineapple citrus curd coconut white chocolate shortbread	R115
DARK CHOCOLATE AND HAZELNUT DELICE (V) dark chocolate torte Nutella mousse hazelnut praline vanilla bean cremeux	R125
BROWN SUGAR PEACH FRANGIPANE (V) apricot purée vanilla bean chantilly crème almond shortbread	R125
STRAWBERRY POT DE CRÈME (V) vanilla bean pot de crème roasted strawberry compote crushed meringue white chocolate cashew biscotti	R115
SELECTION OF HOMEMADE ICE CREAM (V) per scoop	R30
SELECTION OF HOMEMADE SORBET (VG) per scoop	R30

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

GF - GLUTEN-FREE | V - VEGETARIAN | VG - VEGAN

COPA

RESTAURANT

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