

# COPA

## DINNER MENU

### TO START

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<b>Cajun Chicken and Beetroot Salad</b> Cajun-spiced chicken breast, mixed garden greens, sliced red onion, balsamic dressing	<b>R100</b>
<b>Bulgur Wheat and Roasted Vegetable salad</b> (V) olive oil, roasted garlic, coriander dressing	<b>R80</b>
<b>Marinated Exotic Mushrooms</b> (V) soft poached egg, crispy shallots, rocket, garlic bread wafer	<b>R90</b>
<b>Gravlax</b> cured Norwegian salmon, capers, micro greens, red onion, cream cheese	<b>R130</b>
<b>Chicken Liver Paté</b> crispy tortilla, poached pear, bacon dust, edible flowers	<b>R85</b>
<b>Soup of the Day</b>	<b>R75</b>

### MAINS

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<b>Prawn and Chicken Curry</b> rice, sambals, roti	<b>R190</b>
<b>Guinness Batterd Hake</b> rustic cut chips, minted mushy peas and crunchy tartar sauce	<b>R130</b>
<b>Open Spinach Lasagne</b> (V) creamed spinach, slow roasted vine tomatoes, truffle foam	<b>R120</b>
<b>Poached Kingklip</b> zucchini wrapped kingklip, tomato risotto, burnt baby carrots, yellow pea velouté	<b>R180</b>
<b>Seared Ostrich</b> butternut purée, roasted baby beets, baby fennel, overnight tomato, juniper berry jus	<b>R190</b>
<b>Beef Sirloin</b> roasted seasonal vegetables, rustic chips, biltong butter, natural jus	<b>R200</b>
<b>Spaghetti Carbonara</b> add bacon add mushrooms add smoked salmon	<b>R110</b> R15 R10 R20

*Please ask your waitron about our daily specials*

### TO END

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<b>Belgian Chocolate Torte</b> mint ice cream, fresh mint syrup	<b>R70</b>
<b>Vanilla &amp; Cassis Panna Cotta</b> white chocolate cheesecake, cookie crumble	<b>R75</b>
<b>Honey Parfait</b> vanilla poached pear, lemon curd, honeycomb	<b>R75</b>
<b>Warm Chocolate Date Cake</b> burnt orange caramel sauce, vanilla ice cream	<b>R70</b>