

# COPA



## TO START

---

<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 Parfait</b> crispy tortilla, poached pear, bacon dust, edible flowers	<b>R85</b>

## MAINS

---

<b>Prawn and Chicken Curry</b> rice, sambals, roti	<b>R190</b>
<b>Chicken Espetada</b> spiced rice, Asian stir-fry	<b>R130</b>
<b>Curried Lentil and Cabbage Parcels</b> (V) ratatouille, corn purée	<b>R110</b>
<b>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 Rib Eye</b> roasted seasonal vegetables, rustic chips, biltong butter, natural jus	<b>R200</b>
<b>Oxtail Ravioli</b> baby peas, diced capsicum, sage beurre blanc	<b>R210</b>

## TO END

---

<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>