

*Ask About Our Catering Services !*

restaurant ☪ bakery



[www.coupacafe.com](http://www.coupacafe.com)

*Open Mon-Fri ~ 7:30am to 5:30pm*

*Knight Management Center*

*Stanford University Graduate School of Business*

*Visit us in Green Library, Y2E2, Palo Alto & Beverly Hills*





# coffee drinks

## organic & super fair trade coffee



all drinks are served hot or iced

	sm / med / lg
regular coffee	\$ 1.50 / 1.75 / 2.00
espresso / double espresso	\$ 1.75 / 2.25 / -
macchiato	\$ 2.00 / 2.50 / -
caramel macchiato espresso, milk, caramel	\$ - / 3.75 / 4.00
café latte	\$ 2.50 / 2.75 / 3.00
cappuccino	\$ 2.50 / 2.75 / 3.00
café mocha chuao abuela or chuao spicy maya	\$ 3.25 / 3.50 / 3.75
café au lait	\$ 2.25 / 2.50 / 2.75
guayoyo - <i>venezuelan style americano</i>	\$ 2.00 / 2.25 / 2.50
café caracas soft & aromatic <i>venezuelan latte</i>	\$ - / 2.75 / 3.00
marrón strong & aromatic <i>venezuelan latte</i>	\$ - / 3.25 / 3.50

## specialty coffee drinks

~ large \$4.25 ~

- nutty raspberry**  
cappuccino with raspberry and almond syrup
- café milano**  
cappuccino with hazelnut and caramel syrup
- vanilla frappe**  
blended iced espresso, milk and vanilla syrup
- caramel machiatto frappe**  
blended iced espresso, milk, and caramel syrup
- coupa frappe**  
blended iced cappuccino, oreo cookies & whipped cream

## chai

~ 2.50 / 2.75 / 3.00 ~

- tiger spice**  
a creamy exotic relaxing mixture of tea & spices
- elephant vanilla**  
vanilla infused chai with a blend of spices
- orca spice**  
sugar free spiced traditional chai with a mixture of tea
- flamingo**  
vanilla flavored sugar free decaf chai

## fruit smoothies

~ large \$3.95 ~

- mango smoothie**  
mango blend with a green tea infusion
- strawberry smoothie**  
strawberry blend with a green tea infusion
- wildberry blast smoothie**  
with blueberry, blackberry & raspberry blend
- coupa smoothie**  
mango & strawberry blend with a green tea infusion

## chuao hot chocolate

~ 3.25 / 3.50 / 3.75 ~

- abuela hot chocolate**  
a delicious silky rich hot chocolate drink made from grandma's strict recipe blending aromatic and deep flavors of venezuelan bittersweet chocolate
- spicy maya hot chocolate**  
our rediscovery of an ancient recipe that delicately balances spices, cayenne peppers, pasilla & cinnamon with premium venezuelan chocolate

## hot teas

~ large \$ 2.50 ~

complete tea service with a ceramic tea pot, cup, saucer and tea tray

### black

- orange pekoe (black)**  
an orange pekoe cut sri lankan black tea
- earl grey**  
an indian black tea, marigold petal & safflower infusion
- black currant**  
a full bodied tea infused with black currant & blackberries
- forte**  
an invigorating blend of ceylon teas with a hint of jasmine
- english breakfast**  
a robust, full bodied, breakfast black tea
- decaf english breakfast**  
delicious decaffeinated black tea from sri lanka

### green

- oasis**  
a healing blend of green teas & summer flowers
- jasmine green**  
jasmine infused chinese green tea

### herbal (decaf)

- flora**  
a vibrant floral blend with hibiscus flowers & cinnamon stick
- ginger**  
an aromatic tea with ginger & ginseng infused with lemon
- chamomile tisane**  
a soothing chamomile tisane blended with citrus & fruit
- citrus mint**  
a brilliant mint tea with green rooibus and citrus finale

## cold drinks

fresh orange juice	\$ 2.95
apple juice	\$ 1.95
iced tea	
mango indica (sri lanka)	\$ 2.50
organic los andes black (guatemala)	\$ 2.50
fresh lemonade	\$ 2.50
arnold palmer	\$ 2.50
sodas coke, diet coke, and sprite	\$ 1.25
guaraná brazilian soda	\$ 2.25
san pellegrino 250	\$ 2.50
orangina	\$ 2.00
hot lips soda	\$ 3.25
vitamin water	\$ 2.50

## all day breakfast

vegetable frittata served with a side of fruit salad	\$ 6.50
granola (kingslake & crane premium blend)	\$ 5.95
with russian white yogurt or fruit	\$ 6.50
with russian white yogurt and fruit	\$ 6.95
plain white yogurt (with fruit add \$ 1.50)	\$ 4.95
fruit bowl (with yogurt add \$ 1.50)	\$ 5.50
to-go parfait with yogurt, granola & fruit	\$ 4.95

## homemade soups

ask our cashier about our daily specials!

cup \$4.25 ~ bowl \$4.95

 = vegetarian

## from the coupa bakery

croissant	\$ 2.50
almond croissant	\$ 2.75
ham & cheese croissant	\$ 3.75
pain au chocolate	\$ 2.75
apple chausson	\$ 2.75
raspberry croissant	\$ 2.50
bear claw	\$ 2.50
lemon-poppysseed twist	\$ 2.50
raspberry almondine	\$ 2.50
raspberry pop tart	\$ 2.50
blueberry or bran muffin	\$ 2.50
brownie	\$ 3.95
palmier	\$ 2.50
chocolate chip & oatmeal raisin cookies	\$ 1.95
assorted scones	\$ 2.50
almond or chocolate biscotti	\$ 1.95
blueberry or cinamon-raisin danish	\$ 2.50
assorted mini muffins	\$ 1.00
red velvet cupcake	\$ 3.00
venezuelan tres leches	\$ 4.95
venezuelan chocolate mousse	\$ 4.95

## snacks & quiche

hummus ✓ with homemade pita bread, olive oil & paprika	\$ 5.25
mediterranean platter ✓ hummus, baba ganoush, grapeleaves, olives, salad & homemade pita bread	\$ 8.95
baba ganoush ✓ with homemade pita bread & olive oil	\$ 5.25
grapeleaves ✓ stuffed with rice, pine nuts & currants	\$ 6.95
chicken chipolte quiche shredded chicken with chopped cherry tomato halves, cilantro & chipotle, side salad	\$ 7.95
wild mushroom quiche ✓ oyster, portobello & crimini mushrooms, side salad	\$ 7.95
smoked salmon quiche flaked salmon with chopped green onions, side salad	\$ 7.95

## wraps

*served with a side of local organic mesclun greens*

caesar wrap romaine, chicken breast, parmesan cheese caesar dressing, flour tortilla	\$ 5.95
reina pepiada wrap venezuelan style chicken salad with mayonnaise & avocado, flour tortilla	\$ 6.25
turkey avocado wrap oven roasted turkey breast, lettuce, tomato, avocado, mayo, mustard, sun-dried tomato tortilla	\$ 6.50
tofu turkey wrap ✓ tofu turkey, swiss cheese, baby spinach, red onion, tomato, dijon mustard, sun dried tomato tortilla	\$ 6.50
hummus veggie wrap ✓ with homemade hummus, fontina cheese, mesclun greens, tomatoes, onions, cucumbers, bell peppers, flour tortilla	\$ 6.50

## salads

*made with fresh organic lettuces from local farmers  
coupa café supports sustainable agriculture*

strawberry avocado salad ✓ romaine hearts, sliced strawberries, red onions, caramelized walnuts, avocado, honey vinaigrette	\$ 7.25
southwest salad romaine lettuce, chicken breast, black beans, corn, tomatoes, cilantro, queso loleta, all tossed in ranch dressing	\$ 7.95
caesar salad romaine hearts with shredded parmesan, homemade croutons, and a caesar dressing (with chicken add \$2.00)	\$ 6.95
goat cheese salad ✓ a bed of mixed greens with goat cheese, fresh walnuts, sun dried cranberries tossed in a honey vinaigrette	\$ 7.50
italiano chopped chopped iceberg lettuce, garbanzo beans, shredded mozzarella, tomatoes, cucumbers, turkey breast, basil, lemon vinaigrette	\$ 7.50
beet salad ✓ mixed greens, beets, goat cheese, avocado, caramelized walnuts, balsamic vinaigrette	\$ 7.50
nicoise salad a mix of lettuces with tuna, tomatoes, cucumber, hard boiled eggs, french feta cheese & capers, served with a lemon vinaigrette	\$ 8.95
cobb salad mixed greens with oven roasted turkey, bacon, blue cheese, tomatoes, and avocado, topped with slices of a hard boiled egg, served with ranch dressing	\$ 8.95
mediterranean salad ✓ a bed of lettuces with tomatoes, cucumbers, french feta cheese, and bell peppers, topped with olives, capers, walnuts tossed with a lemon vinaigrette	\$ 7.95
garden salad ✓ a variety of garden greens tossed with apples, grapes, pears, cucumbers, toasted walnuts, topped with goat cheese and tossed in a honey vinaigrette	\$ 7.25
beverly hills chopped salad chopped mesclun greens, romaine, chicken breast, tomatoes, olives, asparagus, and avocado topped with gouda cheese and tossed in a dijon mustard vinaigrette	\$ 7.95

*we happily serve bread with all of our salads... add chicken to any salad for \$2.00*

## arepas

*traditional venezuelan white cornmeal stuffed griddle delight, wheat-free & gluten-free, served with a side of local organic mesclun greens*

**please allow 10-15 minutes for preparation**

loleta ✓ local fresh white cheese & nata	\$ 5.50
domino ✓ loleta cheese, black beans & nata	\$ 5.95
california mozzarella ✓ with sun dried tomatoes & basil	\$ 5.95
goat cheese ✓ with sun dried tomatoes & mild adjvar	\$ 5.95
queso amarillo ✓ dutch gouda cheese	\$ 5.50
black forest ham freshly sliced black forest ham & gouda cheese	\$ 6.25
grilled eggplant ✓ with tomatoes & nata	\$ 5.95
smoked salmon with nata & chives	\$ 6.50
carne mechada venezuelan homemade shredded beef stew	\$ 6.95
pelua with carne mechada & queso amarillo or white cheese	\$ 7.25
reina pepiada venezuelan style chicken salad with mayonnaise & avocado	\$ 6.50
special with carne mechada, black beans & loleta	\$ 7.25
duo arepa platter your selection of two arepas	\$ 10.95

\*nata is the venezuelan style sour cream traditional in the arepa

## coupa duo's

½ sandwich + ½ salad	\$ 6.50
½ sandwich + cup of soup	\$ 6.50
½ salad + cup of soup	\$ 6.50

\*½ salad only caesar or mesclun green

## panini

*fresh ingredients on ciabatta bread baked daily, served with a side of local organic mesclun greens*

capresa ✓ fresh mozzarella, tomato, basil leaves and fresh pesto (add eggplant for \$1)	\$ 6.95
black forest ham thin sliced black forest ham, swiss emmenthal cheese, lettuce, tomatoes, mayonnaise, & french dijon	\$ 7.50
oven roasted turkey breast sliced turkey with sliced swiss emmenthal cheese, tomatoes, lettuce, mayonnaise, & french dijon	\$ 7.50
rosemary chicken freshly prepared rosemary chicken with sliced swiss cheese, tomatoes, lettuce, mayonnaise & french dijon	\$ 7.95
mediterranean chicken breast with fresh mozzarella, mixed greens, sun-dried tomatoes, and pesto with a lemon vinaigrette	\$ 8.50
smoked salmon smoked salmon, nata, lettuces, and chives	\$ 8.50
tuna melt (no mayo) homemade tuna salad, melted sharp cheddar cheese roma tomato	\$ 7.50
vegetarian heaven ✓ beets, avocado, queso loleta, baby spinach, pesto spread	\$ 7.95
knight club oven roasted turkey breast, bacon, tomato, lettuce, garlic aioli, whole wheat bread	\$ 7.50
egg salad ✓ chopped hard boiled eggs, mayo, green onions, celery, touch of curry, whole wheat bread	\$ 7.95
greek ✓ feta cheese, tomatoes, kalamata olives, extra virgin olive oil, touch of basil	\$ 7.25
tofurky (vegan) ✓ tofu turkey, tomatoes, avocado, lettuce, hummus spread	\$ 7.50



## the story behind coupa café

venezuela is a country that is known around the world for its oil and its beauty queens. however, before the discovery of oil in the 1920s, venezuela had an agricultural economy, dependent mostly on coffee and cacao. in fact, until 1919, coffee production constituted venezuela's main activity.

coffee was introduced in venezuela from martinique in 1730 by spanish missionaries, in the ciudad guayana region. approximately 70% of venezuelan coffee is arabica, considered the best variety of coffee.

venezuela's coffee plantations are located along the mountainous regions of the andes cordillera and the coastal cordillera, an area that stretches from the border with colombia in táchira state until paria peninsula in sucre state. venezuelan coffee does not resemble other south american coffees. its smooth rich flavor allows it to be considered among "the best coffees in the world," according to philippe jobin, a coffee expert that has dedicated at least 40 years of his life to coffee. apart from supplying the domestic market with coffee beans, coffee production in venezuela plays a social role: it generates employment for a high percentage of the active rural population, helping restrain the exodus of people from rural to urban areas.

as mentioned above, the discovery of oil transformed the nature of the country's economy, which in turn affected the lives of all venezuelans. coffee price fluctuations coupled with increased real wages, higher production costs and higher land values have caused the decline of coffee production in venezuela.

for the past seventeen years arabica coffee company, the roaster for the coupa café coffee brand has dedicated itself to rescuing the coffee tradition in venezuela. the first step was to locate mountainous farms where arabica coffee beans could be planted and organically grown in an ideal climate, with fertile soil and the best techniques.

beginning with only 2 farms (known as fincas or haciendas), coupa café now works directly with 18 farms in a super fair trade fashion to obtain coffee beans for roasting. working directly with the farms ensures that the farmers will receive super fair trade prices directly for their coffee production. the beans are hand collected and sun-dried on patios in the traditional way. then they go through a second selection process, before roasting to guarantee the best cup of coffee. **the coffee is roasted at the coupa café roasting facility in caracas, packed immediately in vacuum sealed bags and sent on a weekly basis, via fedex, to our cafes in california.** the entire process ensures the best quality, aroma and taste of venezuelan single estate and coupa blend coffee.

## about our philosophy & products

in harmony with the spirit of the Knight Management Center, Coupa Café supports local organic farmers and sustainable agriculture

coupa café uses sustainable eco-friendly foodservice packaging composed of biodegradable products manufactured from renewable resources

coupa café is also a member of the slow food organization of america



~ prices subject to change without notice ~ we reserve the right to refuse service to anyone ~

