

COUPA Café

ESPRESSO DRINKS

- DRIP COFFEE** SM 2.75, M 3.00, L 3.25
- ESPRESSO** SM 3.00, M 3.75, L 4.50
- MACCHIATO** SM 3.25, M 4.00, L 4.75
- CARAMEL MACCHIATO** M 5.25, L 5.50
- CAFE LATTE** SM 3.75, M 4.50, L 5.00
- CAPPUCCINO** SM 3.75, M 4.50, L 5.00
- CAFE MOCHA** SM 4.50, M 5.25, L 5.75
- CAFE AU LAIT** SM 3.75, M 4.00, L 4.25
- GUAYOYO** venezuelan style americano
SM 3.15, M 3.90, L 4.05
- CAFE CARACAS** soft & aromatic venezuelan latte
M 4.50, L 5.00
- MARRON** strong & aromatic venezuelan latte
M 5.25, L 5.75
- BLOSSOM COFFEE** M 4.50
- BLOSSOM LATTE** M 5.25
- BLOSSOM MACCHIATO** S 4.75

SPECIALTY COFFEE DRINKS

- COLD BREW** brewed for a minimum of 12 hours at 38 degrees, coupa's cold brewed method enhances the flavor & aroma of our coffee while minimizing acidity M 3.75, L 4.25
- VIETNAMESE COFFEE** iced coffee, prepare with our concentrated cold brew coffee, mixed with a dash of condensed milk & shaken to a frothy texture M 4.25, L 4.75
- CAFE MILANO** cappuccino with hazelnut & caramel syrup L 6.50
- VANILLA FRAPPE** blended iced espresso, milk & vanilla syrup L 6.25
- CARAMEL MACCHIATO FRAPPE** blended iced espresso, milk, & caramel syrup L 6.25
- COUPA FRAPPE** blended iced cappuccino, oreo cookies & whipped cream L 6.25

HOT CHOCOLATE SM 4.25/ M 5.00/ L 5.50

DELUXIOUS HOT CHOCOLATE our premium blend of rich, dark chocolate is melted down with just enough milk to make a true drinking chocolate

SPICY MAYA HOT CHOCOLATE a warm cinnamon embrace, velvety chocolate, and an infusion of cayenne & pasilla chile

CHAI LATTE

SM 4.00/ M 4.50/ L 5.00

- 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 chai with a mixture of tea
- FLAMINGO** vanilla flavored sugar free decaf chai

HOT TEAS

3.50

- EARL GREY** indian black tea, marigold petal with safflower infusion
- ENGLISH BREAKFAST** a robust full bodied breakfast black tea
- BLACK CURRANT** infused with black currant & blackberries
- JASMINE GREEN** jasmine infused chinese green tea
- GINGER LEMON GRASS** an aromatic tea with ginger & ginseng infused with lemon
- CHAMOMILE CITRON** a soothing egyptian chamomile with lemongrass & mint

FRUIT SMOOTHIES

- MANGO SMOOTHIE** mango blend, milk, mangoes 6.25
- STRAWBERRY SMOOTHIE** strawberry blend, milk, strawberries 6.25
- STRAWBERRY BANANA SMOOTHIE** strawberry blend, milk, strawberries, bananas 6.25
- FOUR BERRY SMOOTHIE** fourberry blend, milk & assorted berries 6.25
- COUPA SMOOTHIE** mango & strawberry blend, milk, mangoes, strawberries 6.25

BOBA TEA

- COUPA BOBA TEA** black tea, condensed milk, tapioca pearls M 4.75/ L 5.25
- CHAI BOBA TEA** flamingo chai, almond milk, tapioca pearls M 5.45 / L 5.95

COUPA Café

BREAKFAST

BREAKFAST AREPA scrambled eggs, bacon & gouda cheese (please allow 10 -15 minutes for preparation) 11.95

HUEVOS RANCHEROS soft yellow corn tortilla, fried egg, black beans, homemade ranchero sauce, cilantro & fresh white cheese 11.75

FRIED EGG SANDWICH goat cheese, red onion, mushroom, arugula 11.50

BREAKFAST TACO bacon & eggs with red chile & honey on a yellow corn tortilla 11.00

EGGS BENEDICT english muffin with poached eggs & hollandaise sauce, choice of ham, bacon or wild smoked salmon 12.50

LYTTON BREAKFAST two fried eggs, applewood bacon, roasted potatoes, sautéed bell peppers, onions & side of guasacaca 11.50

PERICO (gluten-free) traditional venezuelan griddle delight filled with scrambled eggs, sautéed tomatoes, onions, sweet peppers, side of fruit 12.50

BREAKFAST WRAP scrambled eggs, bacon, tomato, avocado, cheddar cheese, flour tortilla, cup of fruit 11.95

OMELETTE or SCRAMBLED EGGS

served with baguette & fresh fruit
egg whites only • add 1.60

- plain - omelette or scrambled 10.25
- your choice of cheese 10.75
- black forest ham & cheese 11.25
- tomatoes, onions & mushrooms 11.25
- avocados, onions, cheddar cheese, nata & bell peppers 12.25

DESIGN YOUR OWN EGGS up to four ingredients 13.50

FRENCH TOAST prepared with homemade challah bread, topped with strawberries 11.25

BUTTERMILK PANCAKES OR WAFFLE

- plain 10.50
- strawberry and/or bananas 11.50
- JP's with nutella, strawberries & bananas 12.50

LITTLE CRAVINGS

TEQUEÑOS venezuelan fried white cheese sticks wrapped in homemade flour dough 8.25

EMPANADITAS (gluten-free) venezuelan fried mini empanadas with ground beef & fresh white cheese 8.95

SLIDERS two harris ranch angus beef sliders with your choice of cheddar cheese or blue cheese 9.00

COUPA FRIES OR SWEET POTATO FRIES served with sides of guasacaca, salsa trujillana & salsa de ajo 6.00

SOUP OF THE DAY bowl 7.25

AREPAS

please allow 10 -15 minutes for preparation

CAMI'S fresh white cheese, sweet fried plantains, avocado 12.25

DOMINO white cheese, black beans, nata 11.50

PELUA shredded beef & gouda cheese 12.25

PABELLON shredded beef, black beans, sweet fried plantains, white cheese 12.75

POLLO grilled chicken, caramelized onions, cheddar cheese 12.00

SALADS

ARUGULA & AVOCADO arugula, quinoa, pumpkin seeds, avocado, shaved parmesan, lemon vinaigrette 13.25

LYTTON CHOPPED kale, fennel, celery, parsley, chickpeas, mint, radishes, feta cheese, lemon vinaigrette 12.50

NICOISE mixed greens with tuna, tomatoes, cucumber, hard boiled eggs, french feta cheese, capers, lemon vinaigrette 12.50

BEVERLY HILLS CHOPPED mixed greens, chicken, olives, asparagus, tomatoes, avocado, gouda cheese, dijon mustard vinaigrette 13.50

BBQ CHOPPED crisp romaine, barbecue chicken, tomato, black beans, corn, cilantro, tortilla strips, ranch dressing 13.25

STEAK arugula, sundried tomato, almonds, marinated artichokes, balsamic onion, crispy chickpeas, shaved parmesan, thinly sliced grilled flat iron steak, dijon mustard vinaigrette 15.95

PANINI

COFFEE RUBBED TURKEY fontina cheese, arugula, garlic aioli 12.00

MEATBALL meatballs in housemade tomato sauce, melted cheese 13.50

TUNA MELT tuna salad & melted cheddar cheese 11.75

PORTOBELLO MUSHROOM eggplant melted fontina & pesto 11.75

VEGGIE marinated artichokes, fontina cheese, baby spinach, garlic aioli 12.00

BURRATA fresh burrata cheese, tomato, arugula, pesto aioli 12.50

MEDITERRANEAN chicken breast, fresh mozzarella, pesto, mixed greens, sun-dried tomatoes 12.25

BURGERS

COUPA harris ranch angus beef, caramelized onions, lettuce, cheddar cheese, bacon, tomato, coupa fries 14.95

BURRATA harris ranch angus beef, fresh burrata cheese, tomato, fresh basil, balsamic vinegar & dijon mustard, sweet potato fries 15.95

SMITH harris ranch angus beef, fontina cheese, avocado, sauteed mushrooms, garlic aioli, sweet potato fries 15.95

SHRIMP PO'BOY fried shrimp, shredded lettuce, tomato & housemade remoulade sauce, coupa fries 14.95

FALAFEL housemade falafel burger with lettuce, tomato & tahini-cilantro sauce, coupa fries 13.95

TACOS

CHICKEN sauteed chicken breast, apples, poblano chile topped with goat cheese & housemade salsa in soft yellow corn tortillas 10.50

CHIPOTLE SHRIMP sauteed shrimp in chipotle puree, cabbage slaw, cilantro, salsa, chopped onions & fresh white cheese in soft yellow corn tortillas 12.00

STEAK grilled flat iron steak, roasted jalapeños, cabbage slaw, avocado, housemade salsa, chipotle relish, soft yellow corn tortillas 12.75

SHREDDED BEEF eye of round beef, cilantro, chopped onions, housemade salsa, fresh white cheese, soft yellow corn tortillas 12.00

MUSHROOM garlic mushrooms, roasted onions, housemade salsa, fresh chopped chives, soft yellow corn tortillas 10.50