

# 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