

# COUPA Café

## ESPRESSO DRINKS

**DRIP COFFEE** SM 2.95, M 3.25 L 3.50

**ESPRESSO** SM 3.25, M 4.00, L 4.75

**MACCHIATO** SM 3.50, M 4.25, L 4.95

**CARAMEL MACCHIATO** M 5.50, L 6.25

**CAFE LATTE** SM 4.00, M 4.75, L 5.25

**CAPPUCCINO** SM 4.00, M 4.75, L 5.25

**CAFE MOCHA** SM 4.75, M 5.25, L 6.00

**CAFE AU LAIT** SM 4.00, M 4.25, L 4.50

**GUAYOYO** venezuelan style americano  
SM 3.25, M 4.00, L 5.25

**CAFE CARACAS** soft & aromatic venezuelan latte  
M 4.50, L 5.15

**MARRON** strong & aromatic venezuelan latte  
M 5.25, L 5.50

## 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 3.95, L 4.50

**CAFE MILANO** cappuccino with hazelnut & caramel syrup 6.50

**VANILLA FRAPPE** blended iced espresso, milk & vanilla syrup 6.50

**COUPA FRAPPE** blended iced cappuccino, oreo cookies & whipped cream 6.50

**HOT CHOCOLATE** SM 4.50/ M 4.95/ LG 6.00

**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

## FARM FRESH EGGS

served with baguette & fresh fruit  
egg whites only • add 1.75

### OMELETTE or SCRAMBLED EGGS

- plain - omelette or scrambled 10.75
- your choice of cheese 11.25
- black forest ham & cheese 11.75
- tomatoes, onions & mushrooms 11.75
- avocados, onions, cheddar cheese, nata & bell peppers 12.75

**DESIGN YOUR OWN EGGS** up to four ingredients 13.95

## FROM THE GRIDDLE

**FRENCH TOAST** prepared with homemade challah bread, topped with strawberries 11.75

### BUTTERMILK PANCAKES OR WAFFLE

- plain 10.95
- strawberry and/or bananas 11.75
- JP's with nutella, strawberries & bananas 12.75

## CHAI LATTE

SM 4.25/ M 4.75/ LG 5.25

**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** 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 6.50

**MANGO SMOOTHIE** mango blend, milk, mangoes

**STRAWBERRY SMOOTHIE** strawberry blend, milk, strawberries

**STRAWBERRY BANANA SMOOTHIE** strawberry blend, milk, strawberries, bananas

**FOUR BERRY SMOOTHIE** fourberry blend, milk & assorted berries

**COUPA SMOOTHIE** mango & strawberry blend, milk, mangoes, strawberries

## BOBA TEA

**COUPA BOBA TEA** black tea, condensed milk, tapioca pearls M 4.25/ LG 4.50

**CHAI BOBA TEA** flamingo chai, almond milk, tapioca pearls M 5.00/ LG 5.50

## BREAKFAST SPECIALTIES

**BREAKFAST AREPA** scrambled eggs, bacon & gouda cheese (please allow 10 -15 minutes for preparation) 12.00

**HUEVOS RANCHEROS** soft yellow corn tortilla, fried egg, black beans, homemade ranchero sauce, cilantro & fresh white cheese 12.25

**BREAKFAST TACO** bacon & eggs with red chile & honey on a yellow corn tortilla 11.50

**FRIED EGG SANDWICH** goat cheese, red onion, mushroom, arugula 12.00

**PERICO PLATTER** (gluten-free) traditional venezuelan griddle delight filled with scrambled eggs, sautéed tomatoes, onions, sweet peppers, side of fruit 12.75

**BREAKFAST PLATE** two fried eggs, applewood bacon, roasted potatoes, sautéed bell peppers, onions & side of guasacaca 12.00

**EGGS BENEDICT** english muffin with poached eggs & hollandaise sauce, with your choice of ham, bacon, wild smoked salmon or baby spinach 13.25

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## COLONNADE

### LITTLE CRAVINGS

**TEQUEÑOS** venezuelan fried white cheese sticks wrapped in homemade flour dough 8.50

**EMPANADITAS** (gluten-free) venezuelan fried mini empanadas with ground beef & fresh white cheese 9.00

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

**HUMMUS** pita bread (may be substituted for raw veggies), extra virgin olive oil, paprika 8.50

**SOUP OF THE DAY** bowl 7.25

### SALADS

**ARUGULA & AVOCADO** arugula, quinoa, pumpkin seeds, avocado, shaved parmesan, lemon vinaigrette 13.95

**NICOISE** mixed greens with tuna, tomatoes, cucumber, hard boiled eggs, french feta cheese, capers, lemon vinaigrette 13.95

**BEVERLY HILLS CHOPPED** mixed greens, chicken, olives, asparagus, tomatoes, avocado, gouda cheese, dijon mustard vinaigrette 14.00

**BBQ CHOPPED** crisp romaine, barbecue chicken, tomatoes, black beans, corn, cilantro, tortilla strips, ranch dressing 13.95

**STEAK** arugula, blue cheese, tomatoes, avocado, topped with sliced grilled steak, balsamic vinaigrette 16.25

**COLONNADE** baby spinach, shredded carrots, garbanzo beans, hard boiled egg, croutons, feta cheese, lemon vinaigrette 13.50

**PALO ALTO CHOPPED** mixed greens, carrots, avocado, cucumber, quinoa, garbanzo beans, feta cheese, lemon vinaigrette 13.75

### AREPAS

please allow 10 -15 minutes for preparation

**CAMI'S** fresh white cheese, sweet fried plantains, avocado 12.50

**REINA PEPIADA** venezuelan style chicken salad with mayonnaise & avocado 12.75

**CARNE MECHADA** venezuelan homemade shredded beef stew 12.75

**PABELLON** shredded beef, black beans, sweet fried plantains, fresh white cheese 13.25

**POLLO** grilled chicken, caramelized onions, cheddar cheese 12.75

### TACOS

**ROSEMARY & LIME CHICKEN** grilled chicken, iceberg lettuce, fresh salsa, avocado & salsa verde in soft yellow corn tortillas 12.95

**CHIPOTLE SHRIMP** sauteed shrimp in chipotle puree, cabbage slaw, cilantro, salsa, chopped onions & fresh white cheese in soft yellow corn tortillas 13.50

**STEAK** grilled flat iron steak, roasted jalapeños, cabbage slaw, avocado, housemade salsa, chipotle relish, soft yellow corn tortillas 14.95

**MUSHROOM** garlic mushrooms, roasted onions, housemade salsa, cabbage slaw, fresh chopped chives, soft yellow corn tortillas 12.00

### PANINIS & WRAPS

**OVEN ROASTED TURKEY PANINI** sliced turkey, avocado, swiss cheese, spinach, tomatoes, dijon mustard 12.50

**MEATBALL PANINI** meatballs in housemade tomato sauce, melted cheese 14.00

**BURRATA PANINI** burrata cheese, tomatoes, arugula, pesto aioli 13.75

**TUNA MELT** tuna salad & melted cheddar cheese 12.25

**MEDITERRANEAN PANINI** chicken breast, fresh mozzarella, pesto, mixed greens, sun-dried tomatoes, lemon vinaigrette 12.95

**HUMMUS AVOCADO PANINI** hummus, avocado, spinach, feta cheese, sun-dried tomatoes 12.25

**REINA PEPIADA PANINI** venezuelan style chicken salad with mayonnaise, avocado, tomatoes, guasacaca 12.75

**CHICKEN CAESAR WRAP** romaine hearts, grilled chicken, parmesan cheese, caesar dressing, flour tortilla 12.00

**TURKEY AVOCADO WRAP** oven roasted turkey breast, tomatoes, avocado, mayonnaise, dijon mustard, sun-dried tomatoes tortilla 12.50

**EGG SALAD WRAP** chopped hard boiled eggs, celery, mayonnaise, green onions, curry, flour tortilla 11.75

### BURGERS

**COUPA** harris ranch angus beef, caramelized onions, lettuce, cheddar cheese, bacon, tomatoes, coupa fries 15.50

**SMITH** harris ranch angus beef, fontina cheese, avocado, sauteed mushrooms, garlic aioli, sweet potato fries 16.50

**BLACK & BLUE** harris ranch angus beef, mixed greens, aged blue cheese, tomatoes, crispy applewood bacon, grilled red onions, garlic aioli, coupa fries & slaw 16.50

**SHRIMP PO'BOY** fried shrimp, shredded lettuce, tomatoes & housemade remoulade sauce, coupa fries 15.50

### SPECIALTIES

**VENEZUELAN PABELLON** national dish of venezuela, shredded beef, arepitas, black beans, white rice, plantains, nata, fresh white cheese 19.95

**STEAK & FRIES** grilled flat iron steak, coupa fries, side of caesar salad 24.95

### SAVORY CREPES

made with buckwheat flour

**VEGETARIAN SPINACH** baby spinach, mushrooms, swiss cheese 11.50

**CALIFORNIA MOZZARELLA** fresh mozzarella, pesto, tomatoes 11.75

**PESTO CHICKEN** chicken, mushrooms, swiss cheese, pesto 12.50

**TURKEY AVOCADO** oven roasted turkey breast, swiss cheese, avocado, tomatoes 12.50

**WILD SMOKED SALMON** nata, chives 13.25

### SWEET CREPES

made with sweet white flour

**CHOCOLATE DREAMS** nutella 10.75

**COUPA** nutella, banana, walnuts, brown sugar, cinnamon 11.25

**BANANA SPLIT** nutella, banana, whipped cream 11.25

**STRAZZA** strawberries, nutella, whipped cream 11.25