

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

COUPA Café

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