

# Coupa Café

LYTTON

## ESPRESSO DRINKS

- DRIP COFFEE** SM 3.25, M 3.50 L 3.75  
**ESPRESSO** SM 3.35, M 4.20, L 5.05  
**MACCHIATO** SM 3.60, M 4.45, L 5.30  
**CARAMEL MACCHIATO** M 5.60, L 6.45  
**CAFE LATTE** SM 4.10, M 4.95, L 5.45  
**CAPPUCCINO** SM 4.10, M 4.95, L 5.45  
**CAFE MOCHA** SM 4.90, M 5.40, L 6.15  
**CAFE AU LAIT** SM 4.30, M 4.55, L 4.80  
**GUAYOYO** venezuelan style americano  
SM 3.50 M 4.35, L 5.20  
**CAFE CARACAS** soft & aromatic venezuelan latte  
M 4.60, L 5.25  
**MARRON** strong & aromatic venezuelan latte  
M 5.55, L 5.95

## 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 4.10, L 4.65  
**VIETNAMESE COFFEE** cold brew coffee, mixed with a dash of condensed milk M 4.65, L 5.15  
**MATCHA LATTE** japanese matcha green tea with steamed milk M 4.50, L 5.00  
**VANILLA FRAPPE** blended iced espresso, milk & vanilla syrup L 6.65

**HOT CHOCOLATE** SM 4.65/ M 5.40/ L 5.90

- 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 4.45/ M 4.95/ L 5.40

- 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

tea pot - 3.85

- EARL GREY** indian black tea, marigold petal with safflower infusion  
**ENGLISH BREAKFAST** robust full bodied breakfast black tea  
**JASMINE GREEN** jasmine infused chinese green tea  
**CHAMOMILE CITRON** a soothing egyptian chamomile with lemongrass & mint  
**CITRUS MINT** mint tea with green rooibos & citrus finale

## SMOOTHIES & BOBA TEA

- MANGO SMOOTHIE** mango blend, milk, mangoes LG 6.65  
**STRAWBERRY SMOOTHIE** strawberry blend, milk, strawberries LG 6.65  
**STRAWBERRY BANANA SMOOTHIE** strawberry blend, milk, strawberries, bananas  
**COUPA SMOOTHIE** mango & strawberry blend, milk, mangoes, strawberries LG 6.65  
**GREEN MATCHA SMOOTHIE** japanese matcha green almond milk, mangoes, fresh spinach LG 6.65  
**COUPA BOBA TEA** black tea, condensed milk, tapioca pearls M 4.60/ LG 5.10  
**CHAI BOBA TEA** flamingo chai, almond milk, tapioca pearls M 5.70/ LG 6.20  
**OAT MILK MATCHA BOBA TEA** japanese matcha green, oat milk, tapioca pearls M 5.70/ LG 6.20

## ALL DAY BREAKFAST

- BREAKFAST BOWL** 9.50  
• granola • seasonal fresh fruit  
• fresh clover milk  
**FRENCH TOAST** topped with fresh strawberries 11.95 VG  
**BUTTERMILK PANCAKES** or **WAFFLE**  
• plain 11.25 • strawberry and/or bananas 11.95 VG  
• JP's with nutella, strawberries & bananas 12.95 VG  
**OMELETTE** or **SCRAMBLED EGGS**\* served with baguette & fresh fruit (egg whites only + add 1.75)  
• plain - omelette or scrambled 10.95 VG  
• tomato, onion & mushroom 11.95 VG  
• avocado, onion, cheddar cheese, nata & bell pepper 12.95 VG  
**DESIGN YOUR OWN EGGS**\* up to four ingredients 13.95

## ALL DAY BREAKFAST

- BREAKFAST WRAP**\* scrambled eggs, bacon, tomato, avocado, cheddar cheese, flour tortilla, side of fruit 12.50  
**BREAKFAST CREPE**\* with buckwheat flour, scrambled eggs, mushroom, avocado, gouda cheese 12.50 VG  
**BREAKFAST TACOS**\* three corn tortillas filled with scrambled eggs, bacon, avocado, drizzled with guasacaca, side of pico de gallo 12.50 GF  
**AVOCADO TOAST** avocado, salt, pepper, chili flakes & lemon juice on sourdough bread 11.95 V  
**BREAKFAST AREPA**\* traditional venezuelan griddle delight filled scrambled eggs, bacon, gouda cheese, side of fruit 12.75 GF  
**PERICO PLATTER**\* traditional venezuelan griddle delight filled with scrambled eggs, sautéed tomato, onion, sweet peppers, side of fruit 12.95 VG, GF  
**BAGEL SANDWICH**\* scrambled eggs, tomato, bacon & cheddar cheese 9.85

(V) VEGAN | (VG) VEGETARIAN | (GF) GLUTEN FREE (NOT A GLUTEN FREE FACILITY)

\* consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

# Coupa Café

LYTTON

## STARTERS

**HUMMUS** hummus, extra virgin olive oil, paprika, pita bread (may be substituted for raw veggies) 8.75 V

**TEQUEÑOS** venezuelan fried white cheese sticks wrapped in a flour dough, served with sides of guasacaca, picante trujillano & garlic aioli 8.95 VG

**EMPANADITAS** four venezuelan fried mini empanadas, two ground beef & two fresh white cheese, served with sides of guasacaca, picante trujillano & garlic aioli 9.50 GF

**COUPA FRIES** served with sides of guasacaca, picante trujillano & garlic aioli 6.25

**AVOCADO TOAST** avocado, salt, pepper, chili flakes & lemon juice on sourdough bread 11.95 VG

## SALADS

add chicken 4.00 ~ add organic tofu 3.25

**PALO ALTO CHOPPED** chopped mixed greens & romaine lettuce, carrots, avocado, cucumbers, quinoa, garbanzo beans, feta cheese, lemon vinaigrette 13.95 VG

**ASIAN CHICKEN** romaine lettuce, grilled chicken, sliced almonds, mandarins, cilantro, crispy noodles, sesame-ginger vinaigrette 13.95

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

**BEVERLY HILLS CHOPPED** chopped mixed greens & romaine lettuce, olives, asparagus, grilled chicken, tomato, avocado, gouda cheese, dijon mustard vinaigrette 14.00

**VEGAN CHOPPED** chopped mixed greens & romaine lettuce, avocado, organic tofu, tomato, carrots, garbanzo beans, lemon vinaigrette 12.95 V

**TOFU ASIAN** arugula, baby spinach, sliced almonds, cucumbers, carrots, organic tofu, crispy noodles, sesame ginger vinaigrette 12.95 V

## PANINIS & WRAPS

served with side of mixed greens salad

**CAPRESA PANINI** mozzarella cheese, tomato, arugula, nut-free pesto, garlic aioli 13.95 VG

**HUMMUS AVOCADO PANINI** hummus, avocado, spinach, feta cheese, sun-dried tomato, vegan aioli 12.75 VG

**OVEN ROASTED TURKEY PANINI** oven roasted turkey breast, spinach, avocado, swiss cheese, tomato, dijon mustard, garlic aioli 12.75

**CHICKEN CHIPOTLE PANINI** spicy chipotle chicken, gouda cheese, mixed greens 13.25

**MEDITERRANEAN PANINI** grilled chicken, fresh mozzarella, mixed greens, sun-dried tomato, nut-free pesto 13.25

**CARNE MECHADA PANINI** venezuelan style shredded beef, gouda cheese, romaine lettuce, guasacaca & garlic aioli 13.25

**TURKEY AVOCADO WRAP** oven roasted turkey breast, tomato, avocado, mixed greens, garlic aioli, dijon mustard, sun-dried tomato tortilla 12.75

**HUMMUS VEGGIE WRAP** hummus, tomato, cucumber, arugula, fresh mozzarella, avocado, guasacaca, sun-dried tomato tortilla 12.25 VG

**TOFU WRAP** organic tofu, romaine lettuce, avocado, cucumber, carrots, vegan aioli, guasacaca, sun-dried tomato tortilla 12.25 V

## BURGERS

served with coupa fries ~ protein style available

**COUPA** 1/2 lb. harris ranch angus beef, caramelized onions, bacon, romaine lettuce, cheddar cheese, tomato 15.95 \*

**SMITH** 1/2 lb. harris ranch angus beef, swiss cheese, avocado, sautéed mushrooms, garlic aioli 16.50 \*

## VENEZUELAN SPECIALTIES

**PABELLON PLATE** national dish of venezuela, shredded beef, white rice, black beans, fried mini arepitas, sweet fried plantains, side of nata & fresh white cheese 19.95 GF

**VEGAN PABELLON PLATE** white rice, black beans, organic tofu, sweet fried plantains, mini arepitas & side of guasacaca 17.95 V, GF

**PLATANO & QUESO EMPANADA** fried empanada filled with sweet fried plantains & fresh white cheese, side of guasacaca, picante trujillano, garlic aioli & mixed greens salad 14.95 VG, GF (no modifications)

**PABELLON EMPANADA** fried empanada filled with venezuelan style shredded beef, black beans, sweet fried plantains & white cheese, side of guasacaca, picante trujillano, garlic aioli & mixed greens salad 15.65 GF (no modifications)

## AREPAS

traditional venezuelan gluten free stuffed cornmeal griddle delight, served with mixed greens salad

**VEGAN AREPA** organic tofu, black beans, avocado, vegan aioli, guasacaca 12.95 V, GF

**CAMI'S AREPA** fresh white cheese, sweet fried plantains, avocado 12.75 VG, GF

**CARNE MECHADA AREPA** venezuelan style shredded beef, caramelized onions, guasacaca, garlic aioli 13.25 GF

**PABELLON AREPA** venezuelan style shredded beef, black beans, sweet fried plantains, fresh white cheese 13.75 GF

**POLLO AREPA** grilled chicken, cheddar cheese, caramelized onions, garlic aioli 12.95 GF

## TACOS & QUESADILLAS

served with side of pico de gallo

**CHICKEN TACOS** grilled chicken, avocado, vegan cabbage slaw, guasacaca, corn tortilla 13.10 GF

**CARNE MECHADA TACOS** venezuelan style shredded beef, vegan cabbage slaw, guasacaca, garlic aioli, corn tortilla 14.95 GF

**TOFU TACOS** organic tofu, black beans, vegan cabbage slaw, guasacaca, corn tortilla 12.95 V, GF

**CHICKEN QUESADILLA** spicy chipotle chicken, gouda cheese, avocado, chipotle aioli, flour tortilla 12.95

**CARNE MECHADA QUESADILLA** venezuelan style shredded beef, gouda cheese, caramelized onions, guasacaca, garlic aioli, flour tortilla 14.95

## PASTA

add chicken 4.00 ~ add organic tofu 3.25

**ALFREDO** creamy alfredo sauce, parmesan cheese 12.25 VG

**FRESH PESTO** nut-free pesto, parmesan cheese 13.25 VG

## CREPES

**VEGETARIAN SPINACH** baby spinach, mushrooms, swiss cheese, guasacaca 11.95 VG

**PESTO CHICKEN** chicken, mushrooms, swiss cheese, nut-free pesto 12.95

**TURKEY AVOCADO** oven roasted turkey breast, swiss cheese, avocado, tomato, garlic aioli 12.95

**CHOCOLATE DREAMS** nutella 11.00 VG, N

**JP'S** strawberries, bananas, nutella 11.50 VG, N

**BANANA SPLIT** nutella, banana, whipped cream 11.50 VG, N

**STRAZZA** strawberries, nutella, whipped cream 11.50 VG, N

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