

Coupa Café

RAMONA

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

RAMONA

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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