

# COPASETIC

COCKTAILS & FOOD

## APPETISERS

- \*CHICKPEAS HOUMOUS WITH TOASTED BREAD & CARROTS (GFO + 1,00 p.p./LF/VG) | 8,00
- \*SAUTEED SPICED POTATOES WITH LIME-CILANTRO MAYO & HOMEMADE BBQ SAUCE (GF/LF/E/VE/S) | 8,50
  - \*ORGANIC CORN NACHOS WITH SPICY HOMEMADE TOMATO SAUCE, AVOCADO CREAM & FETA CREAM DIP(CG/VE) | 8,00
  - \*CORN TACOS WITH HALLOUMI OR FREE RANGE CHICKEN, RED PEPPER, AVOCADO CREAM & PICO DE GALLO (GF/LFO/VGO/M) | 12,00 MIXED 13,00
  - \*CHEESE PLATE A SELECTION OF INTERNATIONAL CHEESES SERVED WITH SEASONAL FRUITS & NUTS (GFO + 1,00 p.p.) | SM. 12,00/ LAR. 17,00
- \*GREEK PLATE WITH HOUMOUS, YOGURT CREAM WITH MINT, FETA SPREAD, KALAMATA OLIVES, TOMATO & BREAD (GFO +1,00 p.p./VE) | SM. 12,50/ LAR. 17,50

## ENTREES

- \*ORGANIC EGGS HEMINGWAY WITH SMOKED SALMON & HOLLANDESE SAUCE (M/GFO +1,00) | 13,00 + BAKED POTATO 2,00 + AVOCADO 2,50
- \*ORGANIC EGGS FLORENTINE WITH SPINACH, HALLOUMI CHEESE & HOLLANDESE SAUCE (M/GFO +1,00/VE) | 13,00 + BAKED POTATO 2,00
- \*ORGANIC EGGS BENEDICT WITH TURKEY HAM OR OYSTERS MUSHROOMS, AVOCADO & HOLLANDESE SAUCE(M/GFO +1,00) | 13,00 + BAKED POTATO 2,00
- \*HUEVOS REVUELTOS ECOLOGICOS CON ESPÁRRAGOS Y FETA (GFO) | 8,50

## SANDWICH

- \*SALMON SANDWICH WITH CREAM CHEESE, ASPARAGUS & SEA FENNEL (GFO +1,00) | 11,50
- \*FREE RANGE CHICKEN SANDWICH WITH RUCULA, CUCUMBER, PARMESAN & MUSTARD MAYO (GFO + 1,00 / LFO/E/M/S) | 11,00
- \*VEGAN SANDWICH WITH ORGANIC TOFU (VEGETERIAN OPTION WITH FETA ) AVOCADO, TOMATO, ARUGULA & OLIVE PASTE (GFO + 1,00 / LF/VG) | 10,50
- \*SANDWICH WITH HALOUMI, PEAR CHUTNEY, ROASTED RED PEPPER AND ARUGULA (GF+ 1,00) | 11,00

## SALADS

- \*GREEK SALAD WITH TOMATO, LENTILS, CUCUMBER, PARSLEY, ONIONS, KALAMATA OLIVES & FETA CHEESE (GF/LFO/VGO WITH TOFU) | 11,00
- \*FREE RANGE CHICKEN SALAD, AVOCADO CREAM, PARMEZAN, CHERRY TOMATO, SUNFLOWER SEEDS & GF CRUTONS (CG/GFO/LF/VEO WITH LENTILS /M) | 12,50
- \*GREEN SALAD WITH FIGS, APPLES, GORGONZOLA CHEESE, NUTS & HAZELNUTS (GF/LFO/VGO WITH TOFU /N) | 10,50
- \*KALE SALAD, ORGANIC QUINOA, HALOUMI, AVOCADO, ORANGES, RADISH & PUMPKIN SEEDS (CG/GFO/LFO/VGO WITH TOFU) | 12,50
- \*ORGANIC BUCKWHEAT SALAD WITH ORGANIC CHICKPEAS, GREEN LEAVES, GOAT CHEESE, RED BERRIES & MINT VINAIGRETTE (CG/LF/VGO WITH TOFU) | 11,50
- \*BEETROOT SALAD WITH ORGANIC CHICPEAS, ARUGULA, FETA CHEESE, WALNUTS, PUMPKIN SEEDS AND TAHINI & LEMON VINAIGRETE (GF/VGO/LFO) | 11,50
- EXTRAS: + ORGANIC POACHED EGG 1,50 +FREE RANGE CHICKEN 3,00

## CREPES

- all our crepes are made with gluten free flours, lactose free milk & free range eggs-**
- \*GREEK CREPE WITH GREEN PEPPER, FETA CHEESE CREAM, CHEDDAR, TOMATO, ARUGULA WITH TURKEY HAM OR SAUTEED MUSHROOMS (GF/E/VEO) | 10,00+ FREE RANGE CHICKEN | 13,00
- \*CREPE WITH MUSHROOMS, BRIE CHEESE, CHERRY TOMATOES, ROCKET SALAD & MAYO (GF/E/VEO/S/LFO) | 9,50+ TURKEY HAM | 12,00
- \*CREPE WITH WILTED SPINACH, PUMPKIN, GORGONZOLA & NUTS (GF/E/VE) | 11,00
- \*CREPE WITH FREE RANGE CHICKEN, MUSHROOMS, CHEDDAR CHEESE, CHERRY TOMATO & MAYO (GF/E/LFO/S) | 11,00 DOUBLE CHICKEN +3,00
- \*CREPE WITH CARAMELISED APPLES, GOAT CHEESE & NUTS (GF/N/E) | 11,00
- \*CREPE WITH RICOTTA CHEESE, SALMON, CAPERS & ARUGULA (GF/E/LFO) | 11,50
- \*SMALL PEOPLE CREPE WITH CHEDDAR & TURKEY HAM (GF/E/LFO) | 8,00

EXTRAS: ORGANIC FRIED EGG OR GOAT CHEESE 1,50 AVOCADO 2,50 OR FREE RANGE CHICKEN 3,00 LACTOSE FREE CHEESE + 1,00

## BURGERS

- Weekdays from 13:00 to 16:00 except holidays special offer Water & coffee included in the price of our burgers (extra charges may apply )*
- \*FRESH GALICIAN HAKE BURGER WITH SPINACH, AVOCADO, SEA FENNEL & BLACK GARLIC TARTAR SAUCE (GFO/LFO/E/S) | 14,50
- \*ORGANIC BEEF BURGER, BEETROOT, CARAMELISED ONIONS, CHEDDAR, PICKLES, ARUGULA & HOMEMADE BBQ AND MUSTARD SAUCES (GFO/LFO/E/M/S) | 14,00
- \*CHICKPEAS, LENTILS & QUINOA VEGGIE BURGER WITH TOMATO, ARUGULA, RED PEPPER, FETA & AVOCADO CREAM (GFO/LFO/VE/S/M) | 13,50
- \*FREE RANGE CHICKEN FILLET BURGER WITH RADISH, SAUERKRAUT, AVOCADO, CARAMELISED ONIONS & LIME AND CILANTRO SAUCE (GFO/LFO/E/S) | 13,50
- \*ORGANIC BEEF BURGER OF 220GR, STUFFED WITH GOATS CHEESE, SERVED WITH A HOMEMADE PEAR CHUNTNEY, ARUGULA AND AVOCADO CREAM (GFO) | 15,00
- \*VEGAN HEURA CHEESEBURGER, TOMATO, LETTUCE, ONION, MUSTARD CREAM, HOMEMADE BBQ SAUCE (GFO/VG/LF) | 13,00
- EXTRAS: ORGANIC FRIED EGG OR AVOCADO OR GOAT CHEESE 1,50 CARAMELISED ONIONS AND EXTRA SAUCES 0,80

*Gluten, dairy & soya free  
vegan bread option made with buckwheat, oat & rice flour +1,00€*

## PANCAKES (GLUTEN FREE) SAVOURY

- \*GRILLED TOMATO, AVOCADO, SAUTEED OYSTER MUSHROOMS, POACHED EGG & HOLLANDAISE SAUCE | 13,50
- \*FREE RANGE CHICKEN, POACHED EGG, CHEDDAR, AVOCADO, POACHED EGG, SRIRACHA HOLLANDAISE & BOURBON MAPLE SYRUP | 14,50
- \*SMOKED SALMON, POACHED EGG, HOLLANDAISE SAUCE, RICOTTA CHEESE, RADISH, AVOCADO, CAPERS | 14,50
- SWEET**
- \*MAPLE SYRUP & BANANA (LFO) | 11,00
- \*CHOCOLATE & BANANA (LFO + 1,00, N) | 11,00
- \*TAHINI, HONEY, GREEK YOGHURT, WALNUTS, FRUITS (N) | 11,50
- \*CARAMELISED APPLES & MASCARPONE | 11,50
- \*RED FRUIT MARMELADE & CREAM CHEESE | 10,50
- \*WHITE CHOCOLATE SAUCE & AMARETTO (N) | 11,50

EXTRAS: + ORGANIC SCRAMBLED EGGS 3,00 +ORGANIC ICE CREAM 2,00

## DESSERTS

- \*CREPE WITH CHOCOLATE & BANANA (GF/N/E/LFO + 1,00) | 7,00 + ICE CREAM 9,00
- \*BUTTER CREPE WITH LEMON & SUGAR (GF/E) | 6,50
- \*WHITE CHOCOLATE CREPE WITH RED FRUITS (GF/E/N) 7,50
- \*TIRAMISU CREP WITH COFFEE, BROWN SUGAR, MASCARPONE , CARAMELISED ALMONDS AND CHOCOLATE SYRUP (GF/N/E) | 7,50
- \*RED VELVET CREPE WITH CHOCOLATE & MASCARPONE (GF/N/E) | 7,50
- \*GREEK YOGHURT WITH NUTS & HONEY (GF/N/LFO) | 5,00 + FRUITS 6,50
- \*ORGANIC ICE-CREAM (GF/LFO) | 5,50
- \*VEGAN CHOCOLATE CAKE (GF/LF) | 6,50
- \*LEMON PIE (GF) | 7,00
- \*AFFOGATO (GF/LFO) | 4,50

\*BREAD 1,00€ GLUTEN FREE BREAD 2,00€ EXTRA SAUCES 1,00€

*\*ASK YOUR WAITER FOR LACTOSE FREE CHEESE  
\*OUR GLUTEN FREE BREAD IS ALSO DAIRY, SOYA & EGG FREE .  
IT IS MADE WITH ORGANIC BUCKWHEAT, OAT & RICE FLOUR*

GF: GLUTEN FREE | GFO: GLUTEN FREE OPTION | CG: GLUTEN CONTAMINATION | S: SOYA  
LF: LACTOSE FREE | LFO: LACTOSE FREE OPTION | VE: VEGETARIAN | VG: VEGAN |  
VEO: VEGETARIAN OPTION | VGO: VEGAN OPTION | E: EGGS | N: NUTS | M: MUSTARD | C: CELERY

## BREAKFAST & BRUNCH

WEEKDAYS FROM 13:00 TO 14:00 WEEKENDS FROM 13:00 TO 16:00

### \*BRUNCH PLATE

ORGANIC SCRAMBLED EGGS, BAKED MUSHROOMS, WILTED SPINACH, BAKED TOMATO WITH HERBS AND TOASTED BREAD (GFO,LFO, VEGAN OPTION WITH HOUMOUS) | 8,50  
EXTRAS: +AVOCADO 2,50 +TURKEY HAM 2,50 +SMOKED SALMON 3,50 +FETA CHEESE 2,50 + POTATOES 2,00 +HALLOUMI 3,00

### \*ENGLISH BRUNCH

ORGANIC FRIED EGGS WITH SAUTEED OYSTER MUSHROOMS OR TURKEY HAM BAKED BEANS AND TOASTED BREAD. SERVED WITH BLACK TEA OR COFFEE/COFFEE WITH MILK (GFO, LFO, VEGAN OPTION WITH HOUMOUS) | 11,00  
EXTRAS: +POTATOES 2,00 +CAPPUCCINO LATTE 1,00

### \*FRENCH BRUNCH

ORGANIC EGGS OMELETE WITH WITH FRENCH CROISSANT OR BRIOCHE BREAD, HOMEMADE MARMELADE AND TOASTED BREAD. SERVED WITH BLACK TEA OR COFFEE/COFFEE WITH MILK (GFO) | 11,00  
EXTRAS: +POTATOES 2,00 +CAPPUCCINO LATTE 1,00

### \*GREEK BRUNCH

ORGANIC SCRAMBLED EGGS WITH TOMATO AND FETA, GREEK YOGHURT WITH HONEY AND NUTS AND TOASTED BREAD. SERVED WITH BLACK TEA OR COFFEE/COFFEE WITH MILK. (GFO) | 12,50  
EXTRAS: +POTATOES 2,00 +CAPPUCCINO LATTE 1,00

### \*KALE EGGS

ORGANIC POACHED EGGS, BAKED EGGS WITH KALE, BEANS, TOMATO SAUCE, RED PEPPER & A LEMON - TAHINI DRIZZLE SERVED WITH TOASTED BREAD AND A BAKED POTATO. (GFO, LFO) | 14,00  
EXTRAS:+AVOCADO 2,00 +FETA 2,00

### \*MARITSA EGGS

ORGANIC POACHED EGGS, MINCED BEEF, TOMATO SAUCE, BEANS, SRIRACHA, SPINACH, GREEN PEPPER SERVED WITH TOASTED BREAD AND A BAKED POTATO. (GFO, LFO) | 14,50  
EXTRAS:+AVOCADO 2,00 +FETA 2,00

### \*FRENCH TOASTS (GLUTEN FREE OPTION + 1,00)

-MARMELADE AND CREAM CHEESE | 10,50  
-MARMELADE AND PEANUT BUTTER (N) | 10,50  
-HONEY AND CINNAMON | 10,00  
-WHITE CHOCOLATE SAUCE, AMARETTO & ALMONDS (N) | 10,50

EXTRAS: + ORGANIC SCRAMBLED EGGS 3,00 +ORGANIC ICE CREAM 2,00

## COCKTAILS RUM COCKTAILS

- \*MOJITO | 8,50 \*FRUTAS | 9,50  
WHITE RUM, LIME, BROWN SUGAR, SODA, MINT
- \*MOJITO CREOLE | 9,00  
RUM 3 YEARS, LIME, BROWN SUGAR, MINT AND A DASH OF ANGOSTURA
- \*MOJITO ROYAL | 9,50  
RUM AÑEJO 7\*, LIME, BROWN SUGAR, MINT, CAVA BRUT NATURE
- \*MOJITO GRIEGO | 9,00  
MASTHA LIQUER, LIME, BROWN SUGAR, BASIL
- \*MAI TAI | 9,00  
RUM, PINEAPPLE JUICE, LIME, COINTREAU, ALMOND SYRUP
- \*PIÑA COLADA | 8,50  
WHITE RUM, BATIDA DE COCO, PINEAPPLE JUICE
- \*DAIQUIRI | 8,00 \*FRUTAS | 9,00  
WHITE RUM, LIME JUICE, SYRUP
- \*DARKNSTORMY | 8,50  
RUM AÑEJO 7\*, LIME JUICE, SYRUP, ANGOSTURA, GINGER BEER

## WHISKY COCKTAILS

- \*MANHATTAN | 8,00  
CANADIAN CLUB, VERMOUTH, ANGOSTURA
- \*WHISKY SOUR | 8,00  
JACK DANIELS, LEMON JUICE, EGGWHITE AND SYRUP
- \*OLD FASHIONED | 8,00  
WHISKY, AZUCAR, ANGOSTURA
- \*HORSES NECK | 8,50  
BOURBON, ANGOSTURA, GINGER ALE

## GIN COCKTAILS

- \*DRY MARTINI | 8,00  
GIN, VERMOUTH EXTRA DRY, OLIVAS
- \*NEGRONI | 8,50  
GINEBRA, VERMOUTH, CAMPARI
- \*THE FITZGERALD | 8,00  
GINEBRA, ZUMO DE LIMÓN, SIROPE DE CAÑA DE AZÚCAR, ANGOSTURA
- \*GIN FIZZ | 8,00  
GIN, LEMON JUICE, SODA, SUGAR
- \*GIN DAIQUIRI FRUTAS | 9,00  
GIN, LEMON JUICE, FRUITS AND SUGAR
- \*LONG ISLAND | 10,50  
GIN, RUM, VODKA, TEQUILA, COINTREAU, LEMON JUICE, SYRUP, COCA COLA, MINT

## VODKA COCKTAILS

- \*BLOODY MARY (GLUTEN) | 8,50  
VODKA, TOMATE JUICE, LEMON JUICE, SECRET SAUCE, CELERY, SALT AND PEPPER
- \*ESPRESSO MARTINI | 8,00  
CAFE, KAHLUA, VODKA, SIROPE DE CAÑA
- \*COSMOPOLITAN | 8,00  
VODKA CITRON, COINTREAU, LIMA Y ZUMO DE ARANDANOS
- \*LE FIZZ | 8,00  
VODKA, ST. GERMAIN, LIMA Y SODA
- \*MOSCOW MULE | 8,50  
VODKA, LIMA, GINGER BEER
- \*SUMMERTIME | 9,00  
VODKA, ZUMO DE MARACUYA, AMARETTO, LIMA, BITTERS DE NARANJA

## VARIOUS

- \*CAIPIRINHA | 8,00  
CACHAÇA, BROWN SUGAR, LIME
- \*MARGARITA | 8,00 FRUTAS | 9,00  
TEQUILA, COINTREAU, LIME JUICE AND SALT
- \*SPRITZ | 6,50 \*SPRITZ ST. GERMAIN | 7,50

## CAVA COCKTAILS

- \*BELLINI | 5,00  
CAVA BRUT NATURE & PEACH JUICE BIO
- \*MIMOSA | 5,00  
CAVA BRUT NATURE & ORANGE JUICE BIO
- \*KIR ROYALE | 6,00  
CAVA BRUT NATURE Y CREMA DE CASSIS

## CÓCTELES SIN ALCOHOL

- \*SAN FRANCISCO | 5,50  
ORANGE, LEMON, PEACH & PINEAPPLE JUICE WITH SUGAR & POMEGRATE SYRUP
- \*MOJITAKI | 6,00  
LIME, MINT, SUGAR & GINGER ALE
- \*VIRGIN MARY (GLUTEN) | 6,00  
ORGANIC TOMATO JUICE, LEMON JUICE, SECRET SAUCE, CELERY, SALT & PEPPER

## BEBIDAS ALCOHOLICAS

- \*VERMUT ARTESANAL | 3,50
- \*DRINKS | 7,50-8,50
- \*SPECIAL DRINKS | 9,00-10,00
- \*LIQUERS | 4,50/6,00/8,00
- \*CONAC | 4,50/6,00
- \*SHOTS | 2,50-4,00

## WINES

- WHITE**
- \*DUC DE FOIX (XARELLO) 3,50 COP- 16,00 BOT./
- \*LA CHARLA RUEDA (VERDEJO) 4,00 COP- 19,00 BOT./
- \*ALTA ALELLA ORGANIC (PANS BLANCA) 4,20 COP-20,00 BOT./
- \*RAIMAT ORGANIC (CHARDONNAY) 4,20 COP-20,00 BOT
- ROSE**
- \*DUC DE FOIX (CABERNET SAUVIGNON) | 3,50 COP- 16,00 BOT/
- RED**
- \*DUC DE FOIX (MERLOT) 3,50 COP-16,00 BOT/
- \*EL PISPA D.O. MONTSANT (GARNATXA) 4,20 COP- 20,00 BOT/
- \*J.FORASTER ELS NANOS (TEMPRANILLO, CABERNET) 4,00 COP- 19,00 BOT
- \*ESPELT EMPORDA (SAULO NEGRE) 4,20 COP- 20,00 BOT/
- CAVA**
- \*DUC DE FOIX BRUT NATURE BLANCO/ROSE) 4,00 COP- 19,00 BOT
- \*ROSADO BOT. | 19,00

## GINS

- \*SEAGRAMS | 7,50
- \*TANQUERAY | 8,00
- \*BEEFEATER | 8,00
- \*BOMBAY SAPPHIRE | 8,00
- \*FIFTY POUNDS | 8,00
- \*MOMBASA | 8,50
- \*BULLDOG | 8,50
- \*CITADELLE | 9,50
- \*MILLERS | 9,00
- \*TANQUERAY TEN | 9,00
- \*LONDON NO 1 | 9,00
- \*NORDES | 9,00
- \*GINMARE | 9,50
- \*G'VINE | 9,50
- \*HENDRICKS | 9,50

## BEERS

- \*MORITZ | 1,80 / 2,50
- \*CLARA | 2,50
- \*MORITZ EPIDOR 330ML | 2,80
- \*ESTRELLA GALICIA | 2,50
- \*MORITZ 330ML | 2,50
- \*MORITZ 0,0 SIN ALCOHOL | 2,50
- \*MORITZ RED IPA | 3,00
- \*ALMOGAVERS ARTESANAL AMBER PALE ALE O TRIGO ECO | 3,80
- \*HOP N ROLL IPA | 4,00
- \*BRUNEHAUT BLONDE GLUTEN FREE | 4,20
- \*BRUNEHAUT BLANCHE GLUTEN FREE | 4,20
- \*GINGER BEER | 4,50

## DRINKS

- \*MINERAL WATER 0,5L | 2,00
- \*PERRIER | 3,00 \*VICHY CATALAN | 2,50
- \*SOFT DRINKS | 2,50
- \*HOMEMADE LEMONADE WITH MINT & ORGANIC AGAVE | 3,00
- \*HOMEMADE ROSE LEMONADE WITH HIBISCUS FLOWERS | 3,50
- \*HOMEMADE MINT ICE TEA | 3,50
- \*ORGANIC JUICE | 2,50
- \*FRESH ORANGE JUICE | 3,50
- \*MANDARINE & ROSEMARY JUICE | 2,50
- \*FROZEN ORANGE AND MANGO SMOOTHIE | 5,00 + MACA/AÇAÍ/KALE/SPIRULINA/MATCHA TEA +1,00
- \*SMOOTHIE WITH SEASONAL FRUITS & ALMOND MILK + MACA/AÇAÍ/KALE/SPIRULINA/MATCHA TEA +1,00
- \*SUPERSMOOTHIE WITH AVOCADO, NUTS, HONEY ALMOND MILK, BANANA & MACA | 5,50
- \*KOMBUCHA BIO | 4,20

## COFFEE

- \*ESPRESSO | 1,60
- \*CORTADO | 1,80
- \*MACCHIATO | 1,70
- \*AMERICANO | 1,90
- \*COFFEE WITH MILK | 2,10
- \*DOBLE ESPRESSO | 3,00
- \*CAPPUCCINO LATTE | 3,00
- \*MÉLANGE | 3,50  
(ESPRESSO WITH WHIPPED CREAM & MILK FROTH)
- \*ESPRESSO FREDDO | 3,50
- \*CAPPUCCINO FREDDO | 4,00
- \*CARAJILLO | 2,50 / 3,50
- \*IRISH COFFEE | 6,50  
(ESPRESSO, IRISH WHISKY, NATA)
- \*CHOCOLATE | 3,00
- \*VIENNOIS CHOCOLATE WITH WHIPPED CREAM | 3,50
- \*BLACK TEA | 2,00
- \*TISANES & ORGANIC TEAS | 3,00
- \*GOLDEN CHAI LATTE WITH ORGANIC PLANT MILK | 3,80
- \*MATCHA TEA WITH ORGANIC PLANT MILK | 3,80 COLD | 3,80

Our coffee is organic & fair trade. Organic milk substitutes have a supplement of 0.10-0.20 cents