

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) | 8,00
 - *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. 16,50
- *GREEK PLATE WITH HOUMOUS, YOGURT CREAM WITH MINT, FETA SPREAD, KALAMATA OLIVES, TOMATO & BREAD (GFO +1,00 p.p./VE) SM. 12,00/ LAR. 17,50

ENTREES

- *ORGANIC EGGS HEMINGWAY WITH SMOKED SALMON & HOLLANDESE SAUCE (M/GFO +1,00) | 12,50 + BAKED POTATO 2,00 + AVOCADO 2,50
- *ORGANIC EGGS FLORENTINE WITH SPINACH, HALLOUMI CHEESE & HOLLANDESE SAUCE (M/GFO +1,00/VE) | 12,50 + BAKED POTATO 2,00
- *ORGANIC EGGS BENEDICT WITH TURKEY HAM OR OYSTERS MUSHROOMS, AVOCADO & HOLLANDESE SAUCE(M/GFO +1,00) | 12,50 + 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) | 10,50
- *VEGAN SANDWICH WITH ORGANIC TOFU (VEGETERIAN OPTION WITH FETA) AVOCADO, TOMATO, ARUGULA & OLIVE PASTE (GFO + 1,00 / LF/VG) | 10,00
- *SANDWICH WITH HALOUMI, PEAR CHUTNEY, ROASTED RED PEPPER AND ARUGULA (GF+ 1,00) | 10,50

SALADS

- *GREEK SALAD WITH TOMATO, ORGANIC LENTILS, CUCUMBER, PARSLEY, ONIONS, KALAMATA OLIVES & FETA CHEESE (GF/LFO/VGO WITH TOFU) | 10,50
- *FREE RANGE CHICKEN SALAD, AVOCADO CREAM, PARMEZAN, CHERRY TOMATO, SUNFLOWER SEEDS & GF CRUTONS (CG/GFO/LF/VEO WITH LENTILS /M) | 12,00
- *GREEN SALAD WITH FIGS, APPLES, GORGONZOLA CHEESE, NUTS & HAZELNUTS (GF/LFO/VGO WITH TOFU /N) | 10,00
- *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) | 11,00
- *BEETROOT SALAD WITH ORGANIC CHICPEAS, ARUGULA, FETA CHEESE, WALNUTS, PUMPKIN SEEDS AND TAHINI & LEMON VINAIGRETE (GF/VGO/LFO) | 11,00
- 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) | 9,80+ FREE RANGE CHICKEN | 12,50
- *CREPE WITH MUSHROOMS, BRIE CHEESE, CHERRY TOMATOES, ROCKET SALAD & MAYO (GF/E/VEO/S/LFO) | 9,50+ TURKEY HAM | 11,50
- *CREPE WITH WILTED SPINACH, PUMPKIN, GORGONZOLA & NUTS (GF/E/VE) | 10,50
- *CREPE WITH FREE RANGE CHICKEN, MUSHROOMS, CHEDDAR CHEESE, CHERRY TOMATO & MAYO (GF/E/LFO/S) | 10,50 DOUBLE CHICKEN +3,00
- *CREPE WITH CARAMELISED APPLES, GOAT CHEESE & NUTS (GF/N/E) | 10,50
- *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

BURGERS

- Weekdays from 13:00 to 16:00 except holidays special offer Drink & 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) | 14,00
- *ORGANIC BEEF BURGER, BEETROOT, CARAMELISED ONIONS, CHEDDAR, PICKLES, ARUGULA & HOMEMADE BBQ AND MUSTARD SAUCES (GFO/LFO/E/M/S) | 13,50
- *CHICKPEAS, LENTILS & QUINOA VEGGIE BURGER WITH TOMATO, ARUGULA, RED PEPPER, FETA & AVOCADO CREAM (GFO/LFO/VE/S/M) | 13,00
- *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) | 14,50
- *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, quinoa & corn flour +1,00€*

PANCAKES (GLUTEN FREE)

SAVOURY

- *GRILLED TOMATO, AVOCADO, SAUTEED OYSTER MUSHROOMS, POACHED EGG & HOLLANDAISE SAUCE | 13,00
- *FREE RANGE CHICKEN, POACHED EGG, CHEDDAR, AVOCADO, POACHED EGG, SRIRACHA HOLLANDAISE & BOURBON MAPLE SYRUP | 14,00
- *SMOKED SALMON, POACHED EGG, HOLLANDAISE SAUCE, RICOTTA CHEESE, RADISH, AVOCADO, CAPERS | 14,50
- SWEET**
- *MAPLE SYRUP & BANANA (LFO) | 10,50
- *CHOCOLATE & BANANA (LFO + 1,00, N) | 10,50
- *TAHINI, HONEY, GREEK YOGHURT, WALNUTS, FRUITS (N) | 11,00
- *CARAMELISED APPLES & MASCARPONE | 11,00
- *RED FRUIT MARMELADE & CREAM CHEESE | 10,50
- *WHITE CHOCOLATE SAUCE & AMARETTO (N) | 11,00
- 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
- *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, QUINOA, TEFF & CORN 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 & ORGANIC JUICE (GFO, LFO, VEGAN OPTION WITH HOUMOUS) | 11,00
EXTRAS: +POTATOES 2,00 +FRESH ORANGE JUICE 1,50 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 & ORGANIC JUICE. (GFO) | 11,00
EXTRAS: +POTATOES 2,00 +FRESH ORANGE JUICE 1,50 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 & ORGANIC JUICE. (GFO) | 12,50
EXTRAS: +POTATOES 2,00 +FRESH ORANGE JUICE 1,50 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) | 13,50
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) | 14,00
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 | 8,00 *FRUTAS | 9,00
WHITE RUM, LIME, BROWN SUGAR, SODA, MINT
- *MOJITO CREOLE | 8,50
RUM 3 YEARS, LIME, BROWN SUGAR, MINT AND A DASH OF ANGOSTURA
- *MOJITO ROYAL | 9,00
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 | 8,00
WHITE RUM, BATIDA DE COCO, PINNEAPPLE 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 | 7,50
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 | 9,50
GIN, RUM, VODKA, TEQUILA, COINTREAU, LEMON JUICE, SYRUP, COCA COLA, MINT

VODKA COCKTAILS

- *BLOODY MARY (GLUTEN) | 8,00
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 | 7,50
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 & PINNEAPPLE 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 CELEROLICAS

- *VERMUT ARTESANAL | 3,00
- *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) 3,00 COP- 14,00 BOT /
- *LA CHARLA RUEDA (VERDE) 0 | 4,00 COP-19,00 BOT /
- *ALTA ALELLA ORGANIC (PANSA BLANCA) 4,20 COP-20,00 BOT /
- *RAIMAT ORGANIC (CHARDONNAY) | 4,20 COP-20,00 BOT
- ROSE**
- *DUC DE FOIX (CABERNET SAUVIGNON) | 3,00 COP- 14,00 BOT/
- RED**
- *DUC DE FOIX (MERLOT) | 3,00 COP-14,00 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 | 3,50 COP- 15,00 BOT

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

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