

COPASETIC

COCKTAILS & FOOD

Appetizers

- *CHICKPEAS HOUMOUS WITH TOASTED BREAD & CARROTS (GFO + 2,00/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 14,00
- *CHEESE PLATE A SELECTION OF INTERNATIONAL CHEESES SERVED WITH SEASONAL FRUITS & NUTS (GFO + 2,00 SMALL +4,00 LARGE)| SM. 12,50/ LAR. 17,50
- *GREEK PLATE WITH HOUMOUS,YOGURT CREAM WITH MINT,FETA SPREAD,KALAMATA OLIVES, TOMATO & BREAD (GFO + 2,00 SMALL +4,00 LARGE/VE)| SM. 12,50/ LAR. 17,50

Eggs

- *ORGANIC EGGS HEMINGWAY WITH SMOKED SALMON & HOLANDESE SAUCE (M/GFO +1,00)| 13,50 + BAKED POTATO 2,00 + AVOCADO 2,50
- *ORGANIC EGGS FLORENTINE WITH SPINACH, HALLOUMI CHEESE & HOLANDESE SAUCE (M/GFO +1,00/VE)| 13,50 + BAKED POTATO 2,00
- *ORGANIC EGGS BENEDICT WITH TURKEY HAM OR OYSTERS MUSHROOMS, AVOCADO & HOLANDESE SAUCE(M/GFO +1,00)| 13,50 + BAKED POTATO 2,00
- *SCRAMBLED EGGS WITH ASPARAGUS & FETA (GFO +1,00)| 8,50
- *BRUNCH PLATE (UNTILL 16:00)
ORGANIC SCRAMBLED EGGS, BAKED MUSHROOMS, WILTED SPINACH, BAKED TOMATO WITH HERBS AND TOASTED BREAD (GFO +1,00 | 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
- *MARITSA EGGS (UNTILL 16:00)
ORGANIC POACHED EGGS, MINCED BEEF, TOMATO SAUCE, BEANS,SRIRACHA, SPINACH, GREEN PEPPER SERVED WITH TOASTED BREAD AND A BAKED POTATO. (GFO +1,00 | LFO) | 14,50
EXTRAS:+AVOCADO 2,00 +FETA 2,00

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)| 11,50
- *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) | 11,50

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) | 11,00
- *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,WALNUTS & MINT VINAIGRETTE (CG/LF/VGO WITH TOFU/N) | 12,00
- *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)| 10,00+ TURKEY HAM | 12,50
- *CREPE WITH WILTED SPINACH, PUMPKIN, GORGONZOLA & NUTS (GF/E/VE/N)| 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 + 0,50

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, PINNEAPPLE JUICE
- *DAIQUIRI | 8,00 *FRUTAS | 9,00
WHITE RUM, LIME JUICE, SYRUP
- *DARKNSTORMY | 9,00
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 | 9,00
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 | 8,50
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 | 9,00
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 | 8,50 FRUTAS | 9,50
TEQUILA , COINTREAU, LIME JUICE AND SALT
- *SPRITZ | 6,50 *SPRITZ ST. GERMAIN | 7,50

Burgers

- Weekdays from 13:00 to 16:00 except holidays special offer beverage 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) | 14,50
- *CHICKPEAS, LENTILS & QUINOA VEGGIE BURGER WITH TOMATO, ARUGULA, RED PEPPER, FETA & AVOCADO CREAM (GFO/LFO/VE)| 13,50
- *FREE RANGE CHICKEN FILLET BURGER WITH RADISH, SAUERKRAUT, AVOCADO, CARAMELISED ONIONS & LIME AND CILANTRO SAUCE (GFO/LFO/E/S)| 14,00
- *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/S) | 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€

Panncakes

(GLUTEN FREE) SAVOURY PANCAKES

- *GRILLED TOMATO, AVOCADO, SAUTEED OYSTER MUSHROOMS, POACHED EGG & HOLLANDAISE SAUCE (L/M) | 13,50
- *FREE RANGE CHICKEN, POACHED EGG, CHEDDAR, AVOCADO, POACHED EGG, SRIRACHA HOLLANDAISE & BOURBON MAPLE SYRUP (L/M) | 14,50
- *SMOKED SALMON, POACHED EGG, HOLLANDAISE SAUCE, RICOTTA CHEESE, RADISH, AVOCADO, CAPERS (L/M) | 14,50

SWEET PANCAKES

- *MAPLE SYRUP & BANANA (LFO) | 11,00
- *CHOCOLATE & BANANA (LFO + 1,00, N) | 11,00
- *CARAMELISED BANANA, HONEY, GREEK YOGHURT, WALNUTS, (N/L) | 13,00
- *CARAMELISED APPLES & MASCARPONE (L) | 12,50
- *MATCHA WHITE CHOCOLATE, PISTACHIO, ORGANIC VAINILLA ICE CREAM (N/L) | 14,50
- *PINK CHOCOLATE SAUCE, ACAI & RED FRUITS SAUCE (N/L) | 14,00

EXTRAS: + ORGANIC SCRAMBLED EGGS 3,00 +ORGANIC ICE CREAM 2,50

Desserts

- *CREPE WITH CHOCOLATE & BANANA (GF/N/E/LFO + 1,00) | 7,00 + ICE CREAM 9,50
- *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 0,80€

*ASK YOUR WAITER FOR LACTOSE FREE CHEESE +0,50
*OUR GLUTEN FREE VEGAN BREAD IS ALSO DAIRY, CORN, SOYA, EGG & NUTS FREE .IT IS MADE WITH ORGANIC BUCKWHEAT, OAT & WHOLEMEAL 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

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

Cockteles sin alcohol

- *SAN FRANCISCO | 5,50
ORANGE, LEMON, PEACH & PINNEAPPLE JUICE WITH 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
- *COÑAC | 4,50/6,00
- *SHOTS | 2,50 -4,00

Wines

- WHITE**
- *DUC DE FOIX D.O. PENEDES (XARELLO)| 3,50 COP.- 16,50 BOT. /
- *LA CHARLA RUEDA D.O. RUEDA (VERDEJO)| 4,00 COP.-19,00 BOT. /
- *ALTA ALELLA ORGANIC D.O. ALELLA (PANSA BLANCA)| 4,50 COP.-21,00 BOT /
- *RAIMAT ORGANIC D.O.COSTERS DE SEGRE (CHARDONNAY)| 4,20 COP.-20,00 BOT

ROSE

- *DUC DE FOIX (CABERNET SAUVIGNON) | 3,50 COP. - 16,50 BOT/

RED

- *DUC DE FOIX D.O. (MERLOT)| 3,50 COP.-16,50 BOT./
- *EL PISPA D.O. MONTSANT(GARNATXA)| 4,50 COP.- 21,00 BOT./
- *L'ANAE ORGANIC D.O. PENEDES(CABERNET, MERLOT, SYRAH)| 4,00 COP. - 19,00 BOT
- *INTRAMURS D.O. CONCA DE BARBERA (ULL LLEBRE, SYRAH) 4,50 COP.- 21,00 BOT./
- CAVA**
- *DUC DE FOIX BRUT NATURE BLANCO/ROSE| 4,50 COP. - 21,00 BOT
- *ROSADO BOT. | 21,00
- *CAVA L'ANAE BRUT ORGANIC| 24,00 BOT.

Gins

- *BEAGRAMS | 7,50
- *TANQUERAY | 8,00
- *BEEFEATER | 8,00
- *BOMBAY SAPHIRE | 8,00
- *MOMBASA | 8,50
- *BULLDOG | 8,50
- *CITADELLE | 9,50
- *MILLERS | 9,00
- *TANQUERAY TEN | 9,00
- *NORDES | 9,00
- *G'VINE | 9,50
- *HENDRICKS | 9,50
- *LE TRIBUTE | 9,50
- + LE TRIBUTE TÓNICA +1,50

Beers

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

Drinks

- *MINERAL WATER 0,5L | 2,00
- *PERRIER | 3,00 *VICHY CATALAN | 2,50
- *SOFT DRINKS | 2,50
- *LE TRIBUTE POMELO/ PINK GRAPEFRUIT | 4,00
- *LE TRIBUTE GINGER ALE | 4,00
- *HOMEMADE LEMONADE WITH MINT & ORGANIC AGAVE | 3,00
- * HOMEMADE ROSE LEMONADE WITH HIBISCUS FLOWERS | 3,50
- *HOMEMADE MINT ICE TEA | 3,50
- *ORGANIC JUICE | 3,00
- * FRESH ORANGE JUICE | 3,50
- * FROZEN ORANGE AND MANGO SMOOTHIE | 5,50
- + MACA/AÇAÍ/KALE/SPIRULINA/MATCHA TEA +1,00
- *SMOOTHIE WITH SEASONAL FRUITS & ALMOND MILK | 5,50
- + MACA/AÇAÍ/KALE/SPIRULINA/MATCHA TEA +1,00
- *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 | 3,00 / 3,50
- *IRISH COFFEE | 6,50
(ESPRESSO, IRISH WHISKY, NATA)
- *CHOCOLATE | 3,00
- *VIENNOIS CHOCOLATE WITH WHIPPED CREAM | 3,50
- *BLACK TEA | 2,50
- *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

TERRACE SUPPLEMENT 10%