



starters

bruschetta
with fresh tomatoes and shaved parmesan cheese

eggplant bruschetta
with freshly grilled eggplant and tomatoes

hummus
with homemade pita bread, olive oil & paprika

baba ganoush
with homemade pita bread & olive oil

smoked salmon platter

spanakopita
greek puff pastry with spinach and feta cheese

grapeleaves
stuffed with rice, pine nuts & currants

mediterranean platter
hummus, baba ganoush, grapeleaves, salad & homemade pita bread

charcuterie platter
prosciutto san daniele, serrano ham & salami with french baguette & kalamata olives

soup of the day

ask our cashier about our daily specials
cup bowl :

quiche of the day

spinach quiche
with spinach & mushrooms

lorraine
with bacon, cheese & onions

tartines

open faced on wheat grain bread with mesclun salad

smoked salmon, nata & capers

chicken & cucumber

turkey & avocado

tuna & tapenade

assorted tartines

salads

made with fresh organic lettuces from local farmers
coupa café supports sustainable agriculture

mesclun greens
mixed organic greens from the local farmer's market, with tomatoes & a dijon mustard vinaigrette

caesar salad
romaine hearts with shredded parmesan, homemade croutons, and caesar dressing

goat cheese salad
a bed of mixed greens topped with cypress grove goat cheese, fresh walnuts, sun dried cranberries tossed in honey vinaigrette

hot spinach salad
a bed of fresh spinach leaves covered with hot mushrooms & a prosciutto "san daniele" dijon based dressing with freshly grated parmesan cheese

blue cheese salad
organic mixed greens with sliced apples, pears, pine nuts, and blue cheese tossed with honey vinaigrette

fresh capresa
sliced tomatoes with fresh mozzarella, topped with fresh basil leaves and pesto

fresh eggplant capresa
sliced tomatoes with fresh mozzarella, topped with grilled eggplant, fresh basil leaves and pesto

nicoise salad
a mix of lettuces with tuna, tomatoes, cucumber, hard boiled eggs, french feta cheese & capers, served with lemon vinaigrette

cobb salad
mixed greens with oven roasted turkey, bacon, blue cheese, tomatoes, and avocado, topped with slices of a hard boiled egg, served with ranch dressing

mediterranean salad
a bed of mixed greens with tomatoes, cucumbers, french feta cheese, bell peppers, olives, capers, and walnuts tossed with lemon vinaigrette

garden salad
a variety of garden greens tossed with apples, grapes, pears, cucumbers, toasted walnuts, and topped with cypress grove goat cheese tossed in honey vinaigrette


california salad
baby spinach served with roasted walnuts and freshly shaved parmesan, tossed with a lemon vinaigrette

beverly hills chopped salad
chopped mesclun greens, romaine, chicken, tomatoes, olives, asparagus, and avocado topped with gouda cheese and tossed in dijon mustard vinaigrette

greek salad
assortment of cucumbers, tomatoes, zucchini, yellow squash, bell peppers, olives, feta cheese and an extra virgin olive oil dressing

corn and black bean salad (served in a bowl)
corn, black beans, tomatoes, red onions & cilantro

we happily serve bread with all of our salads ~ add chicken to any salad



savory crepes

made with buckwheat flour

- goat cheese
laura chenal goat cheese & sundried tomatoes
- grilled eggplant
with parmesan cheese, tomatoes & pesto
- vegetarian spinach
fresh spinach, mushrooms & swiss cheese
- swiss-chicken
with rosemary chicken & swiss cheese
- ham and cheese
black forest ham & swiss cheese
- pesto chicken
with rosemary chicken, mushrooms, swiss cheese & pesto
- california mozzarella
fresh mozzarella, pesto & tomatoes
- turkey and asparagus
turkey, asparagus, sundried tomatoes & cream cheese
- smoked salmon
norwegian smoked salmon with nata & chives
- denver
black forest ham, lightly scrambled eggs, cheddar cheese, onions & bell peppers
- breakfast crepe
lightly scrambled eggs with dutch gouda cheese

sweet crepes

made with sweet white flour

- dulce de leche
- honey delight
natural honey
- chocolate dreams
nutella chocolate
- coupa crepe
nutella, banana, walnuts, brown sugar & cinnamon
- french sweetness
sugar, butter & lemon juice
- apple cinnamon
cinnamon, apple & brown sugar
- banana split
nutella chocolate, banana & whipped cream
- strawberry short cake
strawberries & whipped cream
- strazza
strawberries, nutella & whipped cream

pasta

- alfredo
with a creamy alfredo sauce & parmesan cheese
- pomodoro
with fresh mozzarella, homemade tomato sauce & fresh basil
- goat cheese
with laura chenal goat cheese, sun dried tomatoes, chives & pine nuts
- smoked salmon
norwegian smoked salmon with a special house cream sauce, nata & chives
- fresh pesto
with homemade pesto, parmesan cheese & pine nuts ~ add chicken breast for \$3
- bolonesa
with freshly prepared ground meat & a special house tomato sauce

panini


fresh ingredients on **organic** wheat flour breads baked daily
served with a side of local organic mesclun greens
choice of ciabatta, french baguette, herb slab or croissant

- capresa
fresh mozzarella, tomato & fresh pesto
- three cheese melt
cheddar, gouda & swiss cheese
- prosciutto san daniele
freshly sliced prosciutto with lettuce, mayonnaise & french dijon
- black forest ham
thin sliced black forest ham, swiss emmenthal cheese, lettuce, tomatoes, mayonnaise & french dijon
- spanish serrano iglesias ham
thinly sliced serrano ham with a mix of lettuces, tomatoes, a touch of mayonnaise & french dijon
- oven roasted turkey breast
sliced turkey with sliced swiss emmenthal cheese, tomatoes, lettuce, mayonnaise & french dijon
- rosemary chicken
freshly prepared rosemary chicken with sliced swiss cheese, tomatoes, lettuce, mayonnaise & french dijon
- grilled eggplant, mozzarella & tomato
grilled eggplant with fresh mozzarella, a mix of lettuces, sliced tomatoes & fresh pesto
- turkey & asparagus
turkey, marinated asparagus, pesto, lettuce & tomato
- salami
sliced salami topped with lettuce, tomatoes, mayonnaise & french dijon
- portobello mushroom
sautéed portobello mushrooms with pesto, mozzarella & tomatoes
- mediterranean
chicken breast with fresh mozzarella, mixed greens, sun-dried tomatoes & pesto with a lemon vinaigrette
- tuna albacore salad
tuna with mayonnaise, chopped celery, mixed greens & tomatoes
- norwegian smoked salmon
thin slices of fresh smoked salmon, nata, a mix of lettuces & chives
- ciabatta burger
served with tomato, onion, lettuce & fries.
add cheese for \$1 ~ add mushrooms, avocado, bacon and/or grilled onions for \$2.00
- panino (mini sandwich)
your choice of salami, capresa, turkey or eggplant

coupa duo's

- ½ panini + ½ salad
- ½ salad + cup of soup
- ½ panini + cup of soup

*½ salad only caesar or mesclun green
* ½ panini excludes ciabatta burger



venezuelan specialties

starters

arepitas

mini arepas with fresh loleta cheese and nata

tequeños

traditional venezuelan fried white cheese sticks,
wrapped in a white flour dough

coupa fries

french fries with fresh herbs served with sides of
guasacaca, salsa trujillana & salsa de ajo

entrees

pabellon

homemade shredded beef stew, black beans,
rice, sweet fried plantains & arepitas served with
a side of loleta cheese & nata

cachapa

traditional venezuelan corn griddle pancake
served with fresh queso loleta & sides of black
beans, nata & guasacaca

empanadas

venezuelan style empanadas made with fresh ingredients

mechada

with venezuelan homemade shredded beef stew,
served with special venezuelan sauces

queso blanco

with fresh loleta cheese, served with special
venezuelan sauces

pabellon

with carne mechada, black beans, sweet fried
plantains & loleta cheese, served with special
venezuelan sauces

platano & queso

with sweet fried plantain & fresh loleta cheese,
served with special venezuelan sauces

arepas

Defined as traditional Venezuelan thin white cornmeal griddle
cakes, Arepas in Venezuela are like bread in other countries.
It is a dish that you can eat anytime, everywhere and with
whatever you want. It is the fashion among young people in
Venezuela to go to an *arepera* after they leave a disco or late
night gathering. Served with a side of local organic greens.

please allow 10–15 minutes for preparation

loleta

local fresh white cheese & nata

domino

loleta cheese, black beans & nata

california mozzarella

with sun dried tomatoes & basil

breakfast special

with scrambled eggs, gouda cheese & bacon

cypress grove goat cheese

with sun dried tomatoes & mild adjvar

queso amarillo

dutch gouda cheese

black forest ham

freshly sliced black forest ham & gouda cheese

grilled eggplant

with tomatoes & nata

norwegian smoked salmon

with nata and chives

carne mechada

venezuelan homemade shredded beef stew

pelua

with carne mechada and your choice of queso
amarillo or queso loleta

reina pepiada

venezuelan style chicken salad with mayonnaise
& avocado

special

with carne mechada, black beans & loleta

duo arepa platter

your selection of two arepas (breakfast special excluded)

*nata is a venezuelan style sour cream

