

Ask About Our Catering Services !

restaurant ☉ bakery



www.coupacafe.com

Open Mon-Fri ~ 7:30am to 5:30pm

473 Via Ortega, Y2E2 at Stanford University

Visit us in Downtown Palo Alto, Beverly Hills & Caracas





coffee drinks

organic & super fair trade coffee



all drinks are served hot or iced

regular coffee
 espresso / double espresso
 macchiato
 caramel macchiato espresso, milk, caramel
 café latte
 cappuccino
 café mocha chuao abuela or chuao spicy maya
 café au lait
 guayoyo – *venezuelan style americano*
 café caracas soft & aromatic *venezuelan latte*
 marrón strong & aromatic *venezuelan latte*

specialty coffee drinks

chuao hot chocolate

nutty raspberry
 cappuccino with raspberry and almond syrup
 café milano
 cappuccino with hazelnut and caramel syrup
 vanilla frappe
 blended iced espresso, milk and vanilla syrup
 caramel machiatto frappe
 blended iced espresso, milk, and caramel syrup
 coupa frappe
 blended iced cappuccino, oreo cookies & whipped cream

abuela hot chocolate
 a delicious silky rich hot chocolate drink made from grandma's strict recipe blending aromatic and deep flavors of venezuelan bittersweet chocolate
 spicy maya hot chocolate
 our rediscovery of an ancient recipe that delicately balances spices, cayenne peppers, pasilla & cinnamon with premium venezuelan chocolate

chai

hot teas

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 traditional chai with a mixture of tea
 flamingo
 vanilla flavored sugar free decaf chai

complete tea service with a ceramic tea pot, cup, saucer and tea tray

black

orange pekoe (black)
 an orange pekoe cut sri lankan black tea
 earl grey
 an indian black tea, marigold petal & safflower infusion
 black currant
 a full bodied tea infused with black currant & blackberries
 forte
 an invigorating blend of ceylon teas with a hint of jasmine
 english breakfast
 a robust, full bodied, breakfast black tea
 decaf english breakfast
 delicious decaffeinated black tea from sri lanka

green

oasis
 a healing blend of green teas & summer flowers
 jasmine green
 jasmine infused chinese green tea

herbal (decaf)

flora
 a vibrant floral blend with hibiscus flowers & cinnamon stick
 ginger
 an aromatic tea with ginger & ginseng infused with lemon
 chamomile tisane
 a soothing chamomile tisane blended with citrus & fruit
 citrus mint
 a brilliant mint tea with green rooibus and citrus finale

fruit smoothies

mango smoothie
 mango blend with a green tea infusion
 strawberry smoothie
 strawberry blend with a green tea infusion
 wildberry blast smoothie
 with blueberry, blackberry & raspberry blend
 coupa smoothie
 mango & strawberry blend with a green tea infusion

all day breakfast

pancakes, granola, etc

traditional buttermilk pancakes

- with fresh bananas
- with fresh strawberries & bananas
- with nutella
- with dulce de leche
- with chocolate chips

frittata of the day

granola (kingslake & crane premium blend)

- with russian white yogurt or fruit
- with russian white yogurt and fruit

plain white yogurt (with fruit add \$ 1.50)

fruit bowl (with yogurt add \$ 1.50)

to-go parfait with yogurt, granola & fruit

breakfast specialties

available 7:30am-10:30am & 2:00pm-5:30pm

two eggs scrambled or omelette (plain)

- with your choice of cheese
- with black forest ham & cheese
- with tomatoes, onions & mushrooms
- with goat cheese, sundried tomatoes & chives
- with spinach, feta cheese & kalamata olives
- with smoked salmon, cream cheese & chives
- with avocado, onion, gouda cheese, bell peppers & sour cream

perico platter *served with a venezuelan arepa*

- scrambled eggs with sauteed tomatoes, onions & sweet peppers

breakfast arepa

- with scrambled eggs, gouda cheese & bacon

jp's waffle

- with fresh strawberries, bananas & nutella

breakfast crepe

- lightly scrambled eggs with dutch gouda cheese

eggs, black forest ham & cheese sandwich

blt croissant

blt & egg croissant

from the coupa bakery

croissant

almond croissant

ham & cheese croissant

pain au chocolate

apple chausson

apple cranberry tart

blueberry or bran muffin

brownie

palmier

chocolate chip & oatmeal raisin cookies

assorted scones

almond or chocolate biscotti

danish

assorted mini muffins

coupa cupcake

cold drinks

fresh orange juice

apple juice

goya fruit juice

iced tea

mango indica (sri lanka)

organic los andes black (guatemala)

fresh lemonade

sodas coke, diet coke, and sprite

guaraná brazilian soda

san pellegrino 250

orangina

savory crepes

made with buckwheat flour

goat cheese

laura chenel 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

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

banana split


nutella chocolate, banana & whipped cream

strawberry short cake

strawberries & whipped cream

strazza

strawberries, nutella, & whipped cream

 = vegetarian



snacks

hummus ✓
with homemade pita bread, olive oil & paprika

baba ganoush ✓
with homemade pita bread & olive oil

grapeleaves ✓
stuffed with rice, pine nuts & currants

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

soup of the day

ask our cashier about our daily specials
cup : bowl :

quiche of the day

spinach quiche ✓
with spinach & mushrooms

loraine
with bacon, cheese & onions

salads

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

corn and black bean salad ✓
corn, black beans, tomatoes, red onions & cilantro

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 a caesar dressing (with chicken add \$2.00)

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

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 a 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 lettuces with tomatoes, cucumbers, french feta cheese, and bell peppers, topped with olives, capers,
walnuts tossed with a lemon vinaigrette

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

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

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

we happily serve bread with all of our salads...



arepas

defined as tradicional 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.
please allow 10-15 minutes for preparation

served with a side of local organic mesclun greens.

loleta ✓

local fresh white cheese & nata

domino ✓

loleta cheese, black beans & nata

california mozzarella ✓

with sun dried tomatoes & basil

laura chenel 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 & chives

carne mechada

venezuelan homemade shredded beef stew

pelua

with carne mechada & queso amarillo or white cheese

reina pepiada

venezuelan style chicken salad with mayonnaise & avocado

special

with carne mechada, black beans & loleta

duo arepa platter

your selection of two arepas

*nata is the venezuelan style sour cream traditional in the arepa

coupa duo's

½ panini + ½ salad

½ salad + cup of soup

½ panini + cup of soup

*½ salad only caesar or mesclun green

panini

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

capresa ✓

fresh mozzarella, tomato, basil leaves and fresh pesto

black forest ham

thin sliced black forest ham, swiss emmenthal cheese, lettuce, tomatoes, mayonnaise, & french dijon

oven roasted turkey breast

sliced turkey with sliced swiss emmenthal cheese, tomatoes, lettuce, mayonnaise, and french dijon

rosemary chicken

freshly prepared rosemary chicken with sliced swiss cheese, tomatoes, lettuce, mayonnaise and dijon

grilled eggplant, mozzarella & tomato ✓

grilled eggplant with fresh mozzarella, a mix of lettuces, sliced tomatoes, and fresh pesto

salami

sliced salami topped with lettuce, tomatoes, mayonnaise, and french dijon

mediterranean

chicken breast with fresh mozzarella, mixed greens, sun-dried tomatoes, and pesto with a lemon vinaigrette

tuna albacore salad

tuna with mayonnaise, chopped celery, mixed greens, and tomatoes

norwegian smoked salmon

thin slices of fresh smoked salmon, nata, a mix of lettuces, and chives

mechada

homemade shredded beef stew with red peppers, grilled onions & french dijon

delectable eggplant ✓

with grilled eggplant, roasted red bell peppers, swiss cheese mixed lettuces, sliced tomatoes & fresh pesto

greek ✓

grilled zucchini, eggplant, red bell peppers, and onions with a balsamic spread

vegan delight ✓

sauteed thin sliced cucumbers, olives, red peppers, onions & mushrooms with organic spinach leaves

panino (mini sandwich)

your choice of salami, capresa or turkey