

*Ask About Our Catering Services !*

restaurant ☉ bakery



[www.coupacafe.com](http://www.coupacafe.com)

*Open Mon-Fri ~ 7:30am to 6:00pm  
Saturday & Sunday ~ 8:30am-6:00pm*

*571 Escondido Mall, Stanford University*

*Visit us in the Y2E2 Building & in Downtown Palo Alto*





# coffee drinks

## organic & super fair trade coffee



all drinks are served hot or iced

regular coffee  
 espresso / double espresso / tripple 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

## organic 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

our eco-friendly filterbags are USDA organic, unbleached,  
 biodegradable & made with 100% recycled paper packaging

## 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

chamomile citron  
 soothing organic chamomile blossoms, lemongrass &  
 a medley of herbs and flowers are melded together for a  
 citrusy infusion  
 earl grey  
 first pressed Italian bergamot and sweet orange zest  
 invigorate this classic full-bodied cup with citrus and  
 floral notes  
 forte breakfast  
 organic connoisseur grade Assam, robust & malty with an  
 exceptionally smooth finish  
 green mango peach  
 organic Chinese Jade Wing green tea blended with green  
 honeybush, juicy mangoes & succulent peaches.  
 white ginger pear  
 an exotic blend of white tea & pear, balanced with a note  
 of ginger; a delicate infusion with a naturally sweet finish

## cold drinks

fresh orange juice  
apple juice  
goya fruit juice passion fruit, mango & guanabana  
iced tea  
    organic mango indica (from sri lanka)  
    organic los andes black (from guatemala)  
fresh lemonade  
sodas coke, diet coke, and sprite  
guaraná brazilian soda  
san pellegrino 250  
orangina  
vitamin water

## breakfast

(served all day)

### pancakes, granola, etc

traditional buttermilk pancakes

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

belgian style waffle

with fresh bananas or strawberries

jp's waffle

with strawberries, bananas & nutella

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

### from the coupa bakery

croissant

almond croissant

ham & cheese croissant

pain au chocolate

apple chausson

blueberry muffin

bran muffin

brownie

palmier

chocolate chip & oatmeal raisin cookies

assorted scones

almond or chocolate biscotti

danish

assorted mini muffins

croissant sandwich

## 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

honey delight  
with organic honey

dulce de leche

chocolate dreams  
nutella chocolate

coupa crepe  
nutella, banana, walnuts, brown sugar & cinnamon

french sweetness  
organic sugar, butter & lemon juice

banana split  
nutella chocolate, banana & fresh whipped cream

strawberry short cake  
strawberries & fresh whipped cream

strazza  
strawberries, nutella, & fresh whipped cream

✓ = vegetarian



## soup of the day

ask our cashier about our daily specials

## quiche of the day

spinach quiche ✓  
with spinach & mushrooms

loraine  
with bacon, cheese & onions

## little cravings

bruschetta ✓  
with fresh tomatoes & 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

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

## 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, walnuts, 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  
cypress grove goat cheese tossed in a honey vinaigrette

california salad ✓  
baby spinach and arugula 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

add chicken to any salad for \$2.00



## panini

fresh ingredients on **organic** wheat flour breads baked daily,

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

eggplant capresa 

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

chicken chipotle

chicken breast with spicy chipotle sauce, melted fontina cheese & mesclun greens

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

## coupa five specials

ham & cheese bagel sandwich + 8oz coffee

organic all natural beef hot dog + chips & soda

½ panini + ½ mesclun

½ panini + cup of soup

½ mesclun + cup of soup

## quesadilla

chicken quesadilla

with spicy chipotle chicken, cheddar cheese, guacamole & nata

ham & cheese quesadilla

with black forest ham & gouda cheese, guacamole & nata


## wraps

caesar salad wrap

with freshly grilled chicken

black forest ham wrap

freshly sliced black forest ham & gouda cheese

vegetarian wrap 

with eggplant, fresh mozzarella, tomatoes & pesto

hummus veggie wrap 

with homemade hummus, fontina cheese, mesclun greens, tomatoes, onions, cucumbers, & bell peppers