

restaurant ☉ bakery



www.coupacafe.com

Open Monday-Thursday ~ 7:00am to 10:00pm

Friday ~ 7:00am to 6:00pm

Saturday & Sunday ~ 11:00am to 6:00pm



*Knight Management Center – 655 Knight Way
Stanford University Graduate School of Business*



Visit us in Y2E2, Huang Eng. Center, Green Library, Palo Alto & Beverly Hills



coffee drinks

organic & super fair trade coffee



all drinks are served hot or iced

	sm / med / lg
regular coffee	\$ 1.50 / 1.75 / 2.00
espresso / double espresso	\$ 1.75 / 2.25 / -
macchiato	\$ 2.00 / 2.50 / -
caramel macchiato espresso, milk, caramel	\$ - / 3.75 / 4.00
café latte	\$ 2.50 / 2.75 / 3.00
cappuccino	\$ 2.50 / 2.75 / 3.00
café mocha chuao abuela or chuao spicy maya	\$ 3.25 / 3.50 / 3.75
café au lait	\$ 2.25 / 2.50 / 2.75
guayoyo - venezuelan style americano	\$ 2.00 / 2.25 / 2.50
café caracas soft & aromatic venezuelan latte	\$ - / 2.75 / 3.00
marrón strong & aromatic venezuelan latte	\$ - / 3.25 / 3.50

specialty coffee drinks

~ large \$4.25 ~

- 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

chai

~ 2.50 / 2.75 / 3.00 ~

- 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

fruit smoothies

~ large \$3.95 ~

- 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

chuao hot chocolate

~ 3.25 / 3.50 / 3.75 ~

- 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

hot teas

~ large \$ 2.50 ~

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

- black**
 - 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**
 - green mango peach**
organic Chinese Jade Wing green tea blended with green honeybush juicy mangoes & succulent peaches
 - jasmine green**
jasmine infused chinese green tea
- herbal (caffeine free)**
 - flora**
a vibrant floral blend with hibiscus flowers & cinnamon stick
 - ginger lemon grass**
an aromatic tea with ginger & ginseng infused with lemon
 - chamomile citron**
a soothing Egyptian chamomile with lemongrass & mint
 - citrus mint**
a brilliant mint tea with green rooibos and citrus finale
 - lemon vervain**
calming & relaxing with pure, comforting lemon notes

cold drinks

fresh orange juice	\$ 2.95
apple juice	\$ 1.95
iced tea	
mango indica (sri lanka)	\$ 2.50
organic los andes black (guatemala)	\$ 2.50
fresh lemonade	\$ 2.50
arnold palmer	\$ 2.50
sodas coke, diet coke, and sprite	\$ 1.25
guaraná brazilian soda	\$ 2.25
san pellegrino 250	\$ 2.50
orangina	\$ 2.00
hot lips soda	\$ 3.25
vitamin water	\$ 2.50

from the coupa bakery

croissant	\$ 2.50
almond croissant	\$ 2.75
ham & cheese croissant	\$ 3.75
pain au chocolate	\$ 2.75
apple chausson	\$ 2.75
raspberry croissant	\$ 2.50
bear claw	\$ 2.50
lemon-poppysseed twist	\$ 2.50
raspberry almondine	\$ 2.50
raspberry pop tart	\$ 2.50
blueberry or bran muffin	\$ 2.50
brownie	\$ 3.95
palmier	\$ 2.50
chocolate chip & oatmeal raisin cookies	\$ 1.95
assorted scones	\$ 2.50
almond or chocolate biscotti	\$ 1.95
blueberry or cinamon-raisin danish	\$ 2.50
assorted mini muffins	\$ 1.00
red velvet cupcake	\$ 3.00
venezuelan tres leches	\$ 3.95
venezuelan chocolate mousse	\$ 3.95

all day breakfast

bagel & cream cheese	\$ 2.50
vegetable frittata served with a side of fruit salad	\$ 6.50
granola (kingslake & crane premium blend)	\$ 5.95
with russian white yogurt or fruit	\$ 6.50
with russian white yogurt and fruit	\$ 6.95
plain white yogurt (with fruit add \$ 1.50)	\$ 4.95
fruit bowl (with yogurt add \$ 1.50)	\$ 5.50
to-go parfait with yogurt, granola & fruit	\$ 4.95

weekend brunch

available saturday & sunday 11am-6pm

waffles


traditional buttermilk waffles	\$ 7.50
with fresh bananas	\$ 8.25
with fresh strawberries & bananas	\$ 8.95
with nutella	\$ 8.50
JP's with fresh strawberries, bananas & nutella	\$ 9.50

scrambled eggs & omelettes

two eggs scrambled or omelette (plain)	\$ 5.50
with your choice of cheese	\$ 5.95
with black forest ham & cheese	\$ 6.25
with tomatoes, onions & mushrooms	\$ 6.25
with goat cheese, sundried tomatoes & chives	\$ 6.50
with spinach, feta cheese & kalamata olives	\$ 6.50
with smoked salmon, cream cheese & chives	\$ 6.75
with avocado, onion, gouda chz, bell peppers & sour cream	\$ 6.75

breakfast specialties

perico platter <i>served with a venezuelan arepa</i>	
scrambled eggs with sauteed tomatoes, onions & sweet peppers	\$ 7.50
breakfast arepa	
with scrambled eggs, gouda cheese & bacon	\$ 6.50

 = vegetarian

homemade soups

ask our cashier about our daily specials!

cup \$4.25 ~ bowl \$4.95

wraps

served with a side of local organic mesclun greens

caesar wrap

romaine, chicken breast, parmesan cheese
caesar dressing, flour tortilla \$ 5.95

reina pepiada wrap

venezuelan style chicken salad with mayonnaise
& avocado, flour tortilla \$ 6.25

turkey avocado wrap

oven roasted turkey breast, lettuce, tomato,
avocado, mayo, mustard, sun-dried tomato
tortilla \$ 6.50

hummus veggie wrap ✓

with homemade hummus, fontina cheese,
mesclun greens, tomatoes, onions, cucumbers,
bell peppers, flour tortilla \$ 6.50

hummus & quiche

hummus ✓
with homemade pita bread, olive oil & paprika \$ 5.25

wild mushroom quiche ✓
oyster, portobello & crimini mushrooms, side
salad \$ 7.95

quiche of the day
ask our cashier for our daily specials! \$ 7.95

coupa duo's

½ sandwich + ½ salad \$ 6.50

½ sandwich + cup of soup \$ 6.50

½ salad + cup of soup \$ 6.50

*½ salad only caesar or mesclun green

salads

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

caesar salad ✓
romaine hearts with shredded parmesan, homemade croutons, and a caesar dressing ~ add chicken breast for \$2 \$ 6.95

goat cheese salad ✓
a bed of mixed greens with goat cheese, fresh walnuts, sun dried cranberries tossed in a honey vinaigrette \$ 7.50

beet salad ✓
mixed greens, beets, goat cheese, avocado, caramelized walnuts, balsamic vinaigrette \$ 7.50

nicoise salad
a mix of lettuces with tuna, tomatoes, cucumber, hard boiled eggs, french feta cheese & capers,
served with a lemon vinaigrette \$ 8.95

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 \$ 8.95

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 \$ 7.95

garden salad ✓
a variety of garden greens tossed with apples, grapes, pears, cucumbers, toasted walnuts, topped with
goat cheese and tossed in a honey vinaigrette \$ 7.25

beverly hills chopped salad
chopped mesclun greens, romaine, chicken breast, tomatoes, olives, asparagus, and avocado topped with
gouda cheese and tossed in a dijon mustard vinaigrette \$ 7.95

we happily serve bread with all of our salads... add chicken breast to any salad for \$2.00

arepas

traditional venezuelan white cornmeal stuffed griddle delight, wheat-free & gluten-free, served with a side of local organic mesclun greens

please allow 10-15 minutes for preparation

loleta ✓ local fresh white cheese & nata	\$ 5.50
domino ✓ loleta cheese, black beans & nata	\$ 5.95
california mozzarella ✓ with sun dried tomatoes & basil	\$ 5.95
goat cheese ✓ with sun dried tomatoes & mild adjvar	\$ 5.95
queso amarillo ✓ dutch gouda cheese	\$ 5.50
black forest ham freshly sliced black forest ham & gouda cheese	\$ 6.25
grilled eggplant ✓ with tomatoes & nata	\$ 5.95
smoked salmon with nata & chives	\$ 6.50
carne mechada venezuelan homemade shredded beef stew	\$ 6.95
pelua with carne mechada & queso amarillo or loleta	\$ 7.25
reina pepiada venezuelan style chicken salad with mayonnaise & avocado	\$ 6.50
special with carne mechada, black beans & loleta	\$ 7.25
duo arepa platter your selection of two arepas <i>*nata is the traditional Venezuelan style sour cream</i>	\$ 10.95

panini

fresh ingredients on ciabatta bread baked daily, served with a side of local organic mesclun greens

capresa ✓ fresh mozzarella, tomato, basil leaves and fresh pesto (make it an eggplant capresa panini for +\$1)	\$ 6.95
black forest ham thin sliced black forest ham, swiss emmenthal cheese, lettuce, tomatoes, mayonnaise, & french dijon	\$ 7.50
oven roasted turkey breast sliced turkey with sliced swiss emmenthal cheese, tomatoes, lettuce, mayonnaise, & french dijon	\$ 7.50
rosemary chicken freshly prepared rosemary chicken with sliced swiss cheese, tomatoes, lettuce, mayonnaise & french dijon	\$ 7.95
mediterranean chicken breast with fresh mozzarella, mixed greens, sun-dried tomatoes, and pesto with a lemon vinaigrette	\$ 8.50
smoked salmon smoked salmon, nata, lettuces, and chives	\$ 8.50
tuna melt (no mayo) homemade tuna salad, melted sharp cheddar cheese roma tomato	\$ 7.50
vegetarian heaven ✓ beets, avocado, queso loleta, baby spinach, pesto spread	\$ 7.95
knight club oven roasted turkey breast, bacon, tomato, lettuce, garlic aioli, whole wheat bread	\$ 7.50
egg salad chopped hard boiled eggs, mayo, green onions, celery, touch of curry, whole wheat bread	\$ 7.95

dinner specials

available Monday-Thursday ~ 3:00pm to 10:30pm

pasta alfredo with a creamy alfredo sauce & parmesan cheese ~ add chicken breast for \$2	\$ 6.95
pasta pomodoro with fresh mozzarella, homemade tomato sauce & fresh basil	\$ 7.95
fresh pesto pasta with homemade pesto, parmesan cheese & pine nuts ~ add chicken breast for \$2	\$ 8.50
venezuelan pabellon homemade shredded beef stew, black beans, rice & arepitas served with a side of loleta cheese & nata	\$ 8.95
polvorosa de pollo shredded chicken crumbled crust, pie, sweet & savory mesclun greens with feta cheese & olives	\$ 8.95
chicken quesadilla with spicy chipotle chicken, cheddar cheese, guacamole & nata	\$ 6.95