

COPA
RESTAURANT

STARTERS

PANKO PRAWNS (Contains Gluten) R205
cumin guacamole | harissa aioli | shaved radish | granny smith apples
toasted chilli flakes

MOULES MUSSEL MARINARA (Contains Dairy and Gluten) R205
fresh West Coast mussels | shallots | beurre blanc | chives
home-made garlic focaccia

CRISPY BBQ PORK BELLY AND HONEYDEW (Contains Gluten) R185
beansprouts | crisp Thai basil | spring onions | basil oil | honeydew ribbons

FRIED PATAGONIAN CALAMARI (Contains Gluten) R210
olive tapenade dressing | roasted red capsicums | basil aioli | crisp capers

TEMPURA FRIED AUBERGINE (V) (Contains Gluten) R165
honey roasted buttered carrots | spring onions | coriander | goats cheese mousse
miso dressing | toasted sesame seeds

SPICED CHICKEN LIVERS (Contains Dairy and Gluten) R155
creamy wild mushroom velouté | crispy onions | chilli | Italian parsley | parsley oil
home-made focaccia

SOUP OF THE DAY (Contains Dairy and Gluten) R110
home-made focaccia

ROASTED HARISSA BABY CARROTS (VG) R165
chickpea purée | pickled red cabbage | wild rocket | toasted paprika chickpeas

MALAY SPICED PRAWN BISQUE (Contains Dairy and Gluten) R110
shrimp | chilli cheese fatayer bread

MAINS

BRAISED AND STUFFED LAMB NECK (Contains Dairy) R345
English spinach | roasted artichokes | celeriac purée | braised jus
sun-dried tomato pesto | roasted baby carrots

NORTH AFRICAN SPICED BEEF BRISKET (Contains Dairy) R280
sweet potato purée | home-made apricot chutney | sumac | buttered fine beans
dukkha spice rub | pan jus

PAN FRIED LINE FISH (Contains Dairy and Gluten) R290
lemon and parsley squid ink risotto | fried squid | tomato concasse
parmesan cheese | crisp basil | basil oil

GRILLED PETIT POUSSIN (Contains Dairy) R360
charred baby chicken | parmesan cheese mashed potatoes
wilted English spinach | capers | lemon zest | white wine | vine tomatoes
cream sauce

SAGE AND HAZELNUT STUFFED PORK FILLET (Contains Dairy) R280
braised leeks | blue cheese cream | apple and raisin chutney | potato purée

TUSCAN SUN-DRIED TOMATO GNOCCHI (V) (Contains Dairy and Gluten) R230
sun-dried tomatoes | roasted artichokes | basil | parmesan cream

MOROCCAN CHICKPEA TAGINE (V) (Contains Dairy and Gluten) R255
mixed dried fruit | artichokes | cucumber raita | Moroccan flat bread
saffron jeweled rice | toasted coconut shavings

TIDE AND TURF (Contains Dairy and Gluten) R580
charred rib eye | charred octopus | garlic Mozambican prawns
crispy fried potato skins | garlic and parmesan cheese roasted green beans
tomato hollandaise

CHEF'S FAVOURITE | CAPE MALAY CURRY (Contains Dairy and Gluten)
Malay spiced sweet and sour curry sauce | home-made sambals
with a choice of home-made roti or buttered pilaf rice

ADD
potato and tofu R240
chicken R280
chicken and prawn R320

GRILLS

300G BEEF RIB EYE R355
300G NEW YORK STRIP R280
500G SIRLOIN ON THE BONE R390
200G BEEF FILLET R310
300G BEEF FILLET R395
350G EAST COAST SOLE R290

SELECTION OF SAUCES R65
sauce Diane
bordelaise
creamy dijon mustard and caper
Madagascan pepper
wild mushroom ragout

SELECTION OF SIDES R65
mashed potato
steamed seasonal vegetables
baked ratatouille with herbed feta
home-made rustic cut fries
heirloom tomato salad with basil and ricotta

DESSERTS

DARK CHOCOLATE MOLTEN CAKE (wait time of 15 minutes) R105
Mexican spiced chocolate sauce | churro crumble | pumpkin spiced ice cream

APPLE TERRINE R105
apples layered in a caramel sauce | nutmeg almond sponge | almond praline
mascarpone vanilla ice cream

COFFEE FINANCIER R105
coffee almond cake | almond brittle | mocha ice cream

EARL GREY CRÉME CARAMEL R105
tea infused shortbread | home-made honeycomb

SELECTION OF HOME-MADE ICE CREAM (priced per scoop) R30
Please enquire with your waiter about our daily selection.

SELECTION OF HOME-MADE SORBET (priced per scoop) R30
Please enquire with your waiter about our daily selection.

*You are welcome to ask your waiter about substituting allergy ingredients.

GF - GLUTEN-FREE | V - VEGETARIAN | VG - VEGAN

pepperclub
HOTEL
★ ★ ★ ★ ★