

COPA

ENTRADA / STARTER

CLASSIC CEVICHE (gf) barramundi, habanero, white tiger's milk, sweet potato chips	108	BEEF CHORIZO (gf l df) smoked beef sausage, criolla salsa, grilled spring onion	128
CEVICHE MIXTO (sf l df) barramundi, prawns, crispy calamari, avocado, corn, rocotto tiger's milk	168	BONE MARROW beef bone marrow, chimichurri, pickled onions, onion marmalade, sourdough	128
CEVICHE de CAMARONES (gf l df l sf) prawns, avocado, sweet potatoes, lime, aji amarillo tiger's milk	108	PULPO a la PARILLA (df) grilled octopus, gremolata sauce, garlic foam	118
CRUDO de CARNE US prime beef tartare, cornichons, shallot, COPA dressing, pumpkin bread	98	SWEET CORN RIBS (v l gf) grilled corn, parmesan, jalapeño aioli, scallions	88
GUACAMOLE (v l gf l df) avocado, red onion, coriander, lime, habanero, pico de gallo	158	ZAPALLO ASADO (v l gf l n) roasted pumpkin, yogurt dressing, pistachio, honey thyme	98

SOUP & SALAD

GRILLED CAESAR SALAD baby romaine lettuce, quail egg, smoked bacon, padano, chipotle dressing add chicken 15 prawn 25 (sf)	108	PAILA MARINA (gf l df l sf) snapper, clams, prawns, black mussels, bell peppers, tomato fish sopa	118
BBQ CHOPPED CHICKEN SALAD (gf) tomato, sweet corn, lettuce, crispy corn tortila strips, grilled chicken, mexican BBQ sauce	98	PANTUCRAS (n l df) ox-tail, potato, egg drop, chilean dumpling, ox-tail caldo	158
		SOPA de CALABAZA (v) roasted pumpkin, smoked cream, pumpkin seed, croutons	88

PARRILLA / WOOD GRILLED

FILETE (gf l df) australian tenderloin, grain fed, mb4-5	388 /100gr	ENTRANA ANCHA (gf l df) australian wagyu thigh skirt, grass fed	248 /100gr
LOMO VETADO (gf l df) australian ribeye, grain fed, mb4-5	288 /100gr	PICANA (gf l df) australian top rump, grain fed	228 /100gr
BIFE de CHORIZO (gf l df) usda prime beef striploin, grain fed	288 /100gr	MARUCHA (gf l df) australian wagyu oyster blade, grass fed	258 /100gr

WET AGED FOR SHARING

T-BONE, PORTERHOUSE (gf l df) <i>aprox 900gr - 1kg</i>	378 /100gr	ASADOR PLATTER (gf l df) sirloin, ribeye, skirt, beef chorizo	1,488
BONE IN SIRLOIN (gf l df) <i>aprox 400gr - 500gr</i>	358 /100gr	PARRILLA de la CASA ribeye, beef chorizo, roasted chicken	988

SIDES

FRIES PROVENZAL (v l df) potato fries, chimichurri mayo	48	ARROZ (gf) rice, beef chorizo, leek, parsley, aji amarillo	48	HUMITA (v l gf) creamy corn, paprika, pebre salsa	48
BAKED VEGETABLE (v l gf) zucchini, peppers, onion, mushrooms, baby potatoes	48	CRISPY POTATO JALAPEÑO (gf) crushed potatoes, jalapeños, beef bacon, jalapeño sauce	58	PUREÉ PICANTE CRIOLLO (v l gf l n) spicy mashed potato, caramelized onion, bell peppers	48

PLATO PRINCIPAL

PESCADO FRITO deep fried grouper, beer batter, corn pastelera, tomato habanero salad	258	FAJITAS (df) grilled skirt steak, tacos rub, guacamole, pico de gallo, homemade flour tortillas	268	PASTA del JEFE (sf) crispy tiger prawns, spicy tequila sauce, fettuccini, jalapeños	188
ASADO de TIRA (gf) slow cook 48-hours us prime boneless short ribs, roasted pumpkin purée, habanero gel	298	CAULIFLOWER STEAK (v l gf l n) pan-seared cauliflower, paprika paste, garlic tofu purée, roasted almond, chimichurri	168	SORRENTINOS (v l n) Argentina stuffed pasta, lemon pesto, queso fresco, truffle, hazelnut, mushroom sauce	178
SALMON (gf) patagonian style grilled fish fillet, criolla salsa	398 /180gr	POLLO (n) roasted half chicken, rosemary marinate, butter confit, green mole	328	ARROZ CHAUFA (gf) fried rice, wagyu tenderloin, rocotto base, bell pepper, egg, spring onion	178

please let one of our wait staff know if you have any special dietary requirements, food allergies or food intolerances

(v) vegetarian (gf) gluten free (df) dairy free (sf) contain shellfish (n) contain nuts

Prices in thousand rupiah and subject to government tax & service charge

LATIN SANDWICHES

CHIVITO Uruguay beef sirloin, beef bacon, tomato, spicy mayo, sunny side up egg, baguette	128
SANGUCHE de MILANESA Argentina chicken milanese, provolone, onion ring, tomato, salsa verde jalapeños, focaccia	98
CHURRASCO ITALIANO Chile pan-seared beef sirloin, smash avocado, beef tomato, homemade garlic mayo, frica bread	108
COPA BURGER wagyu beef patty, caramelized onion, cheddar cheese, tomato spicy bacon mayo, brioche bun	128
POLLO FRITO (n) buttermilk chicken, guacamole, pickled cabbage, habanero sauce, polenta bun	98
*served with french fries	

TACOS

homemade tortilla

De ASADA beef birria, avocado, salsa verde, coriander, feta cheese, habanero gel, flour tortilla	58
PESCADOR fried fish, guacamole, sour cream, pickled onion, jalapeño mayo, coriander	58
De POLLO (df) grilled chicken, mexican adobo, crispy onion, purple cabbage pickled, coriander	58
TACOS PLATTER Choose 3 tacos of your preferences	148
QUESABIRRIA beef birria, mozzarella, coriander, pico de gallo salsa, beef consommé, flour tortilla	68

LATIN BOWLS

Choose your base : mix green | brown rice | white rice

RANCHERO (gf n) chili con carne, avocado, pickled onions, pico de gallo, sour cream, half boiled egg, feta cheese	98
POLLO ASADO (gf n df) grilled chicken leg, brocoli, charred corn, tomato habanero salad, criolla salsa	90
RAPA NUI (gf df) smoked tuna loin, spicy and sour dressing, cucumbers, cherry tomatoes roasted pumpkin, mango salsa	95

QUESADILLAS

De CARNE grilled beef skirt, tacos rub, tomato, corn, onions, feta cheese, mozzarella	88
De POLLO grilled chicken leg, mexican adobo, bell peppers, onion, mozzarella, habanero, coriander	78

EMPANADAS

EMPANADA de PINO US prime beef, onion, olives, egg	DUCK EMPANADA duck, spinach, parmesan cheese
HUMITA EMPANADA (v) creamy corn, tomato, mozzarella	SEAFOOD & CHEESE (sf) prawns, calamari, provolone, chili flakes

EMPANADAS PLATTER Choose 3 types of empanadas	138
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PAELLA

DeI MAR (sf gf) prawn, calamari, batik clams, black mussels, scallions, sofrito tomato base	358
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De CAMPO (gf df) beef chorizo, chicken leg, roasted bell peppers, judias, saffron base	378
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POSTRE

(v)

PALETAS (gf) latino ice cream *different flavour each day	48
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TRES LECHES sponge cake, dulce de leche, merengue, trio milk sauce	78
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CHURROS 70% chocolate, dulce de leche, chantilly	78
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FLAN egg custard, orange caramel, berries compote	60
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CUBANO (gf) chocolate cigar, rum caramel, bitterweet chocolate mousse	88
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MAIZ (n) sweet corn cremoux, sea salt caramel, joconde sponge	78
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LATIN SOFT DRINK

Agua Fresca Verde (Mexican) cucumber, lime juice, mint, agave syrup, soda	70	Tepache Cooler (Mexican) fermented pineapple skin, palm sugar, lime & soda	70
Coco y Canela (Dominican) coconut water, ginger, cinnamon syrup, lime and crush ice	70	Hibiscus Paloma (Jamaica) hibiscus tea, grapefruit juice, lemon juice, agave, soda	70
Tres Leches Milkshake fresh milk, condensed milk, evaporated milk, vanilla ice cream	70	YERBA MATE yerba cordial, coconut milk, maple cordial, agave lemon juice, soda water	70

COFFEE, TEA & WATER

Aqua Panna Still	90	Tea	60
San Pellegino Sparkling	90	earl grey chamomile jasmine green tea english breakfast	
Coke Coke Zero	55	Passion Tea	65
Tonic Soda	55	oolong tea, passionfruit, cranberry juice, passionfruit syrup	
Espresso	40/55	Lychee Tea	65
Americano	50	oolong tea, lychee fruit, lychee syrup, rosemary	
Cappuccino	60	Yuzu Tea	65
Latte	60	oolong tea, yuzu syrup, calamansi, orange, basil	
Café Cubano	65	Peach Tea	65
Cortado	60	black tea, peach syrup, peach, mango, dried orange	
Flavoured Coffee	70	Lemon Tea	65
butterscotch pistachio matcha salted caramel		black tea, fresh lemon juice, simple syrup	

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