

COPA

ENTRADA / STARTER

CLASSIC CEVICHE (gf) barramundi, habanero, white tiger's milk, sweet potato chips	108	BEEF CHORIZO (gf df) smoked beef sausage, criolla salsa, grilled spring onion	138
CEVICHE MIXTO (sf df) barramundi, prawns, crispy calamari, avocado, corn, rocotto tiger's milk	188	BONE MARROW beef bone marrow, chimichurri, pickled onions, onion marmalade, sourdough	128
CEVICHE de CAMARONES (gf df 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	STREET CORN RIBS (v gf) grilled corn, parmesan, jalapeño aioli, scallions	88
GUACAMOLE (v gf df) avocado, red onion, coriander, lime, habanero, pico de gallo add chip 10	178	ZAPALLO ASADO (v gf n) roasted pumpkin, yogurt dressing, pistachio, honey thyme	98
BBQ CHOPPED CHICKEN SALAD (gf) tomato, sweet corn, lettuce, crispy corn tortila strips, grilled chicken, mexican BBQ sauce	128	GRILLED CAESAR SALAD baby romaine lettuce, quail egg, smoked bacon, padano, chipotle dressing add chicken 15 prawn 25 (sf)	98

SOUP

PAILA MARINA (gf df sf) snapper, clams, prawns, black mussels, bell peppers, tomato fish sopa	128	SOPA de CALABAZA (v) roasted pumpkin, smoked cream, pumpkin seed, croutons	88
PANTRUCAS (n df) ox-tail, potato, egg drop, chilean dumpling, ox-tail caldo	168		

PLATO PRINCIPAL

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

PARRILLA / WOOD GRILLED

FILETE (gf df) 398 australian tenderloin, grain fed, mb4-5 /100gr	ENTRANA ANCHA (gf df) 248 australian wagyu thigh skirt, grass fed /100gr
LOMO VETADO (gf df) 338 australian ribeye, grain fed, mb4-5 /100gr	PICANA (gf df) 258 australian top rump, grain fed /100gr
BIFE de CHORIZO (gf df) 298 usda prime beef striploin, grain fed /100gr	SALMON (gf) 398 patagonian style grilled fish fillet, criolla salsa /180gr

WET AGED FOR SHARING

T-BONE, PORTERHOUSE (gf df) 378 aprox 900gr - 1kg /100gr	ASADOR PLATTER (gf df) 1,788 sirloin, ribeye, skirt, beef chorizo
BONE IN SIRLOIN (gf df) 358 aprox 400gr - 500gr /100gr	

SIDES

FRIES PROVENZAL (v df) 48 potato fries, chimichurri mayo	ARROZ (gf) 48 rice, beef chorizo, leek, parsley, aji amarillo	HUMITA (v gf) 58 creamy corn, paprika, pebre salsa
BAKED VEGETABLE (v gf) 58 zucchini, peppers, onion, mushrooms, baby potatoes	CRISPY POTATO JALAPEÑO (gf) 68 crushed potatoes, jalapeños, beef bacon, jalapeño sauce	PUREÉ PICANTE CRIOLLO (v gf n) 48 spicy mashed potato, caramelized onion, bell peppers

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 **128**
beef sirloin, beef bacon, tomato, spicy mayo, sunny side up egg, baguette
- SANGUCHE de MILANESA** Argentina **98**
chicken milanese, provolone, onion ring, tomato, salsa verde jalapeños, focaccia
- CHURRASCO ITALIANO** Chile **118**
pan-seared beef sirloin, smash avocado, beef tomato, homemade garlic mayo, frica bread
- COPA BURGER** **148**
wagyu beef patty, caramelized onion, cheddar cheese, tomato, spicy bacon mayo, brioche bun *beef served well done only
- POLLO FRITO** (n) **98**
buttermilk chicken, guacamole, pickled cabbage, habanero sauce, polenta bun
*served with french fries

TACOS

homemade tortilla

- De ASADA** **58**
beef birria, avocado, salsa verde, coriander, feta cheese, habanero gel, flour tortilla
- PESCADOR** **58**
fried fish, guacamole, sour cream, pickled onion, jalapeño mayo, coriander
- De POLLO** (df) **58**
grilled chicken, mexican adobo, crispy onion, purple cabbage pickled, coriander
- TACOS PLATTER** **168**
Choose 3 tacos of your preferences
- QUESABIRRIA** **68**
beef birria, mozzarella, coriander, pico de gallo salsa, beef consommé, flour tortilla

LATIN BOWLS

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

- RANCHERO** (gf | n) **118**
chili con carne, avocado, pickled onions, pico de gallo, sour cream, half boiled egg, feta cheese
- POLLO ASADO** (gf | n | df) **98**
grilled chicken leg, broccoli, charred corn, tomato habanero salad, criolla salsa
- RAPA NUI** (gf | df) **108**
smoked tuna loin, spicy and sour dressing, cucumbers, cherry tomatoes, roasted pumpkin, mango salsa

QUESADILLAS

- De CARNE** **98**
grilled beef skirt, tacos rub, tomato, corn, onions, feta cheese, mozzarella
- De POLLO** **88**
grilled chicken leg, mexican adobo, bell peppers, onion, mozzarella, habanero, coriander

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**

PAELLA

DeI MAR (sf | gf) **398**
prawn, calamari, batik clams, black mussels, scallions, sofrito tomato base

De CAMPO (gf | df) **398**
beef chorizo, chicken leg, roasted bell peppers, judias, saffron base

POSTRE

(v)

PALETAS (gf)
latino ice cream
*different flavour each day
48

TRES LECHES
sponge cake, dulce de leche, merengue, trio milk sauce
88

CHURROS
70% chocolate, dulce de leche, chantilly
78

FLAN
egg custard, orange caramel, berries compote
65

CUBANO (gf)
chocolate cigar, rum caramel, bitterweet chocolate mousse
98

MAIZ (n)
sweet corn cremoux, sea salt caramel, joconde sponge
78

LATIN SOFT DRINK

- Agua Fresca Verde** (Mexican) **78**
cucumber, lime juice, mint, agave syrup, soda
- Coco y Canela** (Dominican) **78**
coconut water, ginger, cinnamon syrup, lime and crush ice
- Tres Leches Milkshake** **78**
fresh milk, condensed milk, evaporated milk, vanilla ice cream
- Tepache Cooler** (Mexican) **78**
fermented pineapple skin, palm sugar, lime & soda
- Hibiscus Paloma** (Jamaica) **78**
hibiscus tea, grapefruit juice, lemon juice, agave, soda
- Yerba Mate** **78**
yerba cordial, coconut milk, maple cordial, agave lemon juice, soda water

SIGNATURE COCKTAIL

- Atacama** **168**
pisco, passion fruit, saline, simple syrup
- Tulum** **148**
tequila, allspice cordial, grapefruit, citrus, agave syrup
- Montevideo** **168**
bourbon, raisins cordial, cynar, simple syrup, citrus
- Oaxaca** **148**
tamarind mezcals, campari, calamansi, honey
- Amazonas** **148**
gin, nutmeg & clove cordial, simple syrup, cacao bitters
- Copacabana** **148**
rum, mango, citrus, simple syrup
- Patagonia** **148**
arak, raspberries shrub, sparkling wine
- Machu Picchu** **148**
pisco, creme de peche, yakult, orange, peach foam

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