

Buen provecho!

LET'S EAT

BITES

COLD BITES

TAPAS HOUSE DIPS

ALL THE DIPS ARE SERVED WITH ROASTED PITA BREAD & CROSTINI

SPINACH DIP	2.50
CHEESE DIP	2.50
EGGPLANT DIP	2.50
DIP PLATTER	6.00

ALL THREE DIPS SERVED ON COPAS BOARD

HOT BITES

FRIED JALAPEÑO PEPPERS	4.50
 BOMBAS DE LA BARCELONA	6.25
 EL GROC FISH BALLS CROQUETTES	6.25
 QUESO CRUJIENTE (GOAT CHEESE FRITTERS)	8.95
 CIGARILLOS DE PESCADO (FISH STICKS)	6.50

HOMEMADE OLIVES

CHILI OLIVES	3.00
WITH CHILI SHATTA	
STUFFED GREEN OLIVES	3.00
WITH SMOKED ALMOND	
BREADED GREEN OLIVES	4.50
STUFFED WITH GOAT CHEESE	
THE OLIVES PLATTER	8.00
A BOARD OF THE ABOVE THREE KINDS OF OLIVES	

YUMMY CHEESES

CHERRY MOZZARELLA	6.00
WITH CHERRY TOMATO & PESTO	
SMOKED CHEESE	4.00
WITH CORIANDER	
CHILI CHEDDAR CHEESE	4.00
CHEESE COMBINATIONS	12.00
A BOARD OF THE ABOVE THREE KINDS OF CHEESE	

SALADS

HOUSE GREEN SALAD	5.00
RAISINS & DRY FIGS SERVED WITH CREAM MUSTARD SEEDS DRESSING	
ICEBERG WITH HALLOUMI CHEESE	5.00
HALLOUMI CHEESE ON FRESH GREENS, BASIL AND TOMATOES SERVED WITH HERBS DRESSING	
 ZUCCHINI CARPACCIO WITH ROCCA SALAD	4.25
CURED SALMON OR ROAST CHICKEN SALAD	7.25
SERVED WITH GROUND ALMOND, BEETROOT & CURRY BALSAMIC DRESSING	
MEDITERRANEAN SALAD	5.00
BABY LEAVES, SWEET CORN, CUCUMBER, TOMATO, RED RADISH, SPRING ONION, CHICKPEA, AVOCADO SERVED WITH LEMON GINGER DRESSING	



- CHEF ALEX CANO LOPEZ SPECIALTY

- YOU CAN ORDER YOUR TRADITIONAL CHICKEN WINGS, BURGERS, ETC. FROM YOUR WAITER
- ALL PRICES ARE IN JORDANIAN DINARS
- ALL PRICES ARE SUBJECT TO APPLICABLE TAX & SERVICE CHARGE.

PINXTOS

OUR SPECIALTY PREPARATIONS ON MINI FRENCH BREADS

HOME CURED SALMON FILLET	5.00
SERVED ON FIELD GREENS WITH CRÈME MIXED WITH DICED ONIONS & GHERKINS	
GRILLED HALLOUMI CHEESE	3.50
RUCOLA & SUN DRIED TOMATO TOPPED WITH BASIL AND OLIVE OIL	
CHICKEN CONFIT	3.50
SERVED ON RUCOLA ONIONS & MUSTARD SEEDS	
ROSEMARY CREAM BEEF	5.00
BEEF, ROSEMARY, MUSTARD & CREAM CHEESE	
SHRIMP AVOCADO	5.00
AVOCADO, SHRIMPS, LEMON, SALT & CRUSHED PEPPER	
GRILLED SEASONAL VEGETABLES	3.50
PINXTOS BOARD	11.00
1 PINXTOS FROM EACH OF THE ABOVE	

POTATOES

PATATAS BRAVAS	3.00
SERVED WITH GARLIC AIOLI SAUCE	
POTATO CUBES	3.00
TRADITIONAL FRIED POTATO IN GARLIC OLIVE OIL AND CORIANDER	
COPAS FRENCH FRIES	3.00
LIGHTLY COATED IN PARMESAN CHEESE	
POTATO PLATTER	8.00
ALL THREE KINDS OF POTATOES ABOVE ON BOARD	

COPAS SIZZILING PLATES

BEEF TENDERLOIN	7.95
TENDER BEEF ON HOT PLATE WITH BUTTER AND CRUSHED BLACK PEPPER AND SEA SALT	
TENDER CHICKEN	6.50
CHICKEN CUBES SERVED WITH HERBS BUTTER MUSHROOM & LEMON SAUCE	
FRIED CALAMARI	5.75
LIGHTLY COATED FRIED CALAMARI RINGS SERVED WITH WASABI MAYO	
MINI BEEF SAUSAGE	5.75
FRESH MINI SAUSAGE SMALL DICED TOMATO, ONIONS, HOT GREEN CHILI & GARLIC	
CHILI SAUTÉED MUSHROOMS	4.00
SERVED WITH OLIVE OIL & SPRING ONION, TOPPED WITH RED CHILI	
SAUTÉ CHILI SHRIMP	7.95
WITH GARLIC CORIANDER IN OLIVE OIL & LEMON SPICE TOPPED WITH PAPRIKA	
 DADOS DE SOLOMILLO SALTEADOS	12.00
DICED SIRLOIN TOPPED WITH BLUE CHEESE SAUCE AND APPLE SLICES	

MAIN DISH

PAELLA DE MARISCO	12.50
SEA FOOD PAELLA: SHRIMP, CALAMARI, FILLET FISH, MUSSELS, RICE, ONION, GARLIC, RED, GREEN & YELLOW PEPPER	
 PAELLA NOODLES	9.95
SHRIMP, MUSSELS, CLAMS AND CALAMARI WITH AUTHENTIC TOMATO-ONION SOFRITO	
BEEF CARNE TIERNA	18.00
BUTTERED VEGETABLES & MASHED POTATO WITH MUSTARD SEEDS SAUCE	
PECHUGA DE POLLO	8.50
GRILLED CHICKEN BREAST WITH GRILLED VEGETABLE & CHERRY TOMATO SERVED WITH CREAM SAUCE	
MARISCOS A LA PARRILLA	18.50
SHRIMP, GROUPER FISH FILLET, CALAMARI & MUSSELS SERVED WITH CRÈME LEMON SAUCE SEASONAL VEGETABLE & BABY POTATO	

DESSERT

 AROZZ CON LECHE	3.00
SWEET RICE WITH COCONUT ICE-CREAM	
 CREMA CATALANA	3.50





BOTTOMS UP

COCKTAILS

AT COPAS CENTRAL, WE USE ALL FRESH INGREDIENTS
(NO CANS)

MOJITOS

REGULAR MOJITO, BLUE MOJITO, PASSION FRUIT MOJITO,
STRAWBERRY LIME MOJITO, LYCHEE MOJITO, PEACH
MOJITO, SPARKLING WINE MOJITO

BY GLASS BY CARAFE BY PITCHER
5.50 9.75 24.00

FROZEN & DAIQUIRI

MARGARITA, PINA COLADA, DAIQUIRI (STRAWBERRY,
PEACH, KIWI) LOVER BOY, SEXY FRUITY

BY GLASS BY CARAFE BY PITCHER
5.50 9.75 24.00

SANGRIAS

RED & WHITE SANGRIA WITH FRESH FRUITS

BY GLASS BY CARAFE BY PITCHER
6.25 10.95 29.95

MARTINIS

CLASSIC MARTINI, LYCHEE MARTINI, APPLE MARTINI,
COSMOPOLITAN, EQUATORICAL

BY GLASS
5.50

COPAS SPECIAL COCKTAILS

CAIPIRINHA, SEX APPEAL, ALMOST HEAVEN, POMEGRANATE
HELL, RED LATIN

BY GLASS BY CARAFE BY PITCHER
5.50 9.75 24.00

SHOTS

COPAS BESPOKE SHOTS

BREAKING BAD, HEY SWEETIE, ABSOLUTELY FRUITY,
BRAIN DEAD, COPAS ON FLAMES

BY 1 SHOT BY 5 SHOTS BY 10 SHOTS
4.25 20.00 36.00

*OUR POPULAR SHOTS ARE AVAILABLE
ASK YOUR BARMAN FOR DESCRIPTION OF EACH SHOT

WINE

ASK FOR OUR WINE LIST

SPIRITS

VODKA

REGULAR

ABSOLUT (ALL FLAVORS), FINLANDIA, SMIRNOFF,
STOLICHNAYA RED, RUSSIAN STANDARD REGULAR

BY GLASS BY BOTTLE
5.50 70.00

DELUXE

RUSSIAN STANDARD PLATINUM, STOLICHNAYA, CRYSTAL

BY GLASS BY BOTTLE
5.75 75.00

PREMIUM

LEVEL OF ABSOLUT, ALEX, BELVEDERE,
BELUGA, GREY GOOSE

BY GLASS BY BOTTLE
10.50 145.00

TEQUILA

REGULAR

OLMECA, SAN LUIS, JOSÉ CUERVO WHITE OR GOLD

BY GLASS BY BOTTLE
5.50 70.00

DELUXE

CAFÉ PATRON

BY GLASS BY BOTTLE
6.25 75.00

PREMIUM

PATRON SILVER OR GOLD

BY GLASS BY BOTTLE
10.50 145.00

RUM

HAVANA CLUB, BACARDI, CAPTAIN MORGAN

BY GLASS BY BOTTLE
5.50 70.00

GIN

BEEFEATER, BOMBAY SAPPHIRE, GORDON'S GIN

BY GLASS BY BOTTLE
5.50 70.00

WHISKEY

REGULAR

BALLANTINES, JAMESON, RED LABEL, J&B

BY GLASS BY BOTTLE
5.50 70.00

DELUXE

CHIVAS REGAL, GLENFFIDICH, BLACK LABEL

BY GLASS BY BOTTLE
6.95 95.00

BEER

AMSTEL BOTTLE 4.75

CARAKALE BOTTLE 5.50

LARGE AMSTEL DRAUGHT 4.70

AMSTEL PITCHER DRAUGHT 15.25

GUINNESS DRAUGHT IN A CAN 8.50

IMPORTED BEER 6.95

MILLER, EFES, AMSTEL LIGHT, CORONA,
HEINEKEN, CARLSBERG, ALMAZA

SOFT DRINKS

COLD DRINKS

PEPSI, DIET PEPSI, 7UP, 2.95

DIET 7UP

REDBULL ENERGY DRINK 3.50

REDBULL SUGAR FREE 3.50

PERRIER WATER 3.50

SMALL WATER BOTTLE 1.50

LARGE WATER BOTTLE 2.25

G+ GINSENG

BITTER LEMON, SODA WATER, TONIC WATER,
GINGER ALE, CRANBERRY, PINK LEMONADE,
GRENADINE 3.25

FRESH JUICES

ORANGE, LEMON, STRAWBERRY, 3.50

KIWI

HOT DRINKS

NESPRESSO 3.50

AMERICAN COFFEE 3.50

CAPPUCCINO 3.75

TCHABA TEA 3.75

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WHITE WINE COLLECTION

IMPORTED WINE

	JD/ GLASS	JD/ BOTTLE
FRENCH		
CHABLIS LAROCHE PALE GOLDEN COLOR AND A YOUTHFUL CITRUS NOSE WITH SPRING BLOSSOM NUANCES		54.00
ITALIAN		
SANTA MARGHERITA PINOT GRIGIO VALDADIGE STRAW YELLOW COLOR. ITS CLEAN, INTENSE AROMA AND BONE-DRY TASTE WITH AN APPEALING FLAVOR OF GOLDEN DELICIOUS APPLES		40.00
FRASCATI CASALE DEL GRILLO PALE COLORED, DRY, RACY, CRISP FRUIT, A SOFT AND EASY DRINKING WINE		30.00
CHILEAN		
SAN PEDRO 1865 SAUVIGNON BLANC TRANSPARENT PALE YELLOW YOUNG WITH GREEN SHADES. THIS WINE HAS FRESHNESS AND COMPLEXITY, MAINLY CITRIC FRUITS, SUCH AS GRAPEFRUIT AND LIME, TROPICAL FRUITS, AND MINERAL NOTES		42.00
SANTA DIGNA SAUVIGNON BLANC RESERVA SILKY ON THE PALATE WITH A GOOD ACID STRUCTURE AND PROLONGED FINISH		35.00
SOUTH AFRICAN		
LONG MOUNTAIN SAUVIGNON BLANC PALE GREEN GOLD. THIS WINE HAS A FRESH HERBACEOUS NOSE. A COMBINATION OF RIPE TROPICAL FRUIT. FRESH ACIDITY CARRIES THROUGH INTO A LONG FINISH OF GREEN PEPPERS AND RIPE TROPICAL FRUIT CHARACTERS	6.75	29.00
KWV CHENIN BLANC THE WINE IS MEDIUM FULL AND HAS A LINGERING AFTERTASTE		34.00
SPANISH		
MARQUES DE RISCAL RUEDA SAUVIGNON PALE YELLOW IN COLOUR WITH HINTS OF GREEN. IT HAS A HIGHLY INTENSE, FRUITY NOSE, WITH RIPE BERRIES, CITRUS FRUITS, PINEAPPLE AND GRAPEFRUIT		35.00
AMERICAN		
GRAND CRU CHARDONNAY THIS WINE IS A LIGHT STRAW COLOR WITH PEAR, MELON, AND VANILLA AROMAS, CITRUS AND GREEN APPLE FLAVORS	5.50	27.00

LOCAL WINE

	JD/ GLASS	JD/ BOTTLE
SAINT GEORGE PINOT GRIGIO LOCAL DELUXE PINOT GRIGIO, WITH ITS STRAW-YELLOW AND GOLDEN HUES, AMAZES EVERY WINE TASTER. IT BRINGS A COMPLEX, NATURAL BOUQUET OF RIPE PEAR, MELON, HONEY AND WILD FLOWERS WITH A HINT OF RASPBERRY AND TANGERINE	5.25	22.00
MACAREUS CHARDONNAY AND SAUVIGNON BLANC AN ELEGANT, PALE, YELLOW WINE EXHIBITING THE AROMATIC NATURE OF CHARDONNAY AND THE SMOKEY GRAPEFRUIT AND CITRUS FRUITS AROMA OF THE SAUVIGNON BLANC	4.00	17.00

CHAMPAGNE & SPARKLING WINE

PLEASE ASK YOUR WAITER FOR AVAILABLE SELECTION.



RED WINE COLLECTION

IMPORTED WINE

	JD/ GLASS	JD/ BOTTLE
FRENCH		
CHÂTEAU CHADEUIL BORDEAUX PAIRED BEST WITH RUMP STEAK, GAME, ROAST BEEF, STUFFED AUBERGINES, PEPPERS OR STRONG CHEESES		35.00
ITALIAN		
SANTA MARGHERITA CHIANTI CLASSICO THE COLOR IS AN INTENSE RUBY RED WITH FAINTLY GARNET TONES. THE INITIAL AROMATIC SENSATIONS ARE SWEETISH AND VANILLA		42.00
LAMPERTI BARDOLINO CLASSICO BARDOLINO IS A WINE WITH A LIGHT HARMONIOUS FLAVOR. A BALANCED BLEND OF GRAPES SELECTED FROM THE CLASSIC DOC AREA		38.00
CHILEAN		
SAN PEDRO 1865 CABERNET SAUVIGNON COLOR IS INTENSE AND DEEP RUBY RED. AROMAS OF REDCURRANTS AND BLUEBERRIES INTERLACED WITH CHOCOLATE, MOCHA AND CEDAR NOTES, A VERY GOOD BALANCE BETWEEN TANNINS, ACIDITY AND WOODEN NOTE		42.00
SANTA DIGNA CABERNET SAUVIGNON RESERVA FIRM BACKBONE WITH SMOOTH, TIGHTLYKNIT FRUIT AND TANNINS WITH LONG ELEGANT AFTERTASTE		38.00
SOUTH AFRICAN		
LONG MOUNTAIN CABERNET SAUVIGNON PURPLE RED WITH BROWN TINGES. PUNGENT AROMAS OF MINT, CLOVES AND WILD FLOWERS ARE INTERTWINED WITH BLACKCURRANT, A TOUCH OF MINT AND ELEGANT AND LINGERING NUTTY OAK. A WONDERFUL BALANCE OF OAK, CASSIS AND CHERRY REMINDERS	6.75	29.00
KWV SHIRAZ A MEDIUM - BODIED, DRY, RED WINE		38.00
SPANISH		
MARQUES DE RISCAL TEMPRANILLO 1860 A BLACK-CHERRY COLOURED WINE WITH SLIGHT VIOLET HUES. HIGH AROMATIC INTENSITY, WITH AROMAS OF RIPE DARK FRUIT, FINE SMOKED NOTES WITH TOASTED AROMAS COMING THROUGH		35.00
AMERICAN		
GRAND CRU CABERNET SAUVIGNON RICH COLOR WITH NOTES OF BLACK CHERRY, RASPBERRY AND VANILLA. TANNINS ARE SOFT AND LAYERED	5.50	27.00

LOCAL WINE

	JD/ GLASS	JD/ BOTTLE
SAINT GEORGE CABERNET SAUVIGNON A NATURALLY BALANCED, SMOOTH- STRUCTURED CABERNET SAUVIGNON - PINOT NOIR. EXHIBITS A FRUITY BOUQUET OF BLACK CURRANTS AND CHERRY WITH A HINT OF NUTS	4.00	17.00
SAINT GEORGE MERLOT LOCAL DELUXE LUSH CONCENTRATIONS OF GREEN PEPPER, BLACK RIPE CHERRY WITH A HINT OF PLUMS AND BLACK PEPPER THAT ARE COMPLEMENTED BY SWEET, ROUNDED TANNINS	5.25	22.00

ROSE WINE

	JD/ GLASS	JD/ BOTTLE
LONG MOUNTAIN RIPE FLAVORS OF RASPBERRY AND STRAWBERRY WITH MOUTHFUL OF RIPE BERRIES BACKED BY A CRISP AND WELL BALANCED ACIDITY. RED BERRY FRUIT SUPPORTED BY SWEET LAYERS OF CANDY FLOSS, AND TOFFEE APPLE	6.75	29.00