

Buen provecho!

LET'S EAT

BITES

COPAS HOUSE DIPS

SPINACH DIP	2.50
CHEESE DIP	2.50
EGGPLANT DIP	2.50
DIP PLATTER	6.50
ALL THREE DIPS SERVED ON COPAS BOARD	

HOT BITES

FRIED JALAPENO PEPPERS	4.75
 BOMBAS DE LA BARCELONA	6.50
 TUNA BALL CROQUETTES	6.25
TUNA BALLS WITH PICKLED CUCUMBER AND SWEET CORN SERVED WITH SPICY SALSA	
 QUESO CRUJIENTE (GOAT CHEESE FRITTERS)	8.95
 TRIO MUSHROOM PLATTER	7.25
GRILLED, BREADED AND SIZZLING MUSHROOM PLATTER	

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	
OLIVES PLATTER	8.00
A BOARD OF THE ABOVE THREE KINDS OF OLIVES	

YUMMY CHEESES

CHERRY MOZZARELLA	6.25
WITH CHERRY TOMATO & PESTO	
SMOKED CHEESE	4.25
WITH CORIANDER	
CHILI CHEDDAR CHEESE	4.25
CHEESE COMBINATION	12.50
A BOARD OF THE ABOVE THREE KINDS OF CHEESE	

SALADS

HOUSE GREEN SALAD	5.25
RAISINS & DRY FIGS SERVED WITH CREAM MUSTARD SEEDS DRESSING	
ICEBERG WITH HALLOUMI CHEESE	5.25
HALLOUMI CHEESE ON FRESH GREENS, BASIL AND TOMATOES SERVED WITH HERBS DRESSING	
 ZUCCHINI CARPACCIO WITH ROCCA SALAD	4.50
 SMOKED SALMON SALAD	7.50
ROCCA, CHERRY TOMATO AND CARAMELIZED WALNUTS SERVED WITH BALSAMIC DRESSING	
MEDITERRANEAN SALAD	5.25
BABY LEAVES, SWEET CORN, CUCUMBER, TOMATO, RED RADISH, SPRING ONION, CHICKPEA, AVOCADO SERVED WITH LEMON GINGER DRESSING	



- CHEF ALEX CANO LOPEZ SPECIALTY



- NEWLY INTRODUCED ITEMS

• YOU CAN ORDER YOUR TRADITIONAL CHICKEN WINGS, BURGERS, ETC. FROM OUR 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	5.25
SERVED ON FIELD GREENS WITH CRÈME MIXED WITH DICED ONIONS & GHERKINS	
GRILLED HALLOUMI CHEESE	3.75
ROCCA & SUN DRIED TOMATO TOPPED WITH BASIL AND OLIVE OIL	
CHICKEN CONFIT	3.75
SERVED ON ROCCA WITH ONIONS AND MUSTARD SEEDS	
ROSEMARY CREAM BEEF	5.25
BEEF, ROSEMARY, MUSTARD & CREAM CHEESE	
SHRIMP AVOCADO	5.25
AVOCADO, SHRIMPS, LEMON, SALT & CRUSHED PEPPER	
GRILLED SEASONAL VEGETABLES	3.75
PINXTOS BOARD	11.25
1 PINXTOS FROM EACH OF THE ABOVE	

POTATOES

PATATAS BRAVAS	3.25
SERVED WITH GARLIC AIOLI SAUCE	
POTATO CUBES	3.25
TRADITIONAL FRIED POTATO IN GARLIC OLIVE OIL AND CORIANDER	
COPAS FRENCH FRIES	3.25
LIGHTLY COATED IN PARMESAN CHEESE	
Pz PLATTER	8.50
ALL THREE KINDS OF POTATOES ABOVE ON BOARD	

COPAS SIZZLING PLATES

BEEF TENDERLOIN	8.25
TENDER BEEF ON A HOT PLATE WITH BUTTER, CRUSHED BLACK PEPPER, AND SEA SALT	
TENDER CHICKEN	6.75
CHICKEN CUBES SERVED WITH HERBS,BUTTER MUSHROOM & LEMON SAUCE	
FRIED CALAMARI	5.95
LIGHTLY COATED FRIED CALAMARI RINGS SERVED WITH WASABI MAYO	
MINI BEEF SAUSAGE	5.95
FRESH MINI SAUSAGE WITH SMALL DICED TOMATO, ONIONS, HOT GREEN CHILI & GARLIC	
CHILI SAUTÉED MUSHROOMS	4.25
SERVED WITH OLIVE OIL & SPRING ONION, TOPPED WITH RED CHILI	
SAUTÉ CHILI SHRIMP	8.25
WITH GARLIC CORIANDER IN OLIVE OIL & LEMON SPICE TOPPED WITH PAPRIKA	
 SIZZLING VEAL LIVER	6.75
SIZZLING VEAL LIVER WITH FIGS AND CRISPY BREAD	

MAIN DISH

PAELLA DE MARISCO	12.75
SEAFOOD 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	18.25
BUTTERED VEGETABLES & MASHED POTATO WITH MUSTARD SEEDS SAUCE	
PECHUGA DE POLLO	8.75
GRILLED CHICKEN BREAST WITH GRILLED VEGETABLE & CHERRY TOMATO SERVED WITH CREAM SAUCE	
 GRILLED SALMON FILLET	14.25
GRILLED SALMON FILLET SERVED WITH RADISH LEMON SAUCE	
 PAELLA POLLO	8.95
TRADITIONAL CHICKEN PAELLA WITH PEAS AND SAFFRON	
 GRILLED RIBEYE STEAK	19.75
RIBEYE STEAK WITH CLASSIC MASHED POTATO SERVED WITH SAUTÉED VEGETABLES	

SHARING DESSERTS

 CHURROS	4.00
SERVED WITH CHOCOLATE SAUCE	
 CHOCOLATE TRUFFLE	4.00
PLAIN AND RASPBERRY CHOCOLATE BALLS	

