

COPASETIC

COCKTAILS & FOOD

The appetisers

- *Organic chickpeas houmous with toasted bread & carrots (GFO/LF/VG) | 6,50
- *Sauteed spiced potatoes with lime-cilantro mayo & homemade BBQ sauce (GF/LF/E/VE/S) | 6,50
- *Organic corn nachos with spicy homemade tomato sauce & feta cream dip(CG/VE) | 6,00
- *Corn tacos with halloumi or chicken, red pepper, aguacate cream & pico de gallo (GF/LFO/VGO/M) | 9,50 **option with chicken** | 10,50
- *CHEESE PLATE A selection of international cheese served with seasonal fruits & nuts (GFO) | sm. 8,50/ lar. 13,50
- *GREEK PLATE with houmous,yogurt cream with mint,feta spread, kalamata olives, tomato & bread (GFO/VE) | sm. 8,50/ lar. 13,50

The entrées

- *Organic eggs Hemingway with smoked salmon & holandese sauce (M/GFO +1,00) | 9,50 + **baked potato 11,00 + avocado 11,50**
- *Organic eggs Florentine with spinach, halloumi cheese, & holandese sauce (M/GFO +1,00/VE) | 9,50 + **baked potato 11,00**
- *Organic eggs Benedict with turkey ham or oysters mushrooms, avocado & holandese sauce(M/GFO +1,00) | 9,50 + **baked potato 11,00**
- *Scrambled eggs with asparagus & feta (GFO) | 7,50
- *Organic quinoa sauteed with pumpkin, spinach, mushrooms, tamari (CG/GFO/LF/VG) | 8,50 + **free range chicken** | 10,50 + **tofu** | 10,00

The sandwiches

- *Salmon sandwich with cream cheese, asparagus & sea fennel (GFO +1,00) | 8,50
- *Free range chicken sandwich with rucula, cucumber parmesan & mustard mayo (GFO + 1,00 / LFO/E/M/S) | 8,50
- *Vegan sandwich with organic tofu or vegetarian option with feta cheese, avocado, tomato,arugula & olive paste (GFO + 1,00 / LF/VG) | 8,00
- *Sandwich with haloumi, pear chutney, roasted red pepper and arugula (GF+ 1,00) | 8,50

The salads

- *Greek salad with tomato, organic lentils, cucumber, parsley, onions, kalamata olives & feta cheese (GF/LFO/VGO with tofu) | 8,50
- *Green salad with figs, apples, gorgonzola cheese, nuts & hazelnuts (GF/LFO/VGO with tofu /N) | 8,00
- *Kale salad, organic quinoa, haloumi, avocado, oranges, radish & pumpkin seeds (CG/GFO/LFO/VGO with tofu) | 10,50
- *Chicken salad with creamy avocado sauce, parmezan, cherry tomato sunflower seeds & gf crutons (CG/GFO/LF/VEO with lentils /M) | 9,50 + **organic poached egg 1,50**
- *Morrocan style buckwheat salad with chickpeas, spinach, goat cheese onion, dates, carrots & mint vinaigrette (CG/LF/VGO with **tofu**) | 9,00

*BREAD 1€	GLUTEN FREE BREAD 2€	EXTRA SAUCES 0,80€
	-WE USE ORGANIC EGGS-	
	*ASK YOUR WAITER FOR LACTOSE FREE CHEESE	
	*OUR GLUTEN FREE BREAD IS ALSO DAIRY, SOYA & EGG FREE .	
IT IS MADE WITH ORGANIC BUCKWHEAT, QUINOA & TEFF FLOUR. IT CONTAINS CORN		
GF: GLUTEN FREE GFO : GLUTEN FREE OPTION CG : GLUTEN CONTAMINATION S : SOYA		
LF : LACTOSE FREE LFO: LACTOSE FREE OPTION VE: VEGETARIAN VG: VEGAN		
VEO: VEGETARIAN OPTION VGO : VEGAN OPTION E : EGGS N : NUTS M : MUSTARD C: CELERY		

Breakfast & Brunch

WEEKDAYS FROM 13:00 TO 14:00, WEEKENDS FROM 13:00 TO 16:30

BRUNCH PLATE

Organic scrambled eggs, baked mushrooms, wilted spinach, baked tomato with herbs and toasted bread. | 7,50 +avocado 2,00 +turkey ham (lact.) 2,00 +smoked salmon 2,50 +feta cheese 2,00 + potatoes 2,00 +halloumi 2,50 (GFO,LFO, VEGAN option with houmous)

ENGLISH BRUNCH

Organic fried eggs with sauteed oyster mushrooms or turkey ham baked beans and toasted bread. Served with black tea or coffee/coffee with milk & organic juice. | 9,50

+potatoes 2,00 +fresh orange juice 1,50 (GFO, LFO, VEGAN option with houmous)

FRENCH BRUNCH

Organic eggs omelete with with french croissant or brioche bread, homemade marmelade and toasted bread. Served with black tea or coffee/coffee with milk & organic juice. (GFO, LFO) | 9,50

+potatoes 2,00 +fresh orange juice 1,50

GREEK BRUNCH

Organic scrambled eggs with tomato and feta, greek yoghurt with honey and nuts and toasted bread. Served with black tea or coffee/coffee with milk & organic juice. (GFO, LFO) | 10,00

+potatoes 2,00 +fresh orange juice 1,50

KALE EGGS

Organic poached eggs,baked eggs with kale, tomato sauce, red pepper & a lemon - tahini drizzle Served with toasted bread and a baked potato. (GFO, LFO) | 10,00

+avocado 2,00 +feta 2,00

MARITSA EGGS

Organic poached eggs, minced beef, tomato sauce, beans,sriracha, spinach, green pepper Served with toasted bread and a baked potato. (GFO, LFO) 13,00

+avocado 2,00 +feta 2,00

SWEET GLUTEN FREE PANCAKES

- maple syrup & banana (LFO) | 8,00 + ice cream eco 9,00
- tahini, honey, greek yoghurt, walnuts, goji berries (N) | 8,50
- chocolate & banana (LFO + 1,00), (N) | 8,50 + ice cream eco 9,50
- apple compote & mascarpone | 8,50
- red fruit marmelade & cream cheese | 8,00
- white chocolate sauce & amaretto (N) | 8,00 + ice cream eco 9,00
- + scrambled eggs 2,80

SAVOURY GLUTEN FREE PANCAKES

- grilled tomato, avocado, sauteed oyster mushrooms, poached egg & hollandaise sauce | 10,00
- free range chicken, poached egg, cheddar, avocado, poached egg, sriracha hollandaise & bourbon maple syrup | 12,50
- smoked salmon, poached egg, hollandaise sauce, ricotta cheese, radish, avocado, capers | 12,50

FRENCH TOASTS (GLUTEN FREE OPTION + 1,00)

- marmelade and cream chesse | 8,50
- marmelade and peanut butter (N) | 8,50
- honey and cinnamon | 8,00
- white chocolate sauce, amaretto & almonds (N) | 8,50
- + organic scrambled eggs 2,80

Acai bowl with seasonal fruit & goyi berries (GF,LF) | 8,00

Toasted bread with organic tahini, honey and banana (GFO,LF) | 3,50 GF 4,00

The cocktails

RUM COCKTAILS

- *Mojito | 7,50 *Frutas | 8,50
white rum, lime, brown sugar, soda, mint
- *Mojito Creole | 8,00
rum 3 years, lime, brown sugar, mint and a dash of angostura
- *Mojito Royal | 8,50
rum añejo 7, lime, brown sugar, mint, cava brut nature*
- *Mojito Griego | 8,50
mastifa liquer, lime, brown sugar, basil
- *Mai Tai | 8,50
rum, pineapple juice, lime, cointreau, almond syrup
- *Piña Colada | 8,00
white rum, batida de coco, pineapple juice
- *Daiquiri | 7,50 *Frutas | 8,50
white rum, lime juice, syrup
- *Darknstormy | 8,00
rum añejo 7, lime juice, syrup, angostura, ginger beer*
- *Dirty chai | 8,00
spiced rum, almond milk, ginger syrup, choco bitters

CÓCTELES DE WHISKY

- *Manhattan | 8,00
Canadian Club, vermouth, angostura
- *Whisky sour | 8,00
Jack Daniels, lemon juice, eggwhite and syrup
- *Old Fashioned | 8,00
Whisky, sugar, angostura
- *Horses neck | 8,50
bourbon,angostura, ginger ale

COCTELES DE GINEBRA

- *Dry Martini | 7,50
gin, vermouth extra dry, olives
- *Negroni | 8,00
gin, vermouth, campari
- *The Fitzgerald | 8,00
gin, lemon juice, syrup, angostura
- *Gin Fizz | 8,00
gin, lemon juice, soda, sugar
- *Gin Daiquiri Frutas | 8,50
gin, lemon juice, fruits and sugar
- *Long Island | 8,50
gin, rum, vodka, tequila, cointreau, lemon juice, syrup, coca cola, mint

COCTELES DE VODKA

- *Bloody Mary (gluten) | 8,00
vodka, tomate juice, lemon juice, secret sauce, celery, salt and pepper
- *Espresso Martini | 8,00
cafe, Kahlua, vodka, syrup
- *Cosmopolitan | 8,00
vodka citron, cointreau, lime and granberry juice
- *Le Fizz | 7,50
vodka, st. germain, lime and soda
- *Moscow mule | 8,50
vodka, lime, ginger beer
- *Summertime | 8,50
vodka, passion fruit, amareto, lime, orange bitters

VARIOUS

- *Caipirinha | 7,50
Cachaça, brown sugar, lime
- *Margarita | 7,50 Frutas | 8,50
tequila , cointreau, lime juice and salt
- *Spritz | 6,50 *Spritz St. Germain | 7,50

CAVA COCKTAILS

- *Bellini | 5,00
cava brut nature & peach juice bio
- *Mimosa | 5,00
cava brut nature & orange juice bio
- *Kir Royale | 6,00
cava brut nature & crème de cassis
- *Aperol Spritz | 6,50
cava brut nature, aperol & soda

ALCOHOL FREE COCKTAILS

- *San francisco | 5,00
orange, lemon, peach & pineapple juice with sugar & pomegrate syrup
- *Mojitaki | 5,00
lime, mint, sugar & ginger ale
- *Virgin Mary (gluten) | 5,00
organic tomato juice, lemon juice, secret sauce, celery, salt & pepper

The gins

- *Seagrams | 7,50
- *Tanqueray | 7,50
- *Beefeater | 7,50
- *Bombay Sapphire | 8,00
- *Fifty Pounds | 8,00
- *Mombasa | 8,50
- *Bulldog | 8,50
- *Citadelle | 9,50
- *Millers | 9,00
- *Tanqueray Ten | 9,00
- *London No 1 | 9,00
- *Nordes | 9,00
- *Ginmare | 9,50
- *G'Vine | 9,50
- *Hendricks | 9,50
- *Monkey 47 | 10,00

The crepes

All our crepes are made from gluten free flours and lactase free milk

- *Greek crepe with green peper, feta cheese cream, cheddar, tomato, arugula with **turkey ham** or **sauteed mushrooms** (GF/E/VEO) | 8,00 + **free range chicken** | 9,50
- *Crepe with mushrooms, brie cheese, cherry tomatoes, rocket salad & mayo (GF/E/VEO/S/LFO) | 7,00+ **turkey ham** | 8,00
- *Crepe with wilted spinach, pumpkin, gorgonzola & nuts (GF/E/VE) | 8,00
- *Crepe with free range chicken, mushrooms, cheddar cheese, cherry tomato & mayo (GF/E/LFO/S) | 8,50
- *Crepe with caramelised apples, goat cheese & nuts (GF/LFO/N/E) | 8,00
- * Crepe with ricotta cheese, salmon, capers & arugula (GF/E/LFO) | 8,50
- * Small people crepe with cheddar & turkey ham (GF/E/LFO) | 6,00

EXTRAS: ORGANIC FRIED EGG OR AVOCADO OR GOAT CHEESE 1,50

WEEKDAYS FROM 12:00 TO 16:00 EXCEPT HOLIDAYS SPECIAL OFFER DRINK & COFFEE INCLUDED IN THE PRICE OF OUR BURGERS (EXTRA CHARGES MAY APPLY)
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The burgers

- *Fresh galician hake burger with spinach, avocado, sea fennel & black garlic tartar sauce (GFO/LFO/E/S) | 12,50
- *Organic beef burger with beetroot, caramelised onions, cheddar, pickles, arugula & homemade BBQ and mustard sauces (GFO/LFO/E/M/S) | 12,00
- *Chickpeas, lentils & quinoa veggie burger with tomato, arugula, red pepper, feta & avocado cream (GFO/LFO/VE/S/M) | 11,00
- *Free range chicken fillet burger with radish, sauerkraut, avocado, caramelised onions & lime and cilantro sauce (GFO/LFO/E/S) | 12,00
- *Organic beef burger of 220gr, stuffed with goats cheese, served with a homemade pear chuntney, arugula and avocado cream (GFO) | 14,00
- *Vegan Heura cheeseburger, tomato, lettuce, onion, mustard cream, homemade BBQ sauce (GFO/VG/LF/S) | 12,00

EXTRAS: ORGANIC FRIED EGG OR AVOCADO OR GOAT CHEESE 1,50

CARAMELISED ONIONS AND EXTRA SAUCES 0,80

GLUTEN,DAIRY & SOYA FREE BREAD OPTION MADE WITH BUCKWHEAT, QUINOA & CORN FLOUR +1,00

The desserts

- *Crepe with chocolate & banana (GF/N/E/LFO + 1,00) | 5,50
- *Red velvet crepe with chocolate & mascarpone (GF/N/E) | 6,50
- *Tiramisu crep with coffee, brown sugar, mascarpone, caramelised almonds and chocolate syrup (GF/N/E) | 6,50
- *Butter crepe with lemon & sugar (GF/E) | 5,00
- *White chocolate crepe with red fruits (GF/E/N) 6,50
- *Greek yoghurt with nuts & honey (GF/N/LFO) | 4,50 + **fruits 5,50**
- *Organic Ice-Cream (GF/LFO) | 4,50
- *Vegan chocolate cake (GF/LF) | 5,50
- *Affogato (GF/LFO) | 4,50

The wines

WHITE

- *Duc de foix (xarello) | 2,50 gl.- 11,50 bot.
- *La Charla Rueda (verdejo) | 4,00 gl.-18,00 bot.
- *Alta Alella Organic (pansa) | 3,80 cop-17,00 bot
- *Raimat Organic (chardonnay) | 3,60 cop- 16,00 bot

ROSE

- *Duc de foix (Cabernet Sauvignon) | 2,50 gl. - 11,50 bot

RED

- *Duc de foix (merlot) | 2,50 gl.-11,50 bot
- *El Pispá D.O. Montsant (garnatxa) | 4,00 gl.- 18,00 bot
- *J.Foraster (tempranillo, cabernet) | 3,60 cop. - 16,00 bot
- *Espelt Emporda (saulo negre) | 3,80 cop- 17,00 bot

CAVA

- *Duc de foix Brut Nature white/rosel 3,00 gl. - 14,00 bot
- *Duc de Foix Reserva | 18,00

The beers

- *Moritz sm./med. | 1,50 / 2,20
- *Clara | 2,20
- *Moritz Epidor 330ml | 2,50
- *Estrella Galicia | 2,20
- *Moritz 330ml | 2,20
- *Moritz 0,0 Alcohol free | 2,20
- *Moritz Red IPA | 3,00
- *Almogavers local craft beer amber ale or wheat | 3,50
- *Hop n roll craft | 3,50
- *Lefte blonde or brown | 3,50
- *Brunehaut Blonde Gluten free | 3,50
- *Franziskaner | 4,00
- *Ginger Beer | 4,00

Alcoholic drinks

- *Handcrafted Vermouth | 3,00
- *Drinks | 7,00 - 8,00
- *Special drinks | 9,00 - 10,00
- *Liquers | 4,50 - 6,00 - 8,00
- *Cognac | 4,50 - 6,00
- *Shots | 2,50 - 4,00
- *Mineral water | 1,50
- *Perrier | 2,50 *Vichy catalan | 2,20
- *Soft drinks | 2,20
- *Organic Juice | 2,20
- *Mandarine & rosemary juice | 2,50
- *Homemade lemonade with mint & agave | 2,50
- *Homemade lemonade with hibiscus flowers | 3,00
- *Homemade Ice tea | 2,50
- *Fresh orange juice | 2,50
- *Frozen orange and mango smoothie | 4,00
- + *maca/açai/kale/spirulina/matcha tea +1,00*
- *Smoothies with seasonal fruits & almond milk | 4,00
- + *maca/açai/kale/spirulina/matcha tea +1,00*
- *Supersmoothie with avocado,nuts, honey almond milk,banana & maca | 5,00

The coffees

- *Espresso | 1,30
- *Cortado | 1,40
- *Macchiato | 1,40
- *Americano | 1,50
- *Double espresso | 2,20
- *Coffee with milk | 1,60
- *Cappuccino Latte | 2,50
- *Mélange | 2,80
(espresso with whipped cream & milk froth)
- *Espresso freddo | 2,50
- *Cappuccino freddo | 2,80
- *Carajillo | 2,50-3,50
- *Irish Coffee | 4,50
(espresso, irish whiskey, whipped cream)
- *Hot or cold Chocolate | 2,50
- *Viennois Chocolate | 3,00
- *Ceylan tea | 1,50
- *Organic teas & herbal teasan | 2,50
- *Golden Chai Latte with organic plant milk | 3,50
- * Matcha Tea with organic plant milk | 3,50 Cold | 3,50

Our coffee is organic & fair trade

Organic milk substitutes have a supplement of 0,10-0,20 cents