

## À LA CARTE MENU

Our Summer Patio Menu Offers Copa Quality Dishes Served À La Carte

### Starters

<b>Cassava Fries</b>	9
fried cassava bastons, seasoned with tajin	
<b>Coxinha</b>	10
fried Brazilian style chicken croquettes served with aji amarillo aioli.	
<b>Pork Belly</b>	15
braised and charcoal grilled	
<b>Brazilian Meat Balls</b>	15
Mixed with Roasted Jalapeno, onion and peppers. Served in a cream cheese tomato sauce	

### Salads

<b>Garden Greens</b>	12
spring mix tossed in orange vinaigrette topped with pickled onions and pumpkin seeds.	
<b>Caesar</b>	12
romaine hearts tossed in house caesar dressing topped with shaved parmesan cheese, crispy bacon and fried wonton	

### PIZZA "GOSTOSA"

Signature pizzas are made with the best ingredients and baked in our special brick oven for a perfect pie

<b>The COPA</b>	24
Brisket, onions, fior de late, pickled anaheim, tomato sauce, chili oil	
<b>El Presidente</b>	24
Nduja sausage, soppressata salami, caramelized onion, tomato sauce, cheese.	
<b>Once Upon A Time In Rio</b>	24
Frango desfiado, gorgonzola sauce, parmesan, hearts of palm, corn, chives, olive oil	
<b>Wild Child</b>	24
Wild mushrooms, leeks, spicy honey, parmesan, fior de late, green onion, bechamel	
<b>Peace, Love, Prosciutto</b>	24
tomato sauce, buffalo mozzarella, arugula, sundried tomatoes, capers, prosciutto, olive oil	
<b>King Kong</b>	20
Banana, fior de late, chocolate, cinnamon	
<b>Sweet Gringo</b>	20
Dolce de leche, white chocolate, mozzarella, pistacchio	

### STEAK & GRILL

Perfectly grilled to your liking over an open charcoal fire. All steaks are served with chimichurri and Brazilian vinaigrette

<b>Tomahawk 45<sup>oz</sup></b>	150
Greater Omaha Prime	
<b>Striploin 12<sup>oz</sup></b>	100
Tajima Australian Wagyu	
<b>Striploin 12<sup>oz</sup></b>	35
Greater Omaha Prime	
<b>Picanha 10<sup>oz</sup></b>	65
Black Opal Australian Wagyu	
<b>Ribeye 15<sup>oz</sup></b>	65
Greater Omaha Prime	
<b>Skirt 12<sup>oz</sup></b>	35
Greater Omaha Prime	
<b>Beef Ribs</b>	35
Greater Omaha Certified Angus Beef	
<b>Roasted Chicken</b>	25
Cilantro Lime Chicken Thighs & Piri Piri Chicken Breast. On a bed of yuca puree	
<b>Salmon</b>	25
Served on a bed of potato puree	
<b>Wagyu Burger</b>	25
10oz patty topped with mild cheddar, lettuce, tomato, onion and chef's secret sauce on a house made cheese bun	

### CHEF'S SIDES

<b>Aji Mashed Potatoes</b>	10
mashed with aji peppers and baked to perfection	
<b>Sweet Potato Fries</b>	7
fried sweet potato served with house made chipotle aioli	
<b>Beef &amp; Cassava</b>	15
pulled braised beef ribs with a layer of creamy cassava purée	
<b>Lasagna</b>	15
layered oven baked pasta with fresh tomato sauce, mozzarella cheese and herbs	
<b>Mac'n'Cheese</b>	11
baked macaroni pasta in a cheese sauce topped with toasted panko and herbs	
<b>Crispy Brussels Sprouts</b>	12
tossed with ponzu and pistachio garnished with mint and pickled peppers	
<b>Grilled Green Beans</b>	10
spicy flame cooked beans seasoned in tangy ponzu and topped with bonito flakes	
<b>Grilled Mushrooms</b>	13
charcoal cooked mushrooms with gastrique and pea purée	
<b>Rice &amp; Beans</b>	12
aromatic steam jasmine rice served with and slow cooked black beans with pork chorizo. Served with Brazilian vinaigrette and farofa	