



CAFÉ • RESTAURANT
Drinks Menu

32-34 Monmouth Street
Seven Dials
London, WC2H 9HA
T +44 (0) 20 2407 6076
F +44 (0) 20 7240 1718
E: information@kopapa.co.uk
W: www.kopapa.co.uk

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Cocktails

Gin Martini

We serve our martinis dry as standard

Bombay Sapphire	8.50
Hendricks	9.50
Sipsmith	9.50
Berkeley Square	12.50

Vodka Martini

Twist or olive? We'll leave that up to you...

42 below	9.50
42 Below passionfruit	9.50
Zubrowka (apple twist)	9.50
Sipsmith	9.50
Grey Goose	11.50

Hemingway Daiquiri

Havana 3 year old rum, fresh lime, grapefruit juice, shaken with Maraschino liqueur - served up 8.50

Passionfruit Batida

Fresh lime, passionfruit and cachaça sweetened with a little sugar, served short & laced with Myers's rum 8.50

Dark Rum Daisy

Myers's rum, lime & grenadine, topped with fresh apple juice 9.00

Honeybush Iced Tea

Sipsmith gin infused with honeybush tea, Olmeca reposado tequila, lemon juice & coke 9.00

The Mims

Fresh cucumber & mint muddled with St. Germain liqueur, shaken hard with Hendricks gin & served up 8.50

Espresso Martini

Cariel vanilla vodka, shaken with Kahlua & espresso 9.50

Wasabitini

42 Below vodka, fresh cucumber, wasabi, yuzu juice & sugar 9.50

Martinez

A generous helping of Sipsmith gin, sweet vermouth & Maraschino liqueur, stirred with bitters, garnished with a lemon twist 9.50

Kopapa Cosmo

Classic cosmopolitan with a twist of 42 Below feijoa vodka 9.50

Whiskey Almond Sour

J&B rare, Orgeat, lemon juice, egg white & Angostura bitters 9.00

Falling water

42 below feijoa vodka and cucumber topped with Ch'i 8.50

Berry Bomb.

Zubrowka vodka, blueberry purée, Crème de Mure & lemon juice topped with fresh apple juice, laced with Myers's rum 8.50

Twinkle

42 Below vodka & St. Germain liqueur topped with Taittinger 9.50

Chilli-Mango Margarita.

Fresh red chilli and mango purée shaken with fresh lime, Olmeca reposado tequila & agave syrup 9.00

Cherry Sour

Amaretto, Cherry Heering liquor, lemon juice & egg white 9.00

Kaitaia Breeze

42 Below vodka, Calvados, tamarillo, vanilla sugar, pineapple & lemon juice 8.50

Other classic cocktails are available, please ask your waiter

Brunch Cocktails

Orchard Fizz 11.50

Fresh apple, Poire William & Zubrowka vodka, shaken with a little vanilla, topped with prosecco

Bloody Mary 8.80

42 Below vodka & seasoned tomato juice with a hint of wasabi, dressed with a dash of Oloroso sherry

Non-alcoholic

Elderflower Pressé 4.50

Fresh lime, mint & elderflower cordial topped with soda

Pink Lemonade 4.50

Fresh pomegranate and lemon shaken with a little sugar & spring water - available sparkling or still

Tamarillo Vanilla Sorbetini 5.00

Tamarillo blended with vanilla syrup & ice



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Fresh Juices, Smoothies & Lassis

A daily selection of freshly squeezed juices;

Orange	3.50
Carrot, apple, beetroot, ginger and celery	4.50
<i>Please feel free to mix any or all of the above to your taste</i>	
Mango lassi	4.50

Made with low fat yoghurt

Mixed berry smoothie	4.50
Banana smoothie	4.50
Mixed berry and banana smoothie	4.50
Mixed berry and apple smoothie*	4.50
Banana and orange smoothie*	4.50
Tamarillo and kiwifruit smoothie*	5.50
Spirulina smoothie*	5.50
Baobab & blueberry smoothie*	6.00

**denotes dairy free. All smoothies are sweetened with maple syrup*

Milkshakes

Sea salt caramel & vanilla milkshake	4.50
Chocolate milkshake	4.50

Bottled beer and cider

		330ml
Monteith's Original Ale 4.0%	<i>New Zealand</i>	4.50
Steinlager Pure 5.0%	<i>New Zealand</i>	4.50
Peroni 5.1%	<i>Italy</i>	4.50
Monteith's Apple Cider 5.5%	<i>New Zealand</i>	4.50
Coopers Sparkling 5.8%	<i>Australia</i>	5.00

Champagne and Sparkling Wine

		125ml	750ml
NV Prosecco Adami, Garbel, Italy		7.95	32.00
NV Cloudy Bay, 'Pelorus', Marlborough, NZ			50.00
NV Taittinger, Brut, Champagne, France		11.00	60.00
NV Billecart-Salmon, Brut, Champagne, France			70.00
NV Billecart-Salmon, Brut Rosé, Champagne, France			85.00
2002 Dom Pérignon, Champagne, France			150.00
			375ml
2010 Innocent Bystander, Sparkling Pink Moscato, Victoria, Australia			17.00

Wine by the glass and carafe

White	175ml	400ml
2011 Gran Sasso, Trebbiano d'Abruzzo, Italy	6.80	15.00
2010 Terre de Neptune, Picpoul, Languedoc, France	7.25	16.00
2010 Momo, Sauvignon Blanc, Marlborough, NZ	7.40	16.30
2012 Gayda, Chardonnay, Languedoc, France	7.50	16.60
2010 Mt Difficulty, Pinot Gris, Central Otago, NZ	8.90	19.80
2011 Pieropan, Soave Classico, Italy	9.40	20.80
2012 Craggy Range, Sauvignon Blanc, Martinborough, NZ	9.55	21.10

Rosé

2012 Kim Crawford, 'Pansy', Hawkes Bay, NZ	7.25	16.00
2011 Le Poussin Rosé, Languedoc, France	8.10	17.90

Red

2010 Caliterra, Cabernet Sauvignon, Colchagua Valley, Chile	5.40	11.80
2011 Castaño, Monastrell, DO Yecla, Spain	6.55	14.45
2011 Gayda, Grenache, Languedoc, France	7.25	16.00
2006 Domaino Alto, Rioja Crianza, Spain	7.70	17.30
2010 Pencarrow, Pinot Noir, Martinborough, NZ	7.95	17.50
2011 Allegrini, Valpolicella, Verona, Italy	8.45	18.60

Available chilled

2009 Finca Sopenia, Malbec Reserva, Mendoza, Argentina	9.00	20.15
2010 Craggy Range, 'Te Kahu', Hawkes Bay, NZ	9.45	21.15

Merlot, Cabernet Franc, Cabernet Sauvignon, Malbec

We would be more than happy to serve a smaller glass at 125ml, please ask your waiter

Rosé by the bottle

2012 Kim Crawford, 'Pansy!', Hawkes Bay, NZ.	25.00
<i>Merlot, Malbec</i>	
<i>Ripe & crisp with strawberries & cream characteristics, an off dry finish</i>	
2011 Le Poussin Rosé, Languedoc, France.	28.00
<i>Grenache, Cinsault</i>	
<i>Dry with summer fruits, rose petals & floral aromas</i>	

White by the bottle

2011 Gran Sasso, Trebbiano d'Abruzzo, Italy	23.50
<i>Fresh & lively peach fruit with a citrus twist. Refreshing acidity</i>	
2010 Terre De Neptune, Picpoul, Languedoc, France.	25.00
<i>Upfront citrus notes with a stony minerality & a nutty finish</i>	
2011 Momo, Sauvignon Blanc, Marlborough, NZ.	25.50
<i>Ripe tropical fruit with a touch of citrus, great texture on the palate with a crisp finish</i>	



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- 2012 Gayda, Chardonnay, Languedoc, France 26.00
Well balanced with a creamy texture & delicate tropical fruits, just a touch of oak
- 2010 Châteaux du Coing de St-Fiacre, Muscadet, Loire, France 26.50
Dry with pure fruit flavours, good body – great with seafood
- 2012 Wild Rock, Sauvignon Blanc, Marlborough, NZ 28.00
Bright lime, grapefruit & fresh sweet herbs with a full finish
- 2009 Wakefield, Chardonnay, Clare Valley, Australia 29.00
White peach & melon with lime & cashew nuts, a rich texture lingering finish
- 2010 Mt Difficulty, Pinot Gris, Central Otago, NZ 31.00
Stone fruit aromas with a touch of spiced pear, ripe & full
- 2011 Vesevo, Falanghina, Beneventano, Italy 32.00
Full & ripe with fresh pear, intense citrus & a delicate finish
- 2011 Pieropan, Soave Classico, Italy 32.50
Gargenaga, Trebbiano di Soave
Delicious floral notes with zingy acidity & almonds
- 2011 Craggy Range, Sauvignon Blanc, Martinborough, NZ 33.00
Elderflower & lemongrass, an elegant Sauvignon Blanc with plenty of character & long juicy finish
- 2010 Waitaki Braids, Riesling, North Otago, NZ 35.50
Kopapa's Peter Gordon & Michael McGrath are co-owners of this vineyard. Low alcohol & assertive acidity balanced with a fruity sweetness
- 2011 Simonnet-Febvre, Chardonnay, Chablis, France 36.50
Crisp green apples & subtle mineral aromas with a bright vibrant finish
- 2010 The Paddler, Grüner Veltliner, Marlborough, NZ 40.00
Abundant aromatic flavours complement citrus & well rounded rich finish
- 2009 Arboleda, Aconcagua Valley, Chile 42.00
Marsanne, Viognier, Roussanne
A traditional Rhone blend, full bodied with an oily texture of dried apricots, orange blossom & cloves
- 2010 Pegasus Bay, Sauvignon-Semillon, Waipara, NZ 44.00
Dried herbs, citrus peel & gooseberry, a rich spicy finish & great depth
- 2012 Seresin Estate, Gewürztraminer, Marlborough, NZ 46.00
Intense flavours of rose petals, lychee & fresh ginger leading to an intriguing textural palate & a spicy dry finish

- 2011 Mahi, Chardonnay, Marlborough, NZ 49.50
Ripe, concentrated citrus & nectarine flavours, barrel-ferment nuttiness, slightly creamy texture, nice weight & finish

Red by the bottle

- 2010 Caliterra, Cabernet Sauvignon, Colchagua Valley, Chile 22.80
Berries & Violets with tobacco, cedar & great tannin structure
- 2011 Castaño, Monastrell, DO Yecla, Spain 23.00
Bright, fresh raspberry bouquet, densely textured integrated tannins
- 2011 Gayda, Grenache, Languedoc, France 26.00
Lively red fruits, good acidity, medium body with a juicy finish
- 2006 Domaino Alto, Rioja Crianza, Spain 27.00
Classic Rioja in style, packed full of ripe red fruits, soft tannins & subtle oak integration
- 2011 Pencarrow, Pinot Noir, Martinborough, NZ 29.50
Robust flavours of dark cherries & liquorice followed by generous acidity & a full finish
- 2011 Allegrini, Valpolicella, Verona, Italy 32.00
Soft & fruity, light tannins, liquorice spice, a wonderfully gentle finish
Available chilled
- 2009 Finca Sopenia, Malbec Reserva, Mendoza, Argentina 34.00
Intense ripe dark fruits, sweet spice, floral notes, good concentration
- 2009 Cien Y Pico, Garnacha Tintorera, La Mancha, Spain 35.50
Rich, dense & masculine with creamy oak, plummy fruits & a floral edge
- 2010 Craggy Range, 'Te Kahu', Hawkes Bay, NZ 37.00
Merlot, Cabernet Franc, Cabernet Sauvignon, Malbec
Blackberry & cinnamon, fine tannins with a long intense finish
- 2009 Dandelion Vineyard, Shiraz, Barossa Valley, Australia 38.50
Spiced pepper, hints of bramble & dark chocolate, firm fine tannins
- 2010 Wild Rock, 'Cupid's Arrow', Pinot Noir, Central Otago, NZ 40.00
Berries, cranberries & floral notes, a savoury finish of wild thyme
- 2011 Chateau Mont Redon, Lirac, Rhone Valley, France 42.00
Grenache, Syrah, Mouvedre
Complex berry fruit & juicy acidity leads to spicy full bodied finish
- 2009 Main Divide, Pinot Noir, Canterbury, NZ 45.00
Black doris plums, mulberries & savoury characteristics of mushrooms & olives. A long enticing length
- 2009 Domaine Chignard, Fleurie, Les Morieres, France 49.00
Elegant & vibrant, red berry fruits dominate, lively fresh finish
available chilled
- 2007 Pegasus Bay, 'Maestro', North Canterbury, NZ 64.00
Merlot, Malbec, Cabernet Franc
Blackberries, plums, cigar-box & liquorice. Ripe fruit with fine mature tannins, robust & muscular



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- 2009 Man O' War, 'Dreadnought', Syrah, Waiheke Island, NZ 66.00
Intense dark berry fruits with a fragrant spice. An earthy structure highlights the silky tannins
- 2010 Felton Road, Pinot Noir, Central Otago, NZ 90.00
Concentrated, jammy dark berry fruits, well blanched with musk nuance & a savoury edge. Vibrant length
- 2006 Barolo 'Serralunga', Rivetto, Nebbiolo, Piedmont, Italy 95.00
Highly concentrated, deep red in colour with a wonderful aroma of roses. A densely-woven structure without excessive oak on the palate

Dessert wine by the glass and bottle

2009 Muscat de Beaumes de Venise <i>Rhône Valley, France</i> Light in style, reminiscent of citrus notes	75ml 4.75	375ml 19.95
2007 Pegasus Bay 'Finale' <i>Noble Semillon, North Canterbury, NZ</i> A complex floral nose of candied fruit, marzipan & bush-honey with toasted almonds	7.50	45.00
2008 Craggy Range 'Fletcher Family' <i>Noble Riesling, Martinborough, NZ</i> Marmalade & freshly sliced orange aromas with baking spices, mango & stone-fruit – a lovely full & juicy finish		55.00
Pedro Ximenez <i>Fernando de Castilla, Spain</i> Concentrated rich liquid raisins & prunes, an intense lovely sweetness	8.50	500ml 35.00

Port 2007 NV	<i>Niepoort Late Bottled Vintage</i> <i>Niepoort 10 year old Tawny</i>	75ml 6.00 7.00	375ml 25.00
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Cognac Courvoisier Ragnaud Sabourin Hennessy	VS <i>Alliance No 10 VSOP</i> XO	50ml 7.50 11.00 20.00
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Armagnac Baron De Sigognac	<i>10yr Reserve</i>	9.00
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Calvados Chauffe Coeur Tradition	<i>VSOP</i>	7.00
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Grappa Bepi Tosolini	<i>Ramondolo</i>	7.00
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Liqueurs		all at 6.50
Amaretto	<i>Kahlua</i>	
Baileys	<i>Limoncello</i>	
Cointreau	<i>Sambuca</i>	
Drambuie	<i>St. Germain</i>	
Grand Marnier	<i>Luxardo Maraschino</i>	

All spirits & liqueurs are sold as 50ml double measures, except for Port & Sherry at 75ml. If you would like a 25ml measure please let a member of staff know

Sherry	<i>Jerez, Spain</i>	75ml
Manzanilla, Fernando de Castilla (dry and crisp)		5.00
Oloroso, Antique, Fernando de Castilla (rich walnuts and oak)		6.00
Pedro Ximenez, Fernando de Castilla (concentrated sweetness)		8.50

Aperitifs		50ml
Pernod	<i>France</i>	6.50
Campari	<i>Italy</i>	6.00
Pimms	<i>England</i>	6.50

Vodka		
42 below	<i>New Zealand</i>	6.50
Zubrowka Bison	<i>Poland</i>	6.50
Sipsmith	<i>London</i>	7.00
Grey Goose	<i>France</i>	8.50

Gin		
Bombay	<i>England</i>	6.50
Hendricks	<i>Scotland</i>	7.00
Sipsmith	<i>London</i>	7.00
Berkeley Square	<i>England</i>	9.00

Rum		
Havana Club 3Yr	<i>Cuba</i>	6.50
Myers dark	<i>Jamaica</i>	6.50
Appleton	<i>Jamaica</i>	8.00
Bacardi 8 Yr	<i>Cuba</i>	8.00
Santa Teresa '1796'	<i>Venezuela</i>	10.00



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Whisky

J&B Rare	<i>Blended Scotch</i>	6.50
Jamesons	<i>Dublin</i>	7.00
Lagavulin	<i>Islay</i>	8.00
Talisker 10yr	<i>Skye</i>	8.00
Nikka All Malt	<i>Japan</i>	8.00
Jack Daniels Single Barrel	<i>Tennessee</i>	9.00
Glenfiddich 21yr	<i>Speyside</i>	16.00

Bourbon

Makers Mark	<i>Kentucky</i>	7.00
Woodford Reserve	<i>Kentucky</i>	9.00

We serve Fever Tree mixers at £1.80

Fever Tree contains no artificial sweeteners, flavours, colours or preservatives

Freshly squeezed orange juice mixer at £2.00

All other mixers are £1.25

Coffee

Our Kopapa Blend coffee is roasted for us exclusively by Monmouth Coffee Company in Bermondsey and comes from single estate farms in Brazil, Guatemala and Colombia. Our decaffeinated coffee is produced using the Swiss Water Method from beans grown by farmers in Colombia. We use organic milk and also offer non-GM organic soya milk.

Ristretto	2.00
Short Black	2.00
Macchiato	2.20
Long Black	2.30
Flat White	2.90
Latte	2.90
Cappuccino	2.90
Mochaccino	3.10
Hot Chocolate	3.20
Iced Coffee	3.20

Add 50p for an extra shot or soy milk

Kopapa blend coffee beans and decaffeinated grounds are also available to buy
1kg 25.00

Tea

Assam	Genmaicha (Green tea with roasted rice)	All at 2.90
Camomile	Jasmine	
Darjeeling	Lapsang Souchong	
Earl Grey	Mountain Honeybush	
English Breakfast	Mulberry (caffeine free 'green' tea from Thailand)	
Fresh mint	Peppermint	
Green tea	Rooibos Fireside	

Our teas come in a pot large enough for two cups

Soft drinks and minerals

Carton juices (280ml)	1.50
<i>Apple, grapefruit, pineapple, cranberry, tomato</i>	
Hildon mineral water (280ml glass)	1.50
Fever Tree Soft drinks (200ml)	1.80
<i>Indian tonic, naturally light tonic, ginger-ale, lemonade, soda</i>	
ZEO (275ml)	3.00
Lovely Organic apple & elderflower juice (250ml)	2.80
Lovely Organic ginger beer (250ml)	2.80
Coca cola (330ml)	2.40
Diet coke (330ml)	2.40
Hildon mineral water (750ml)	3.50

Peter Gordon's Cookbooks

<i>A World in My Kitchen – (signed hardback)</i>	14.00
<i>Everyday (signed hardback)</i>	20.00
<i>Fusion – a culinary journey (signed hardback)</i>	20.00