



CAFÉ • RESTAURANT

All Day Menu

Light Meals

Midday until 7pm Monday to Friday

Midday until 3pm, 3.30pm – 7pm Saturday & Sunday

Bar snacks

Marinated mixed olives	3.80
Grilled flat bread with babaganoush & olives	3.80
Bread basket (enough for 2).	4.00
Deep-fried pimientos de padron.	4.00
Salt cod croquettes with foaming muscatel vinegar	4.80
Grilled chorizo.	5.80

Light meals

Roast tomato soup with crème fraîche, marinated celery & ciabatta	6.20
Chickpea, piquillo pepper & grilled radicchio salad with feta, hummus & sesame lavosh.	8.90
West Country beef burger, tomato chilli relish, smoked aioli, Emmental & crispy bacon	9.00
Salad of hot-smoked salmon, beluga lentils, braised fennel, hazelnuts, preserved orange & pomegranate dressing	9.60
Steak sandwich with roast tomatoes, caramelised onions & horseradish cream on toasted ciabatta.	10.95
Risotto of wild mushrooms, smoked garlic & spinach	11.50
Caesar salad with grilled corn-fed chicken, baby gem, white anchovies, maple glazed bacon, a soft-boiled egg & croutons.	11.50

Platters

Bread basket (enough for 2).	4.00
Cheese: Berkswell, Ragstone & Harbourne Blue with oatcakes, walnut bread & fruit chutney.	9.40
Mixed: Grilled chorizo, guindilla chillies, hummus, marinated olives, Villarejo Manchego cheese, babaganoush, goat's yoghurt labne & flat bread.	10.50
Charcuterie: Pork rilette with PX Sherry jelly, pork & duck liver terrine, fuet de Vic & chutney	11.50

Peter Gordon's Cookbooks

<i>Vegetables</i> - the new food heroes (signed hardback)	12.00
<i>A World in My Kitchen</i> – (signed hardback)	14.00
<i>Fusion</i> – a culinary journey (signed hardback)	25.00

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[Make a Reservation](#)

Small plates

Baked tofu with yellowbean sauce, pickled mushrooms, green papaya salad.	6.50
Deep-fried Sichuan pepper & chilli salted squid, smoked aioli.	6.80
Burrata with tomato salad, mint & black vinegar Medjool dates	6.90
Warm individual potato, pepper, caramelised onion, spinach & feta tortilla with black olive dressing.	7.40
Spring rolls of slow roasted duck, Sichuan pepper, feta & guindilla chillies, tamarind aioli.	8.10
Queenie scallops, sweet chilli sauce & crème fraîche	8.40
Char-grilled Iberico pork with piquillo pepper salsa	9.00
Crispy soft-shell crab & ham hock, pickled carrot, lychee, cucumber & peanut dressing	9.90
Rare seared Yellowfin tuna, green mango, hijiki & coriander salad, nori sauce.	11.20

Large plates

Tempura spicy dhal inari pocket, caramelised coconut, plantain & pickled green papaya	11.20
Pan-fried cod, miso-buttered vegetables, coconut coriander chutney & paprika crumbs.	16.50
Roast Middle White pork belly with sesame soba noodles, choy sum & tamarind broth	16.50
Roast corn-fed chicken, olive oil mash, wild garlic, morel cream & smoked almond relish.	16.90
Roast New Zealand lamb rump, Israeli cous cous, spring greens & aubergine relish.	19.00

Sides

Green leaf salad, shallots, green beans & mustard dressing.	3.25
Fries with rosemary & garlic salt	3.25
Buttered broccolini & romanesco	3.50

Desserts and cheese

Two sorbets & a ginger snap	5.80
Lemon curd pavlova roulade, pistachio ice cream.	6.20
A plate of home-made biscuits & chocolates	6.50
Warm black rice & coconut pudding, pineapple caramel, pandan marshmallow, furikake	7.00
Crema Catalana, burnt orange jelly, blood orange & cardamom sorbet, coriander cress	7.00
Peanut butter parfait with Original Beans 75% Piura Criollo chocolate delice, sea salt caramel & chocolate crumble	7.20
Cheese: Berkswell, Ragstone & Harbourne Blue with oatcakes, walnut bread & fruit chutney.	9.40

A discretionary 12.5% service charge will be added to your bill.
 Please inform your waiter if you are allergic to any food items.
 We're sorry, but we cannot guarantee the absence of nuts in our dishes.