



CAFÉ • RESTAURANT

Dinner Menu

Availability

Midday until 10.30pm Monday - Friday
4.30pm until 10.30pm Saturday
4.30pm until 9.30pm Sunday

Bar snacks & Light Meals

Olives marinated with lemon & chilli oil	3.80
Bread basket (enough for 2).	4.00
Grilled flat bread with babaganoush & olives	4.80
Grilled chorizo.	5.80
Mixed platter of grilled chorizo, pickled cucumber, carrot hummus, Villarejo Manchego, marinated olives, babaganoush, goat's curd & flat bread.	10.50

Spiced tomato, piquillo pepper & haricot bean soup with chilli yoghurt & grilled flat bread	6.50
Salad of Belper Knolle, roast grapes, mixed leaves, pickled king oyster mushrooms, walnuts & black vinegar dressing	10.80

West Country Beef burger, tomato chilli relish, smoked aioli, Emmental, crispy bacon & coleslaw.	9.90
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Salad of Hansen & Lydersen smoked salmon, baby gem, cucumber, green beans, crème fraîche, parsley couscous & lemon dressing	12.50
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Caesar salad with grilled corn-fed chicken, baby gem, maple glazed bacon, white anchovies, a soft-boiled egg & croutons	12.50
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Small plates

Hansen & Lydersen smoked salmon tartare with crème fraîche & beetroot	6.00
Deep-fried sesame & Urfa chilli salted squid, sumac mayonnaise	6.80
Burrata mozzarella with black-vinegar Medjool dates, roast butternut squash, mint & preserved lemon.	7.50
Warm Jersey Royal & spinach tortilla with brown butter mascarpone, pecorino & hazelnut	7.60
Tempura spicy dhal inari pocket, caramelised coconut & pickled green papaya	8.00
Spring rolls of slow roasted tom yum pork, coriander & wombok with tamarind aioli	8.10
Pomegranate glazed lamb breast with Turkish yoghurt	9.00
Seared New Zealand venison with aubergine, red onion & lime salad	9.50
Pan-fried king scallops, sweet chilli sauce & crème fraîche	9.90

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Large plates

Sautéed chickpeas with piquillo peppers, pangrattato, poached duck egg, Belper Knolle & merlot figs	15.00
Twice cooked Middle White pork belly with sweet potato puree, cucumber lychee salad, peanuts & sweet chilli coconut sauce	17.00
Pan-fried cod with haricot beans, black olive tapenade, hispi cabbage & vanilla butter sauce	17.20
English veal schnitzel, garlic roast potatoes with balsamic, savoy cabbage & verjus marsala sauce	19.80
21 day aged sirloin (min 450g) for two people, violet artichokes, grilled radicchio & teriyaki jus. (45 mins cooking time)	39.00

Sides

Green leaf salad, shallots, green beans & mustard dressing	3.95
Fries with rosemary & garlic salt	3.95
Buttered broccolini	3.95
Jersey Royals with mint & butter	3.95

Desserts and cheese

Sorbets : camomile & mint, raspberry & ginger (served with a ginger snap) Two scoops	5.80
Three scoops	7.90
A plate of home-made biscuits & chocolates	6.50
Blood orange, white chocolate & vanilla ganache, poached pears, caramelised filo wafer & coriander cress	6.80
Peanut butter parfait with Original Beans 75% Piura Criollo chocolate delice, sea salt caramel & chocolate crumble	7.60
Apple & quince charlotte with preserved lemon custard	7.60
Cheese: Berkswell, Ragstone & Colston Bassett stilton with oatcakes, walnut bread & membrillo.	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.