Appetizers and side dishes

1. **Pan con ali oli** 5,75
Garlic bread with garlic mayonnaise

2. **Pan con mantequilla de hierbas** 5,75
French bread with garlic mayonnaise, tapenade and herb butter

3. **Pan tostado con mozzarella** 7,00
Toasted bread with mozzarella

4. **Pan tostado con salmón ahumado** 7,25
Toasted bread with smoked salmon

5. **Pan con Sobreasada** 7,00
Naan bread with tapenade of chorizo, olive and tomato

6. **Sopa de Goulash** 6,75
Goulash soup (with bread)

7. **Sopa de Pollo** 6,75
Chicken soup (with bread)

8. **Nachos** 9,25
Tortilla chips topped with melted cheese, onion and jalepenos (also possible with chicken or beef) +2.50

Salads

9. **Pollo Ceaser salada** 13,75
Chicken, parmesan cheese, croutons, boiled egg, anchovies, dressing

10. **Ensalada de salmón ahumado** 12,75
Smoked salmon, cucumber, tomato, olives, red onion, capers, spring onion with honey-mustard dressing

11. **Ensalada mixta** 10,75
Vegetarian salad with mixed lettuce, feta cheese, tomato, cucumber, olives, mushrooms and dill sauce

12. **Burrata salade** 12,25
Burrata, tomato, pesto, pine nuts, olijfolie en balsamico

Cold Tapas/Vegetarian

13. **Aceitunas aliñadas** 6,25
Marinated olives in garlic

14. **Sweet Peppers** 6,25
Bell peppers filled with cream cheese

15. **Champiñones en adobo** 6,25
Marinated mushrooms in olive oil, garlic and rosemary

16. **Queso Macheg con pan tostado** 6,75
Spanish cheese with toasted bread

17. **Guacamole dip** 7,25
Dip of fresh avocado, tomato, onion, sour cream, herbs, served with tortilla chips

Cold Tapas / Meat

18. **Carpaccio de lomo** 9,75
Carpaccio, pine nuts, onion, capers, parmesan cheese

19. **Jamón Serrano con melón** 7,25
Serranoham with melon

20. **Pollo ahumado con piña** 6,75
Smoked chicken with pineapple

Cold Tapas / Fish

21. **Ostras - 3 Piezas** 11,25
Oysters with lime and pepper (3 pieces)

22. **Carpaccio de Salmón** 10,50
Salmon carpaccio with spring onion and capers, pine nuts and parmesan cheese

23. **Anchoas aliñadas** 6,75
Anchovies marinated in garlic oil

Warm Tapas Vegetarian

24. **Champiñones fritos en salsa ajo** 6,75
Fried mushrooms in tempura batter

25. **Fêta al horno con miel** 6,75
Goat cheese from the oven, with honey and almonds

26. **Jalapeños** 6,75
Fried Spanish peppers stuffed with cream cheese

27. **Quesadillas** 6,75
Flour tortillas with cheese and vegetables

28. **Patatas bravas** 6,75
Fried potato cubes with rosemary and garlic mayonnaise

29. **Cebollas fritas con ali oli** 6,75
Fried onion rings with garlic mayonnaise

Warm Tapas Meat

30. **Lomo con salsa picante** 7,00
Beef tenderloin tips in a spicy sauce

31. **Chuletas de cordero con miel y tomillo** 7,25
Lamb chops with honey, thyme and red wine sauce

32. **Pincho de lomo con salsa de pimiento** 7,25
Skewer of beef with pepper sauce

33. **Alitas de pollo en salsa picante** 7,00
Chicken legs in a spicy sauce

34. **Albóndigas** 6,75
Meatballs in a Spanish spicy sauce

35. **Costillas al Horno** 7,00
Marinated spare-ribs.

36. **Chorizo** 6,75
Grilled Spanish sausages

37. **Empanadas de carne** 6,75
Pastries filled with minced meat

38. **Lomo de cerdo** 6,50
Pieces of pork in a mushroom sauce

39. **Datiles con fêta y bacon** 6,75
Dates stuffed with goat cheese and wrapped in bacon

40. **Pollo Caribeño marinado** 6,75
Caribbean marinated chicken

Warm Tapas Seafood

41. **Calamares** 6,75
Fried calamari with garlic mayonnaise

42. **Camarones en salsa de ajo** 6,75
Peeled prawns in garlic oil

43. **Mejillones en salsa picante** 6,50
Mussels in a spicy sauce

44. **Gambas al ajillo** 7,00
Fried shrimps (unpeeled) in garlic oil

Tapas-Arrangement de luxe

for 2 pers € 55.00

4 cold and 6 hot Tapas

(served in 2 servings)

Surprise menu composed of various cold and hot dishes from our tapas menu.

Meat Grill

45. **Bife de Cuadril** 24,50
Steak: a tastsy lean steak 250 gr.

46. **Bife Ancho** 27,50
Rib-eye: marbled sirloin 300 gr.

47. **Bife de Chorizo** 26,50
Sirloin: a typical Argentinian steak 250 gr.

48. **Bife de Lomo** 29,50
Tenderloin, the most tender steak 250 gr

49. **Chuleton de Ternera** 29.50
Grilled T-bone steak 450 gr.

50. **Mixed grill** 28,50
Grilled mixed meat

51. **Chuletas de Cordero** 25,50
Grilled lamb cutlets (New Zealand)

52. **Spare-Ribs** 24,50
Marinated spare-ribs 600 gr.

53. **Lomo de Cerdo** 24,50
Grilled pork tenderloin with mushroom sauce

54. **Lamsrack** 28,50
Grilled rack of lamb

55. **Burger COPACABANA** 19.50
Beef burger with mixed lettuce, copa sauce, red onion, gherkin, tomato, cheese, bacon (with fries)

56. **Chicken Satay** 19,50
Skewered marinated chicken breast, peanutsauce and cassava (with fries)

Seafood Grill

57. **Gambas el Ajo** 24,50
Large prawns in garlic oil (unpeeled)

58. **Salmón a la parrilla** 24,50
Grilled salmon 250 gr.

All our main courses are served with salad and 1 side dish of your choice: fries or patatas bravas.

Nagerechten

59. **Tarta de queso** 6,75
Cheesecake, strawberries, whipped cream

60. **Tiramisu con helado de canela** 7,00
Tiramisu homemade with cinnamon ice cream, whipped cream

61. **Copalabamba** 6,75
Straciatella ice cream with chocolate sauce and whipped cream

62. **Helado straciatella, 2 salsas y nata** 6,75
Straciatella ice cream with chocolate sauce and whipped cream

63. **Ensalada de frutas con nata** 6,75
Fruit salad with strawberry sauce and whipped cream

64. **Tartufo limoncello** 7,00
Lemon ice cream with Limoncello and whipped cream

65. **Crème Brulée** 7,00
Creamy pudding, custard

66. **Plátano Frito** 7,50
Fried banana in caramel sauce

Menu

COPACABANA

Steaks Tapas & Cocktails