


# Buen provecho!

LET'S EAT

## BITES

 EDAMAME .....	4.50
COPAS HOUSE DIPS	
 CARROT DIP .....	2.50
 ZUCCHINI DIP .....	2.50
 CHICKPEA DIP .....	2.50
SPINACH DIP .....	2.50
CHEESE DIP .....	2.50
EGGPLANT DIP .....	2.50
DIP PLATTER .....	6.50
ALL THREE DIPS SERVED ON COPAS BOARD	


## HOT BITES

FRIED JALAPENO PEPPERS .....	4.75
QUESO CRUJIENTE (GOAT CHEESE FRITTERS) .....	6.95
TRIO MUSHROOM PLATTER .....	7.25
GRILLED, BREADED AND SIZZLING MUSHROOM PLATTER	
 CRISPY TENDER CHICKEN .....	4.95
BUFFALO SAUCE	
 DYNAMITE SHRIMP .....	6.95



## HOMEMADE OLIVES

CHILI OLIVES .....	3.00
WITH CHILI SHATTA	
STUFFED GREEN OLIVES .....	3.00
WITH SMOKED ALMONDS	
BREADED GREEN OLIVES .....	4.50
STUFFED WITH GOAT CHEESE	
OLIVES PLATTER .....	8.00
3 OLIVE PLATES OF YOUR CHOICE	

## YUMMY CHEESES

 HALLOUMI CHEESE .....	3.95
PESTO SAUCE AND CHERRY TOMATOES	
SMOKED CHEESE .....	4.25
WITH CORIANDER	
CHILI CHEDDAR CHEESE .....	4.25
CHEESE PLATTER .....	12.50
3 TYPES OF CHEESE OF YOUR CHOICE	

## SALADS

ICEBERG WITH HALLOUMI CHEESE .....	5.25
HALLOUMI CHEESE ON FRESH GREENS, BASIL AND TOMATOES SERVED WITH HERB DRESSING	
SMOKED SALMON SALAD .....	7.50
ROCCA, CHERRY TOMATO AND CARAMELIZED WALNUTS SERVED WITH BALSAMIC DRESSING	
MEDITERRANEAN SALAD .....	5.25
BABY LEAVES, SWEET CORN, CUCUMBER, TOMATO, RED RADISH, SPRING ONION, CHICKPEA, AVOCADO SERVED WITH LEMON GINGER DRESSING	
 SHRIMP SALAD .....	7.75
SHRIMP, MIXED LEAVES, CUCUMBERS, CARROTS, CHERRY TOMATOES WITH HERB DRESSING	
 COPAS CENTRAL SALAD .....	5.75
LETTUCE, ROCCA, SUNDRIED TOMATOES, CHERRY TOMATOES, BABY CORN, FETA CHEESE WITH RANCH DRESSING	

## PINXTOS

OUR SPECIAL SELECTIONS ON MINI FRENCH BREAD

SMOKED SALMON .....	5.25
SERVED ON FIELD GREENS WITH CRÈME MIXED WITH DICED ONIONS AND GHERKINS	
GRILLED HALLOUMI CHEESE .....	3.75
ROCCA & SUN DRIED TOMATO TOPPED WITH BASIL AND OLIVE OIL	
CHICKEN CONFIT .....	3.75
SERVED ON ROCCA WITH ONIONS AND MUSTARD SEEDS	
ROSEMARY CREAM BEEF .....	5.25
BEEF, ROSEMARY, MUSTARD & CREAM CHEESE	

SHRIMP AVOCADO .....	5.25
AVOCADO, SHRIMPS, LEMON, SALT & CRUSHED PEPPER	
GRILLED SEASONAL VEGETABLES .....	3.75
PINXTOS BOARD .....	11.25
1 PINXTOS FROM EACH OF THE ABOVE	

## POTATOES

 POUTINE FRIES .....	3.25
FRENCH FRIES, CHEDDAR CHEESE, JALAPEÑOS, CORIANDER WITH DEMI GLACE	
PATATAS BRAVAS .....	3.25
SERVED WITH GARLIC AIOLI SAUCE	
POTATO CUBES .....	3.25
TRADITIONAL FRIED POTATO IN GARLIC OLIVE OIL AND CORIANDER	
COPAS FRENCH FRIES .....	3.25
LIGHTLY COATED IN PARMESAN CHEESE	
3 PZ PLATTER .....	8.50
3 POTATOES OF YOUR CHOICE	

## COPAS SIZZLING PLATES

BEEF TENDERLOIN .....	8.25
TENDER BEEF ON A HOT PLATE WITH BUTTER, CRUSHED BLACK PEPPER AND SEA SALT	
TENDER CHICKEN .....	6.75
CHICKEN CUBES SERVED WITH HERBS,BUTTER MUSHROOM & LEMON SAUCE	
FRIED CALAMARI .....	5.95
LIGHTLY COATED FRIED CALAMARI RINGS SERVED WITH WASABI MAYO	
MINI BEEF SAUSAGE .....	5.95
FRESH MINI SAUSAGE WITH SMALL DICED TOMATO, ONIONS, HOT GREEN CHILI & GARLIC	
CHILI SAUTÉED MUSHROOMS .....	4.25
SERVED WITH OLIVE OIL & SPRING ONION, TOPPED WITH RED CHILI	
SAUTÉ CHILI SHRIMP .....	8.25
WITH GARLIC CORIANDER IN OLIVE OIL & LEMON SPICE TOPPED WITH PAPRIKA	

## MAIN DISH

PAELLA DE MARISCO .....	12.75
SEAFOOD PAELLA: SHRIMP, CALAMARI, FILLET FISH, MUSSELS, RICE, ONION, GARLIC, RED, GREEN & YELLOW PEPPER	
PAELLA POLLO .....	8.95
TRADITIONAL CHICKEN PAELLA WITH PEAS AND SAFFRON	
PECHUGA DE POLLO .....	8.75
GRILLED CHICKEN BREAST WITH GRILLED VEGETABLE & CHERRY TOMATO SERVED WITH CREAM SAUCE	
GRILLED SALMON FILLET .....	14.25
GRILLED SALMON FILLET SERVED WITH RADISH LEMON SAUCE	
BEEF CARNE TIERNA .....	18.25
BUTTERED VEGETABLES & MASHED POTATO WITH MUSTARD SEEDS SAUCE	
GRILLED RIBEYE STEAK .....	28.00
RIBEYE STEAK WITH CLASSIC MASHED POTATO SERVED WITH SAUTÉED VEGETABLES	
 PASTA PUTTANESCA .....	5.25
OLIVE OIL, ONIONS, GARLIC, CHERRY TOMATOES, BLACK OLIVES, PARSLEY, ANCHOVIES, CAPERS	
 PENNE ARABIATTA .....	5.25
TOMATO, GARLIC, THYME, PARSLEY, GREEN CHILIS, PARMESAN CHEESE	
 SPANISH TAPAS PLATTER .....	14.50
BEEF CHORIZO, TURKEY, STUFFED OLIVES, WALNUTS, CROUTONS, SMOKED ALMONDS, FRUITS, CHERRY TOMATOES, CAMEMBERT CHEESE, DRIED FIGS, CRACKERS	

## SHARING DESSERTS

 NUTELLA CHOCOLATE CREPES .....	4.25
 APPLE CRUMPLE .....	4.25
WITH VANILLA ICE CREAM	



- NEWLY INTRODUCED ITEMS

• YOU CAN ORDER YOUR TRADITIONAL CHICKEN WINGS, BURGERS, ETC. FROM OUR WAITER

• ALL PRICES ARE IN JORDANIAN DINARS

• ALL PRICES ARE SUBJECT TO APPLICABLE TAX & SERVICE CHARGE.



COCKTAILS

AT COPAS CENTRAL, WE USE ALL FRESH INGREDIENTS (NO CANS)

MOJITOS

REGULAR MOJITO, BLUE MOJITO, PASSION FRUIT MOJITO, STRAWBERRY LIME MOJITO, LYCHEE MOJITO, PEACH MOJITO, HERBS MOJITO

BY GLASS	BY CARAFE	BY PITCHER
6.95	9.95	25.00

FROZEN & DAIQUIRI

MARGARITA, PINA COLADA, DAIQUIRI(STRAWBERRY, PEACH, KIWI) GREEN SOUR DAIQUIRI, ENTICING FASHION, CANDY LANDY

BY GLASS	BY CARAFE	BY PITCHER
6.95	9.95	25.00

SANGRIAS

RED & WHITE SANGRIA WITH FRESH FRUITS

BY GLASS	BY CARAFE	BY PITCHER
6.95	11.95	31.95

MARTINIS

CLASSIC MARTINI, LYCHEE MARTINI, APPLE MARTINI, COSMOPOLITAN, PLATANO MARTINI, LONDON SPICES

BY GLASS
6.95

COPAS SPECIAL COCKTAILS

SEX APPEAL, ALMOST HEAVEN, POMEGRANATE HELL, ESPECIAL WHISKY, FLORENCE COCKTAIL, VODKA DETOX, SPIRIT OF NATURE, SPRING OF WINTER

BY GLASS	BY CARAFE	BY PITCHER
6.95	10.95	28.00

SHOTS

COPAS BESPOKE SHOTS

BREAKING BAD, BRAIN DEAD, COPAS ON FLAMES, BROWN CINNAMON, T.V STATIC, BLACK LINE

BY 1 SHOT	BY 5 SHOTS	BY 10 SHOTS
5.95	25.00	45.00

\*OUR POPULAR SHOTS ARE AVAILABLE  
ASK YOUR BARMAN FOR DESCRIPTION OF EACH SHOT

SPIRITS

WHISKEY

	BY GLASS	BY BOTTLE
JAMESON	6.50	72.00
JACK DANIELS HONEY	6.50	75.00
J&B	7.00	79.00
CHIVAS REGAL 12 YO	7.95	100.00
JAMESON BLACK BARREL	7.95	105.00
JOHNNIE WALKER BLACK LABEL	7.95	100.00

- ASK FOR OUR WINE LIST
- ALL PRICES ARE IN JORDANIAN DINARS
- ALL PRICES ARE SUBJECT TO APPLICABLE TAX & SERVICE CHARGE

WHISKEY PREMIUM

CHIVAS REGAL EXTRA	8.95	115.00
JOHNNIE WALKER DOUBLE BLACK	8.75	139.00
1000ML		
CHIVAS XV 15 YO	9.95	120.00
JOHNNIE WALKER GOLD LABEL	11.50	163.00
CHIVAS REGAL 18 YO	15.000	189.00

WHISKEY SINGLE MALT

GLENLIVET FOUNDER RESERVE	9.95	119.00
GLENFIDDICH 12 YO	10.50	129.00
GLENFIDDICH 15 YO	16.00	175.00

VODKA

ABSOLUT	5.95	60.00
STOLICHNAYA RED	5.95	60.00
RUSSIAN STANDARD	6.25	70.00
STOLICHNAYA GOLD	6.25	70.00
RUSSIAN STANDARD PLATINUM	6.95	76.00
TITOS	5.95	62.00
ELYX	7.95	99.00
BELUGA NOBLE	7.25	79.00
BELUGA TRANSATLANTIC	7.95	99.00
LEGEND OF KREMLIN	8.25	105.00
KETEL ONE	8.25	105.00

VODKA PREMIUM

BELVEDERE	9.00	109.00
GREY GOOSE	8.25	105.00
BELUGA ALLURE		225.00
BELUGA GOLD LINE		350.00

TEQUILA

OLMECA WHITE	5.95	70.00
OLMECA GOLD	6.25	72.00
JOSE CUERVO WHITE	6.50	79.00
LUNAZUL WHITE	7.50	89.00
PATRÓN CAFE	6.25	69.00
JOSE CUERVO GOLD	6.95	85.00

TEQUILA- PREMIUM

DON JULIO WHITE	9.00	130.00
PATRÓN SILVER	10.00	135.00
DON JULIO REPOSADO	10.00	135.00
PATRÓN GOLD AÑEJO	11.00	150.00

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	BY GLASS	BY BOTTLE
BEEFEATER	6.25	69.00
GORDON’S	7.25	80.00
BOMBAY SAPPHIRE	7.25	80.00
TANQUERAY	7.75	82.00
HENDRICKS	7.95	100.00

RUM

HAVANA CLUB	6.25	65.00
BACARDI	6.75	75.00
CAPTAIN MORGAN SPICED 1000 ML	6.75	92.00

COGNAC

MARTELL VS	12.95	159.00
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APERITIFS & DIGESTIVES

KAHLUA, MALIBU, AMARETTO, SAMBUCA, MARTINI ALL FLAVOURS, JAGERMEISTER, SKINOS MASTIHA, BAILEYS, APEROL, CAMPARI, GOLDSCHLAGER

BY GLASS	BY BOTTLE
6.95	79.00

BEER

LOCAL

AMSTEL BOTTLE	5.50
CARAKALE BOTTLE	6.50
AMSTEL DRAUGHT	5.50
PETRA DRAUGHT	5.00
HEINEKEN DRAUGHT	7.25

IMPORTED BEER

CORONA, HEINEKEN, ALMAZA, TAYBEH	7.50
MAHOU	4.75

SOFT DRINKS

PEPSI, DIET PEPSI, 7UP, DIET 7UP	3.25
REDBULL ENERGY DRINK	
REDBULL SUGAR FREE	3.75

	SMALL	LARGE
WATER (LOCAL)	1.95	2.95
HILDON WATER (STILL)	1.95	3.95
HILDON WATER (SPARKLING)	2.95	4.75
PERRIER WATER		3.75

G+GINSENG SODA WATER, TONIC WATER, GINGER ALE, PINK LEMONADE, BITTER LEMON, CRANBERRY	3.50
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FRESH JUICE (ORANGE, LEMON)	5.00
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HOT DRINKS

NESPRESSO COFFEE	3.50
DOUBLE NESPRESSO	5.00

# WINE LIST

## WINE BY GLASS

### RED WINE

#### LOCAL

Saint George – Merlot 6.25

#### IMPORTED

Torresella – Merlot – Italian 7.50

Long Mountain – Cabernet Sauvignon 7.95  
South African

B&G- Cabernet Sauvignon-French 8.25

### WHITE WINE

#### LOCAL

Saint George – Pinot Grigio 6.00

#### IMPORTED

Torresella – Pinot Grigio – Italian 7.25

Long Mountain – Chardonnay - South African 7.95

B&G - Sauvignon Blanc - French 8.25

### ROSÉ WINE

#### LOCAL

Saint George – Shiraz 6.50

#### IMPORTED

Torresella – Pinot Grigio – Italian 7.50

B&G Rose D’Anjou - Gamay, Grolleau - French 7.95

### RED WINE

#### LOCAL

Saint George - Merlot 28

Powerful yet fresh with smooth tannins, hints of blueberry and sour cherry with cedar and blond tobacco notes with a long mocha finish

Saint George - Cabernet Sauvignon 28

Full-body, velvety, cocoa aromas and soft cinnamon spices, smooth tannins with black cherries and plums

JR Classic - Shiraz 34

Medium bodied with a deep ruby color with violets, herbs and spice, red berry, ground pepper and currant flavors. It is well balanced with a long sweet finish

### ITALIAN

Torresella - Veneto IGT 32

Merlot - dry with a distinctive vinous aroma and a delicately herbaceous flavor. Its taste highlights well-structured, rounded fruit, but also considerable body and moderate tannins

Santa Margherita - Chianti Classico Riserva DOCG 45

Sangiovese, Cabernet Sauvignon, Merlot - Aromas from cherries and plums, with tannic, oak-aged flavors which are bright and round, with a dry, warm, earthy aftertaste

Santa Cristina - Toscana IGT 45

Sangiovese, Shiraz, Cabernet Sauvignon, Merlot - Full-bodied with purplish highlights, offers fruity notes of cherries, blackberries, and plums fused with aromas of vanilla and coffee.

Frescobaldi Castelgiocondo - Brunello di Montalcino DOCG 75

Sangiovese - Complex aromas of raspberry and blackcurrant, with subtle hints of blueberry, enriched by elegant floral notes with cinnamon, pepper and a leathery feel

### FRENCH

B&G – Pays d’Oc 38

Cabernet Sauvignon – Good intensity wine that has hints of ripe black fruits with spicy notes

Louis Eschenauer - Bordeaux 39

Merlot, Cabernet Sauvignon - Celebrates its own typical aromas, with red summer fruits from blackcurrant to green pepper, with spice and even hay notes. Good tannic structure, with traces of licorice

B&G - Saint-Emilion 48

Merlot, Cabernet Franc - The notes of red fruits are concentrated, developing a wide range of aromas including vanilla with a leathery texture balanced with velvety tannins.

Pere Anselme La Fiole - Châteauneuf-du-Pape 75

Cinsault, Mourvedre, Shiraz, Grenache - Full-bodied, fruity and spiced. Reminiscent of ripe berries, cherry “eau-de-vie”, warm spices and truffles.

Baron Nathaniel - Pauillac 67

Malbec, Merlot - Rich, full bodied and tannic, it has an uncanny ability to combine a regal character, with a sense of sternness and elegance.

### CHILEAN

Castillo de Molina - Cachapoal Valley 45

Cabernet Sauvignon - Intense ruby and violet hues and a display of an expressive, complex bouquet, full of fresh fruits such as black cherries, plums and blackberries, with a subtle touch of black pepper, vanilla, chocolate and tobacco

Santa Digna - Central Valley 45

Shiraz, Syrah - Mouth coating cherry spice mingled with ripe plum, fetching hints of raspberry and integrated oak

Escudo Rojo- Maipo Valley 49

Cabernet Sauvignon – Dry and spicy wine with flavours of blackcurrant and raspberry

\* Prices are subject to sales tax and service charge

SOUTH AFRICAN

KWV – Western Cape

Merlot – Prominent aromas of ripe plum and sour cherry with hints of black pepper

Long Mountain - Breede River Valley

Cabernet Sauvignon - Deep color, good tannin structure, moderate acidity and aromas of blackcurrant, tomato leaf, dark spices and cedar wood

Man Family – Western Cape

Syrah – Presents complex aromas with flavors of black currant and plum

ROSÉ WINE

Saint George – Jordanian

Shiraz - Aromas of blackberries, raspberries and ripe strawberries with just a touch of aniseed and spices such as cloves and cinnamon

Torresella - Italian

Pino Grigio, pale blush pink colour and bouquet is characterized by delicate hints of citrus fruits and wild berries

B&G Rose D’Anjou - French

Gamay, Grolleau - Intense salmon-pink, with fruits and overtones of sweet red fruits and spices.Fine and elegant with ripe red berries and hints of a black pepper aroma

WHITE WINE

LOCAL

Saint George - Pinot Grigio

Crisp, developing aromas of yellow lemon curd, hints of dried herbs and almonds

Saint George George – Chardonnay

Strong creamy notes of custard, butter and vanilla combined with almond and chestnut. With golden apple pie, quince and lemon curd followed by smooth aromas of vanilla and soft oak

JR Classic - Sauvignon Blanc

Light bodied wine with a shiny golden color. Refreshing, crispy and highlighted by citrus aroma with hints of orange

ITALIAN

Torresella - Veneto IGT

Pinot Grigio - Old rosé color and characterized by its delicate hints of citrus fruits and wild berries. On the palate it is light and vibrant

Casale Del Grillo - Frascati Superiore DOC

Malvasia - With a delicious aroma and a pronounced pale gold color it is beautifully ripe. Through the fruit concentration comes a fine line of wonderful citrus acidity, velvety and fresh

Lamberti Trevenezie

Chardonnay - Pale with a pronounced bouquet of exotic fruit and wildflowers, with an attractive lingering aftertaste of apples and bananas

Santa Margherita – Trentino-Alto Adige

Pinot Grigio - Dry wine with straw yellow color. Its clean, intense aroma and bone-dry taste with an appealing flavor of golden apples, which creates great personality and versatility

FRENCH

B&G - Gascone

46 Sauvignon Blanc, Sémillon - Fresh scents of exotic fruits with a hint of blackcurrant buds offering lovely crisp notes of lemon with a lingering citrusy finish

37 Domaine Laroche – Chablis

45 Chardonnay - Dry and straw yellow colored. White showcases a complex nose releasing floral, fruity and mineral scents. Char med with this medium-bodied wine revealing a broad texture and a long finish.

Calvet - Sancerre

29 Sauvignon Blanc, Sémillon - Floral aromas which are rich and ripe on the palate with typical Sauvignon Blanc characteristics of gooseberry hints, citrus and herbaceous nettle

CHILEAN

Castillo De Molina - Casablanca Valley

32 Chardonnay - Lots of fruit and freshness it is balanced with very good acidity

Santa Digna - Central Valley

37 Sauvignon Blanc - Easy drinking, full-flavored Sauvignon, quite floral with some melonand lime characteristics

Escudo Rojo - Maipo Valley

49 Sauvignon Blanc - Succulent, fresh and elegant, while the crisp mid-palate explodes with flavor, dominated by white peach, grapefruit and passion fruit

SOUTH AFRICAN

Long Mountain - Breede River Valley

27 Chardonnay - Light yellow hues, it has bell pepper and apricot aromas with a hint of lemon zest

27 KWV - Western Cape

45 Sauvignon Blanc - Elegant and refreshing with tangs of grapefruit, lime and guava

Man Family – Western Cape

32 Chenin Blanc – Crisp with vibrant aromas of quince, pear and pineapple

CHAMPAGNE & SPARKLING WINE

Mini Sparkling Wine – Lamberti

31 Santa Margherita – Prosecco Valdobbiadene DOCG

Fairly dry with fine refreshing bubbles, with aromas of fresh green pineapple, white flowers and hints of green

36 Nicholas Feuillatte- Champagne Brut

99 Pale gold in color, abundance of delicate bubbles. Floral aromas of fruit with subtle predominance of white fruit: pear, apple, almonds and hazelnuts. Fresh opening, smooth, pleasant and balanced.

37 Moet et Chandon - Champagne Brut

47 A fresh crisp palate reveals white-fleshed fruits (apple, pear, white peach), citrus fruits, floral notes (lime blossom), elegant hints of brioche and fresh nut

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