

# Lunch

DAILY  
12:00 PM – 5:30 PM

From the kitchen of Copamarina Beach Resort and Spa

## COCKTAILS

Ask about our Signature Cocktails. Full bar available.

Copa Sunset <i>Vodka, lime juice, watermelon, passion fruit</i>	\$10
Piña Colada <i>Rum, pineapple juice, coconut milk</i>	\$10
Long Island Iced Tea <i>Vodka, Gin, Rum, Tequila, Triple Sec, orange juice, coke</i>	\$10
Margarita <i>Tequila, Triple Sec, sour mix, lime juice, salt</i>	\$10

## STARTERS

Sopa del Día <i>Homemade soup of the day</i>	\$5
Pastelillos de Maíz con Bacalao <i>Corn turnover filled with salted cod</i>	\$12
Tacos de Cerdo o Mahi-Mahi <i>Pork tacos with apple-jicama or Mahi-Mahi tacos with mango-pineapple chutney</i>	\$12
Tuna Tartar <i>Served with homemade taro root chips</i>	\$14
Cóctel de Camarones <i>Shrimp Cocktail served with cocktail sauce</i>	\$18

## MAINS

Costillas de Cerdo a la BBQ <i>Cinnamon-butter rubbed BBQ Ribs</i>	\$17
Cerdo a la Milanese <i>Pork milanese served with fettuccini a la alfredo</i>	\$18
Mofongo de Viandas <i>Fresh grouper in a lemon &amp; garlic sauce</i>	\$22
Fettuccini Pomodoro <i>Fettuccini a la pomodoro with shrimp, prosciutto and basil</i>	\$21
Churrasco <i>Grilled skirt steak served with Mampostea'o rice</i>	\$21
Filete de Chillo <i>Fresh Snapper filet</i>	\$28
Pesca del Dia <i>Fresh catch of the day</i>	MP
Langosta Caribeña <i>Fresh Caribbean Lobster</i>	MP

## PIZZAS

Cheese	\$8   \$15
Margaretta	\$12   \$17
Margaretta VIP	\$13   \$20
Surf & Turf	\$13   \$20

## BEERS

Ask about our Craft Beer selection

Magna	\$4.5
Medalla Bottle	\$4
Michelob Ultra	\$5
Corona Extra	\$5
Modelo	\$6
Heineken	\$5
Heineken Draft	\$6
Boqueron Crash Boat IPA	\$7
Boqueron Blonde	\$7

## WINES

Sycamore Lane, Chardonnay or Merlot	\$7
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## SALADS

Ensalada del Chef <i>Iceberg lettuce, turkey, ham, tomato, swiss cheese and a hard-boiled egg in the dressing of your choice</i>	\$13
Ensalada de Espinaca <i>Fresh spinach, blue cheese, bacon, walnuts and dried cranberries in a honey-mustard dressing</i>	\$14
Ensalada de Quinoa <i>Quinoa, lentils, broccoli, carrots, chives and currants in a pomegranate-curry dressing</i>	\$18

## SANDWICHES

Served with fries, side garden salad or mixed fruits

Ensalada de Pollo Pita <i>Pita filled with chicken salad, dried cranberries, celery, onion and kale, served with a Greek yogurt dressing</i>	\$12
Club Sandwich <i>Turkey, ham, b.l.t. and swiss cheese</i>	\$12
Chicken Sandwich <i>Grilled chicken, lettuce, tomato, avocado and swiss cheese with homemade pesto-mayonnaise</i>	\$12
Croque Madame <i>Black forest ham, Gruyere cheese and fried egg over toasted brioche bread</i>	\$14
Caprese Sandwich <i>Fresh mozzarella, tomato, arugula and pesto</i>	\$12
Cubano Sandwich <i>Pork, sweet ham, pickles, mustard and swiss cheese</i>	\$13
Hamburger <i>Homemade beef patty with bacon, lettuce, tomato and Swiss or American cheese</i>	\$13

Wrap de Camarones <i>Shrimp Wrap</i>	\$14
Quesadillas de Pollo <i>Chicken quesadillas served with guacamole, sour cream, and homemade mango-pineapple chutney</i>	\$10

Farm to Table By Executive Chef Fernando Nieves