



**"Best of Philly" Gourmet Burgers
Spanish Fries & Margaritas**

copabanana.com

40th & Spruce Streets, University City 215•382•1330

Appetizers

Copa Quesadillas Flavored tortilla, Chihuahua cheese, and choice of fillings below. Served with pico-de-gallo, and sour cream. Add guacamole **1.00**

Grilled Achiote Chicken **12.99**

Shrimp and Crab **13.99** Steak **13.99**

Copa Grilled Veggie Quesadilla Grilled zucchini, squash, peppers, mushrooms, chihuahua cheese and green chilies with our smoked jalapeño and tomato sauce inside a spinach tortilla. Served with pico-de-gallo, and sour cream. **11.99**

Add guacamole **1.00**

Bubble Bread From the famous Bubble Room on Sanibel Island made with garlic, butter, cream cheese, Parmesan and even more garlic. **7.49**

Primo Nachos Freshly fried chips with melted cheese, topped with sour cream, and pico de gallo. **11.99** Add guacamole **1.00**
Topped with Tex-Mex all beef chili **12.99**
Topped with black bean vegetarian chili **12.99**
Topped with chicken **14.99**

Better than Buffalo Wings
Eight **12.99** Sixteen **25.99**
Jamaican Jerk • BBQ Wings
Sweet Mambo Sauce • Buffalo

Potato Skins Loaded with cheddar cheese, bacon, served with sour cream and spicy ketchup. **10.99**

Fresh Guacamole, Pico de Gallo & Tortilla Chips
A Mexican classic, made fresh daily on premises with Haas avocados and a side of pico de gallo. **9.99**

Golden Chicken Tenders Four large chicken breast tenders golden fried and served with our barbecue sauce and honey mustard or buffalo wing dips & blue cheese. **10.99**

Crispy Buffalo Shrimp Crispy fried shrimp tossed in our homemade buffalo hot sauce and served with blue cheese dip. **12.99**

Our Famous Spanish Fries

Our Famous Spanish Fries Copa was the first and still the best to serve these addictive fries made with sizzled onions and jalapeños. Basket **5.99**
Cheese Whiz **6.99** Shredded Cheddar **7.99**

Soups & Chili

Beef and Bean Chili Topped with sour cream & shredded cheese with an authentic hint of chocolate. Served with chips **7.99**

Veggie Chili A black bean and tomato chili with fresh vegetables served with fresh cut corn chips. **7.99**

Salads

Copa Cantina Salad Mixed greens, onion, tomatoes, olives and jicama with a lime dill vinaigrette. **10.99**

ADD: Grilled Chicken **5.00** Grilled Steak **5.00**
Grilled Jerk Shrimp **6.00** Honey Glazed Salmon **7.00**

Copa Caesar Salad The Tijuana classic romaine salad with house made croutons and shredded Parmesan. **10.99**

ADD: Grilled Chicken **5.00** Grilled Steak **5.00**
Grilled Jerk Shrimp **6.00** Honey Glazed Salmon **7.00**

Grilled Fajita Salad Romaine lettuce, mixed greens, chihuahua cheese, jicama, olives, pico de gallo, and avocado served with lime dill vinaigrette. **11.99**

ADD: Achiote Chicken **5.00** Grilled Steak **5.00**
Grilled Jerk Shrimp **6.00** Honey Glazed Salmon **7.00**
vegan black beans **2.00**

There will be an upcharge for any additional side items.

There will be an 18% gratuity added to all checks

All tables/reservations have an hour and a half time limit to accommodate future guests.

Half Pound Award Winning Gourmet Burger

Chargrilled NOT Fried 1/2 pound cooked your way!*

Burgers All below for \$8.99

Burgers served with delicious Copa Mayo on LeBus rolls with pickle and cole slaw.

"Best" Sirloin Burger Half pound patty, chargrilled to order from medium rare to well done.

Healthy Jerky Turkey Burger A healthy and delicious alternative to a traditional burger with a brushing of our Jerk sauce.

Black Bean Burger Char grilled chipotle burger made with black beans and veggies. Please ask for vegan roll.

Chicken Breast Sandwich Six ounces of boneless, skinless chicken breast grilled with honey mustard. **10.99**

Toppings Toppings below add \$1.99

Copa Monterey Jack cheese and mild green chilies

Cannes Blue cheese and bacon

Acapulco Guacamole and pico de gallo

Atlantic City Lettuce, tomato, red onion & Jack cheese

Brighton Cheddar cheese and bacon

St. Tropez Boursin cheese and sprouts

San Antonio with Jack Cheese and Tex Mex chili

Buffalo Blue cheese, cole slaw and hot wing sauce

San Remo Garlic spinach and Provolone

Monte Carlo Mushroom and cheddar

Caribbean Jerk spices and Mango chutney

Charleston Fried onions, cheddar, and our special BBQ sauce

Yucatan Fried onions, jalapeños and jack cheese

Toluca Chorizo, Chihuahua cheese, pico de gallo and our smoked jalapeño and tomato sauce

Add Fries to any Burger or Sandwich!

French Fries \$2.49 Spanish Fries \$2.99
Add Whiz \$1 Add Shredded Cheddar \$2

More Burgers

"The Miami" Burger An 8 oz. burger served on a ciabatta flat bread with smoked ham, dijon, copa mayo, pickles and swiss cheese. **11.99**

"Wild West Burger" Lean bison (buffalo) burger topped with spicy chipotle ketchup and fried onion straws. **13.99**

Salmon Burger Char grilled Pacific salmon with tartar, lettuce, tomato, onion, and brushed with our famous remoulade sauce. **13.99**

Burger Benedict Our famous sirloin burger served with ham, a poached egg and smothered in a jalapeño hollandaise sauce. **11.99**



*Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of food-borne illness, especially if you have certain conditions. These items are cooked to your order.

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Mexican Classics

Carne Asada Tacos Three soft corn tortillas filled with marinated steak and topped with guacamole and sprinkled with Cotija cheese. **12.99**

Chicken Tinga Tacos Three hard corn tortillas filled with marinated pulled chicken topped with lettuce, crema, and tomatillo guacamole and sprinkled with Cotija cheese. **11.99**

Black Bean Tacos Three soft shell flour tortillas grilled and stuffed with black beans, pico de gallo, lettuce, guacamole and Chihuahua cheese. Topped with our homemade smoked jalapeño and tomato sauce. **10.99 For Vegan ask for no cheese**

San Diego Fried Fish Tacos Beer battered Cod served on two soft flour tortillas with tartar sauce and spicy cole slaw, sided with yellow rice and guacamole **11.99**

Fajitas A fun and delicious entrée served on a sizzling tequila-fired skillet of sautéed vegetables. Includes sour cream, guacamole, pico de gallo, shredded cheeses, and tortillas. Sided with Mexican rice.

Grilled Steak 14.99 Sautéed Shrimp 15.99
Grilled Veggies 12.99 Grilled Chicken 14.99

Chicken Enchilada Two enchiladas stuffed with fresh pulled chicken and onions, smothered in salsa verde, Chihuahua cheese, and Crema Fresca. Topped with onion and sided with a fresh bean salad. **12.99**

Chicken Chimichanga Marinated pulled all white meat chicken, cheddar cheese, mixed vegetables wrapped in a flour tortilla, fried and served over our homemade tomatillo salsa and topped with pico de gallo and sour cream. Served with a side of black beans and mexican rice. **12.99**

Specialty Sandwiches

Copa Cabo Chicken Sandwich Marinated grilled chicken, provolone cheese, avocado, applewood smoked bacon, caramelized onions, roma tomatoes, romaine lettuce & chipotle mayo on ciabatta bread. **13.99**

Baja Fried Fish Sandwich Crunchy beer-battered cod on soft roll with Atlantic City topping and tartar sauce. **12.99**

Grilled Salmon Sandwich Fresh grilled salmon with lettuce, tomato and tarter sauce on ciabatta bread. Served with a pickle and cole slaw. **15.99**

Yo! Great Philly Cheesesteaks!

Traditional beef or chicken

Cheesesteaks served on a steak roll. Choice of cheese whiz, cheddar, Monterey jack, american, swiss or provolone **10.99**

Vegetarian Cheesesteak Chopped chipotle black bean burger with served vegan or with cheese on a long roll. **9.99**

Copa Classics

Beer Battered Fish "N" Chips Delicious beer-battered cod, golden fried served with regular or Spanish fries, cole slaw and tartar sauce. **13.99**

Chicken Tender Dinner Five golden chicken tenders served with your choice of two sides and two dipping sauces **14.99**

New York Strip Steak 14 oz steak, topped with onion straws. Served with mashed potatoes and grilled asparagus. **23.99**

Jamaican Jerked Shrimp Eight shrimp grilled on skewers with island spices served with grilled pineapple & yellow rice. **14.99**

Honey Glazed Salmon Grilled salmon filet with our honey mustard glaze, topped with mango salsa served with mashed potatoes and asparagus. **21.99**

Side Dishes A la carte 3.99

- mashed potatoes
- macaroni & cheese
- cole slaw
- black beans
- Mexican rice
- spinach with garlic
- grilled asparagus
- grilled pineapple

Desserts

Chocolate lava cake **5.99**

Cheesecake **5.99**

Chestnut Hill coffee. **2.50**

BRUNCH!

Every Saturday & Sunday
from 12pm-3pm

Would you like to have Copa
burgers at the office?
Please check out
www.copabananauc.com
for our catering menu

We are a Penn Approved PO Caterer

There will be an upcharge for
any additional side items.

*Consuming raw or under-cooked meats, poultry, seafood or shellfish may increase your risk of food-borne illness, especially if you have certain conditions. These items are cooked to your order.

Citysearch.com - Best Margaritas!!

Our classic margarita cocktail served with fresh lime juice in its own shaker with a pour and a half in a glass rimmed with your choice of salt or sugar 9.00

Please see our tequila list for more options*

Fruit Margaritas Served in its own shaker with a pour and a half. Jumbo glass is rimmed with sugar. Luscious fruit margaritas available include: orange-mango, strawberry, peach, raspberry, neon blue raspberry, key lime, cherry, pomegranate, wild berry and watermelon. **10.00**

Copa Cadillac Our classic margarita made with Patron Silver and Grand Marnier. **17.00**

Patron Perfect Margarita Our classic margarita made with Patron Reposado and Patron Citron. **17.00**

* all tequila substitutions will have additional charges

"Holy Trinity of Margaritas, Burgers and Spanish Fries . . .
The place to be whether it's noon or midnight."
- Zagat 2007

Copa Lemonade Fresh squeezed lemon juice, vodka, and triple sec. **9.00**

Copa Pink Lemonade Fresh squeezed lemon juice, vodka, and triple sec with a splash of raspberry liquor. **10.00** Try one of our many flavored vodkas in your Lemonade for an additional charge. Ask your server for details.

Miami Mojitos Refreshing Cuban rum drink made with fresh mint, fresh lime, rum, mint simple syrup, and club soda served in a tall hurricane glass **9.00** Try it with other flavors... watermelon, orange mango or coconut **10.00** Also substitute with one of your favorite rums for an additional charge.

Hurricane Alley Hurricanes Our special made passion fruit punch mixed with light rum and topped with a layer of dark rum. A New Orleans specialty. **9.00**

Martinis: Extra dry, dirty, on the rocks, Apple martinis, Cosmopolitans, Chocolate martinis, etc.

Long Island ice teas **12.00**

Flavored Long Island ice teas **13.00**

Tokyo Teas **12.00**

White or Red Sangria Half carafe **9.50**

Full carafe **17.50**

Non-Alcoholic Beverages Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale, Fresh brewed ice tea **2.79**

Lemonade, Orange juice, Pineapple juice, Cranberry juice **3.50** Bottled water **1.50**

Premium liquors will be an additional charge

House Policies

- We reserve the right to hold a credit card for patrons dining outside, patrons at the bar, as well as any patron seated at a table after 10pm.
- There will be an 18% gratuity added to all checks.
- No split checks at tables.
- No smoking anywhere on the premises including outside tables.
- For the comfort of all guests, please keep phone conversations to a minimum and refrain from playing music or videos at the table or bar.
- You must be at least 21 years of age and have a valid form of identification to purchase or consume alcohol. As per PA state law, valid forms of identification include a valid US drivers license or ID card, a valid US armed forces card, a valid passport, passport card, or travel visa. All must include a photograph.
- Also in accordance to PA state law, no alcohol may be served or consumed at a table unless everyone present is at least 21 years of age with proper identification or if the rules of proper supervision are met.

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