

Good morning!

Available from 7:30 am to 12 pm



LIGHT

YOGURTH AND GRANOLA

Greek yogurth with homemade granola, berries and honey.

CHIA PUDDING

Coconut milk, almonds, berries and kiwi.



AVOCADO TOAST

Artisan bread, avocado, poached egg, cherry tomatoes, greens and avocado oil.

SPECIALS

FRENCH BREAD

2 slices of grilled white bread with sugar-cinnamon creamy mascarpone cheese, strawberries, kiwi and toasted coconut.

HOT CAKES

4 pieces with red fruits and maple honey.

OMELETTE COPAL

Chaya, turkey ham, cheese with black bean puree and pico de gallo.

FRENCH OMELETTE

Chives, mushrooms, turkey ham and cheese served with tomato sauce.

VEGAN TOAST

Artisan bread, baba ganoush, pickled tomatillo, cherry tomatoes, roasted eggplant, mustard seeds, green leaves and olive oil.

FRUIT BOWL

Seasonal fruits, honey and granola.



AMERICAN EGGS

Scrambled eggs with sausage, bacon and hash brown potato.

BLT SANDWICH

Artisan bread, fried egg, bacon, lettuce, tomato and mustard dressing served with french fries.

SALMON BAGEL

Black rye bread with goat cheese cream, mezcal cured salmon, red onion, capers and cucumber served with lettuce mix and lemon dressing.

BAKERY

TOASTED

Served with jam and butter.

SEASONAL CAKE

Banana, carrot or corn.

CROISSANT

Home baked.

DRINKS

JUICE

Orange, pineapple or seasonal fruit.

GREEN JUICE

Natural and fresh.

COFFEE

Americano / Espresso.

COFFEE

Double espresso / Latte / Cappuccino.

TEA

Hot or cold.



EGGS BENEDICT

Salmon / Turkey ham

Poached eggs, english muffin bread, dipped in hollandaise sauce, lettuce mix, black pepper and chives.

EGGS WITH ARRACHERA

2 fried eggs, grilled arrachera with spinach and hash brown potato.

CHILAQUILES

Chicken / Egg / Arrachera

In green or red sauce with cream, cotija cheese, pickled red onion, coriander and avocado.

Prices in Mexican pesos*.

Consumption of raw foods is at your own risk*.

BREAKFAST

Tasting Time

Available from 12:30 pm to 22:30 pm

APPETIZERS

TRUFFLED POTATOES

French fries with truffle oil and parmesan cheese.

GUACAMOLE

Traditional guacamole with pico de gallo served with tortilla chips.

VEGAN MEZZE

Hummus, baba ganoush, falafel, cherry tomatoes, kalamata olives, roasted squash, roasted eggplant served with pita bread.

MAYAN CEVICHE

Catch of the day, seasoned with lime juice, chives, red onion, red cuaresmeño chili, coriander, garlic oil oregano and black sauce served with yucca and fried plantain

BLUEFIN TUNA TARTAR

Pacific bluefin tuna , sesame oil, avocado, scallion and fried leek served with artisan bread.

SALADS

GREEK

Cucumber, cherry tomatoes, feta cheese, kalamata olives, red onion, fresh lemon vinaigrette and oregano.

CAESAR

TRADITIONAL / CHICKEN / SHRIMP

Hydroponic romaine hearts, with homemade caesar dressing, cherry tomatoes and herb croutons and garlic.

TACOS

ARRACHERA (3 PIECES OF CORN TORTILLA)

Arrachera Angus Choice, red onion, red bell pepper, cheese crust and coriander, served with guacamole and molcajete sauce.

BAJA CALIFORNIA STYLE (3 PIECES OF FLOUR TORTILLA)

Tempura fried shrimp or fish, cabbage slaw, chipotle mayonnaise, coriander served with chipotle tamarind sauce.

GARLIC OCTOPUS (3 PIECES OF CORN TORTILLA)

Octopus with garlic and guajillo chili, cheese crust, avocado, scallions and fried poro.

PASTA

(PENNE RIGATE, FETUCCINE OR SPAGHETTI)

POMODORO

Tomato and basil sauce.

ARRABIATA

Tomato sauce with garlic and crushed red chili.

CHICKEN

Creamy white wine sauce with chicken breast, sun dried tomatoes and basil.

FUNGHI

Creamy white wine sauce with mushrooms, parmesan cheese and black truffle oil.

SHRIMP

Creamy white wine sauce with garlic, zucchini, parsley and shrimp.

CLASSICS

FALAFEL PITA SANDWICH

Homemade pita bread, lettuce, avocado, cucumber, tomatoes, pickled green tomato y tzatziki sauce.

CLUB SANDWICH

Homemade bread, chicken breast, turkey ham, bacon, lettuce, tomato, manchego cheese and mustard dressing served with french fries.

COPAL BURGER

Activated charcoal bun, Angus Choice Sirloin beef, cheddar cheese, bacon, caramelized onions, lettuce, tomatoes, pickles and house dressing served with french fries.

SPECIALTIES

CATCH OF THE DAY PRICE X 1g

Whole fish fried or grilled, served with grilled vegetables and garlic confit.

LEMON SALMON

Canadian salmon in lemon and caper butter with sweet potato puree and mixed lettuce (180g).

RIBEYE ANGUS CHOICE

Pan-fried with rosemary butter served with french fries and garlic confit (350g).

PIZZETAS

MARGHERITA

Tomato sauce, mozzarella cheese and basil.

FOUR CHEESES

Tomato sauce, goat cheese, mozzarella, blue cheese and parmesan cheese.

PROSCIUTTO

Tomato sauce, mozzarella, prosciutto, sun dried tomatoes, arugula and balsamic reduction.

SPICY SHRIMP

Tomato sauce, mozzarella, shrimps, red onion, bacon, parmesan, coriander and spicy dressing.

DESSERTS

CRÈME BRÛLÉE

Burnt red berry cream in pink pepper honey.

COCONUT SURPRISE

Coconut tapioca, passion fruit, mango sauce, toasted coconut, cinnamon crumble, coconut ice cream and red fruit sauce.

CHOCOLATE COULANT

Cookie crumble, rompope ice cream and red fruits.

ICE CREAM

Coconut/ Hazelnuts chocolate/ Vainilla (toppings: almonds and berries).

LUNCH | DINNER

beverages

SOFT DRINKS

JUICES

Orange, pineapple or seasonal fruit.

WATER

Sky ha 750 ml.

Bui 473 ml.

SOFT DRINKS

Coca - Cola, Fanta, Sprite, tonic water, Ginger Ale and juice in box.

SMOOTHIES

GREEN SMOOTHIE

Cucumber, mint, celery, pineapple, orange and lemon.

SEXY MANGO

Mango, banana and pineapple.

RED BANANA

Banana, berries, orange and coconut cream.

TROPICAL BREEZE

Strawberry, mango, orange and honey (passion fruit only in season).

COPAL BOOSTER

Spinach, strawberries, orange juice, agave syrup.

GINGER ANANÁS

Ginger, orange juice and pineapple.

BEER

MODELO ESPECIAL

MODELO NEGRA

VICTORIA

CORONA

MICHELOB ULTRA

TULUM ARTISANAL

RON

HABANA 7

APPLETON ESTATE

ZACAPA 23

VODKA

ABSOLUT AZUL

GREY GOOSE

TITO'S

GIN

TANQUERAY

HENDRICKS

WHISKY

RED LABEL

BLACK LABEL

MAKERS MARK

JACK DANIELS

BUCHANA'S

ABASOLO

GLENFIDDICH 12

HIBIKI

MACALLAN 12

MEZCAL

AMARÁS JOVEN

AMARÁS REPOSADO

AMARÁS CUPRETA

LOS AMANTES

TEQUILA

JOSÉ CUERVO TRAD. PLATA

TIERRA NOBLE REPOSADO

DON JULIO BLANCO

DON JULIO REPOSADO

DON JULIO 70 CRISTALINO

DON JULIO 1942 AÑEJO

HOUSE COCKTAILS

RASPBERRY MOSCOW MULE

Raspberry, vodka, ginger beer and lemon juice.

MEXICAN DREAM

Tequila blanco, Red wine, lime juice, pineapple juice and agave.

FIRE ME

Ancho Reyes, mezcal, hibiscus, habanero, orange juice and lime.

SMOKED

Mezcal, lemon juice, fresh basil, habanero infusion, pineapple juice and angostura bitters.

COCKTAILS

MARGARITA

Strawberry / Mango / traditional. Tequila blanco, Triple sec., lime juice, natural syrup.

MEZCALITA

Lemon / Strawberry / Mango / Passion fruit. Mezcal, fruit juice and natural syrup.

MOJITO

White rum, lime juice, natural syrup and mint.

CAIPIRIÑA

Cachaça, lime juice, natural syrup.

PIÑA COLADA

White rum, pineapple and coconut.

CHAMPAGNE & SPARKLING

JAUME SERRA, BRUT

PARRELLADA, MACABEO, XAREL-LO CAVA, SPAIN

MOËT & CHANDON, BRUT

PINOT NOIR, MEUNIER, CHARDONNAY
CHAMPAGNE, FRANCE

VEUVE CLICQUOT, BRUT

PINOT NOIR, MEUNIER, CHARDONNAY
CHAMPAGNE, FRANCE

BOLLINGER SPECIAL, CUVÉE

PINOT NOIR, MEUNIER, CHARDONNAY
CHAMPAGNE, FRANCE

WINES

WHITE

CANTO DE SIRENAS

Sauvignon Blanc.

Guanajuato, México.

RAYMOND R COLLECTION

Chardonnay.

California, USA.

CASA ANZÁ, BLANC RESERVE

Sauvignon Blanc, Semillon.

Guanajuato, México.

RHYS VINEYARDS

Chardonnay.

California, USA.

BRUMA PLAN B

Chardonnay.

Baja California, México.

CASA MADERO 2V

Chardonnay, Chenin Blanc.

Valle de Parras, México.

ROSE

DOS BÚHOS

Guanajuato, México.

BANSHEE

Sangiovese. Grenache, Syrah, Barbera, Zinfandel.

California, USA.

CASA MADERO V

Shiraz.

Valle de Parras, México.

RED

BIRICHINO

Scylla, Cariñena, Grenache, Mourvedre.

California USA.

DOS BÚHOS

Cabernet Sauvignon, Syrah.

Guanajuato, México.

HACIENDA ENCINILLAS.

Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot.

Encinillas, México.

HEAD HIGH

Pinot Noir.

California, USA.

SANTOS BRUJOS

Tempranillo.

Baja California, México.

CASA ANZÁ GRAN RESERVA

Cabernet Sauvignon, Tempranillo, Malbec.

Guanajuato, México.

CASA MADERO 3V

Cabernet Sauvignon, Merlot, Tempranillo.

Valle de Parras, México.