

ENTRIES

SOUP OF THE DAY *ASK THE STAFF ABOUT THE SOUP OF THE DAY	350 ALL
KOPE SOUP (CARROTS, PATATOS, MEAT)	400 ALL
HOMEMADE BREAD (BUTTER, OLIVES, OUR BREAD)	100 ALL
FOCACCIA (OIL,SALT,ROSEMARY)	220 ALL
CLASSIC BRUSCHETTA (COLORFUL TOMATOES, BASIL, STRACATEL)	300 ALL

SALADS

SHEPHERDS SALAD (TOMATOES, CUCUMBER, ONION, OLIVES, CREAM CHESE, TOASTED BREAD)	500 ALL
SHEPHERD`S CHEESE (WHITE HOMEMADE CHEESE)	400 ALL
WINTER SALAD (WHITE/RED CABBAGE, MIX OF LEAVES, PLUMS, PINE STICKS)	500 ALL
KOPE SALAD (FLOWER ROSE, BEEF, COLORED POMODORINIES)	5 50 ALL
LEAVES SALAD (MIX OF LEAVES, MOZZARELLA, POMADORINI, DRESING)	600 ALL
BURRATA (RUCOLA,POMODORINI)	750 ALL
BEETROOT CARAPACO (BOILED SPINACH LEAVES, CREAM CHEESE, MANGO SAUCE)	600 ALL

PASTA / RISOTTO

PAPARDELE RAGU (FRESH TOMATOES, BEEF RAGU)	650 ALL
PACCHERI WITH MEAT (CUBED BEEF, POMODORINI)	700 ALL
RISOTTO PORCINI (FRESH PORCINI)	700 ALL

COLD ANTIPASTES

TATAKI (DEMI-GLACE SAUCE, TRUFFLE SAUCE)	850 ALL
KOPE CARPACCIO (ARUGULA,PARMIGIANO, ROMAN SAUCE, MASHROOMS)	850 ALL
TARTAR KOPE (BEEF, CAPERS, PICKLED CUCUMBER, ONION, TRUFFLE MOYO, BRUSCHETTA)	1100ALL
KOPE ROLL (BEEF, MANGO, NECTARINE, PHILADELPHIA, TRUFFLE)	250 ALL / PIECE
BEEF CARPACCIO (BOILED SPINACH, CREAM CHEESE, MANGO SAUSE)	600 ALL
TARTAR CHIPS (VEAL, STRACATEL, JAM)	300 ALL
JAMON IBERICO BELLOTA	2000 ALL

WARM ANTIPASTES

HOMEMADE SAUSAGE (TRUFFLE SAUCE)	330 ALL / PIECE
BEEF MEATBALLS (MEATBALLS, REDUCED WINE SOUCE, MOSHED POTATOES)	600 ALL
MIX OF MASHROOMS (DIFFERENT MASHROOMS, BUTTER, THYME)	500 ALL
LIVER POLENTO (BEEF LIVER,GRANA,CHERRY TOMATOES SAUCE)	550 ALL
BEEF TACOS (BEEF, MIXED CABBAGE, ROMAN SAUCE)	270 ALL / PIECE
BEET TARATAR TACOS (ICEBERG, BEEF, CREAM CHEESE)	400 ALL / PIECE
CHEESE CROQUETTOS (COW CHEESE,TRUFFLE)	550 ALL
POTATOES CROQUETTOS (MOSHED POTATOES,RAGU)	500 ALL
BURGER KOPE (OUR BREAD, TOMATOES, PICKLED CUCUMBER, PANCETTA, CHEDAR, SALAD)	950 ALL
CAULIFLOWER (CREAM CARROT, BASIL PESTO, CHERRY TOMATOES)	500 ALL
MARINATED BONE (CHIPS, CARAMELIZED ONION)	500 ALL
CHICKEN SHISH KEBAB	900 ALL
FOIE GRAS	1700 ALL

MEAT

VEAL FILLET (BABY POTATOES, DEMI-GLACE)	1450 ALL / PORTIONS
DUCK BREAST (CARROT PUREE, LEMON SOUCE, ASPARGUS)	1450 ALL / PORTIONS
LAMB RIB (BABY POTATOES, REDUCED WINE SAUCE)	1450 ALL / PORTIONS
TOMAHAWK (ORIGIN ALBANIA, SEASONED 30 DAYS)	4300 ALL / KG
T-BONE (ORIGIN ALBANIA, SEASONED 30 DAYS)	4700 ALL / KG
SPECIAL CUT (T-BONE, TOMAHAWK, ORIGIN ALBANIA, SEASONED +35 DAYS)	5500 ALL / KG
T-BONE SPECIAL (ORIGIN GREECE, SEASONED +35 DAYS)	6000 ALL / KG
TOMAHAWK/ T-BONE SCOTTONA (ORIGIN POLONI, SEASONED 30 DAYS)	6000 ALL / KG
TOMAHAWK SPECIAL BLACK ANGUS (ORIGIN AUSTRALIA, SEASONED 60 DAYS)	9300 ALL / KG
* PICANHA BLACK ANGUS (ORIGIN USA)	8000 ALL / KG
* RIBEYE BLACK ANGUS (ORIGIN URUGUAY)	8500 ALL / KG
** STRIP LOIN WAGYU (ORIGIN JAPAN)	33.000 ALL / KG

SIDE-DISHES

CRISPY POTATOES	350 ALL
BABY POTATOES	350 ALL
BABY CABBAGE	350 ALL
ASPARAGUS	550 ALL
DEMI-GLACE SAUCE	150 ALL
TRUFFLE SAUCE	100 ALL
MARINATED PEPPER	400 ALL
PEPER SAUCE	150 ALL

DESSERT

BAKLAVA	400ALL
CHEESCAKE	350 ALL
TIRAMISU	350 ALL
CHOCOLATE SOUFLE	450 ALL
CHOCOLATE PARADISE	500 ALL
MILLEFOFLIE ME PISTAKIO	550 ALL

