

COPAL

MODERN MEXICAN
CUISINE

Traditionally, Mexican cuisine has always been smoky. For centuries, cooks across Mexico have prepared their stews over wood stoves.

The culinary heritage of Mexico is alive at COPAL, where we honor the rich, complex flavors found from North to South, always honoring the distinctive smoke that is intrinsically part of our collective Mexican identity.



» SNACKS «

HOUSE GUACAMOLE WITH SMOKED TOSTADAS

Avocado, onion, tatemado green chile, black sauces and lime, with wood-fired tostadas.

CRISPY TORTILLA WITH AGUACHILE AND NOPALES

Salt cured nopales, green aguachile and crumbled charred tortillas.

ACAPULCO CEVICHE

Daily fresh-caught fish, red tomato sauce, lime juice, black sauces, onion, green chile and olives, served with crackers and avocado.

SINALOENSE SHRIMP TOSTADA

Corn toast, mayonnaise, shrimp, chopped onion, tomato, green chile, lime and cilantro.

PACIFIC PESCADILLAS

Fried corn tortillas stuffed with fresh-caught fish, served with guacamole.

MELTED CHEESE WITH NORTHERN CHORIZO

Served with flour tortillas.

BEANS WITH GUERRERO CHEESE SOPES

Baked masa, beans, fresh cheese and cream.

PUEBLA STYLE CHALUPITAS

Baked masa, shredded pork, chopped onion, green and red sauce.

YUCATAN SALBUTES

Fried masa, shredded chicken, lettuce, tomato, pickled red onion.

VERACRUZ PLANTAINS

Fried plantain, cream, cheese and salt.



The plates are subject to change without prior notice.

SOUP AND SALADS


TARASCA SOUP

Red tomato broth, whole beans, fried tortilla, cream and cheese.

MILPA SOUP

Vegetable broth, zucchini, tomato, corn and epazote.

TLALPEÑO BROTH

 Shredded chicken with rice, carrots, zucchini, hint of lemon and chipotle.

MORELIA JICAMA, PINEAPPLE & CUCUMBER SALAD

Jicama, cucumber, diced pineapple, lime juice, chili powder, onion, pepitas and cotija cheese.

AZTEC SALAD

Chef Lula's signature dish - lettuce, tomato, corn, crispy corn tortilla, fried ancho chile, and house vinaigrette.

SPINACH AND STRAWBERRY SALAD

Got cheese, almonds, honey and lemon vinaigrette.



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» MAIN COURSES «

ZARANDEADO FISH

Fresh-caught fish, marinade and roasted fish marinade and roast in its cage.

SALMON IN GREEN MOLE WITH TATEMADO CORN

An original recipe from Chef Lula, artfully prepared.



GRILLED OCTOPUS

Served with rustic potatoes.



WOOD-FIRED SHRIMP WITH LEMON

Served with potato enchilada.

GRILLED MARINATED CHICKEN BREAST

Served with smoked mashed potatoes.

OAXACAN MOLE WITH CHICKEN

In Black mole served with Mexican-style red rice.

CHICKEN ENMOLADAS WITH RED MOLE

Served with cream and cheese.

THIN-SLICED BEEF WITH CHORIZO AND CAMBRAY ONIONS

Grilled and served with corn tortillas.

BEEF FILET WITH ASH AND COTIJA CHEESE SAUCE.

Chef Lula's signature.

SEA AND EARTH IN COPAL SMOKE (Additional for sale)

Rib Eye and Shrimp Zarandeados.



GLUTEN FREE



VEGAN



VEGETARIAN



SUGAR FREE

The plates are subject to change without prior notice.

❖ SMOKE OVEN ❖

The Mexican smoke oven originated from the “pib” or “earth oven” which eventually giving gave rise to a new technique for slow-cooking meat with firewood and Copal.



ACHIOTE PORK

Served with pickled red onion, hint of habanero.

CHAMORRO PORK

For eat tacos as at CDMX cantinas.

BEEF BIRRIA

Grilled bread and beans, served in a casserole.



CHICKEN BARBACOA

Leg and thigh with tomato and onion.

MIXED SEAFOOD

Octopus, fresh-caught fish and shrimp with cambray potatoes.



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DESSERTS



CHOCOLATE TEXTURES

Chocolate mousse, ganache and cocoa nibs.

PUFF PASTRY WITH VANILLA CREAM

THREE-LAYER CARAMEL CAKE

 *STRAWBERRIES WITH CREAM AND CARAMELIZED WALNUTS*

 *APPLES WITH ROSEMARY HONEY AND PISTACHIO*

ROASTED BANANAS WITH CONDENSED MILK

*SERVED WITH SEASONAL ICE CREAM CHOCOLATE COVERED
WAFERS*

AMARANTH SWARM



 *GLUTEN FREE*

 *VEGAN*

 *VEGETARIAN*

 *SUGAR FREE*

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Due to the risk of foodborne illness, the consumption of raw and /or undercooked foods is at the discretion of the consumer.

If you have any allergies or dietary restrictions, please inform your server.

 DAIRY  EGG  PORK  NUTS

 PEANUTS  FISH  MUSTARD  CELERY

 SEEDS  SULFITES  SOY  SPICY

 SEAFOOD, MOLLUSCK, & CRUSTACEANS

Your well-being is our priority. We encourage you to choose healthy options during your stay, and explore nutritious and delicious dishes at our restaurant.

 GLUTEN FREE  VEGAN  VEGETARIAN  SUGAR FREE

