

What's on the menu at Copetín, Claudio Aprile's new restaurant in the old Origin St. James space

BY RENÉE SUEN | PHOTOGRAPHY BY RENÉE SUEN | 07/13/2017



Name: Copetín Restaurant and Bar

Contact: 107 King St. E., 416-603-8009, copetin.ca, [@copetinto](https://www.instagram.com/copetinto)

Neighbourhood: St. Lawrence

Owners: Claudio Aprile (Origin, Origin Liberty, Origin North, Colborne Lane) and Henry Wu (Luckee, Wahlburgers, Fring's, Senses, Susur, Lee Restaurant, Lai Wah Heen, Lai Toh Heen)

Executive chef: Claudio Aprile

The food

Influenced by the diverse flavours found in Toronto's many neighbourhoods, each section of the restaurant offers a different menu. In the dining room, there are modern dishes, like a reimagined beet salad, and charcoal-grilled octopus with green curry. At the bar, there's an eclectic mix of snacks, like tostadas, Korean fried chicken and a lobster hand roll. Even the patio has its own kitchen, with a menu that will change theme every summer (so a Japanese izakaya theme one year, taco stand the next). And the chef's counter, which will seat six guests a night, will serve dishes completely distinct from those offered on the dining room's à la carte menu.



Avocado tostada with jicama salsa, black bean purée and sour cream. \$8.



Lobster ceviche with puffed squid ink, leche de tigre and Asian pear. \$27.



Beets: stracciatella, salsa verde, almond milk, sumac and dates. \$15.



Here's a closer look.



Sea bream with chorizo, asparagus, olives, clams and a saffron-and-corn velouté. \$35.



Tea-smoked squab with shiitake mushrooms, sunflower seeds, farro and plum. \$39.



Rosehip Bavoire: blueberry snow and freeze-dried blueberries. \$13.

The drinks

Wine, beer (on tap and in bottles) and cocktails that draw inspiration from the kitchen pantry, using things like chamomile-infused gin and strawberry–Thai basil syrup.



The Pollenator : Bombay Sapphire gin infused with chamomile, yuzu juice, maple syrup and grapefruit oil. \$14.

The space

Copetín's 80 seats are divided between the bar, chef's counter and dining rooms, and the Church Street-facing patio adds room for another 60.





The private dining area.



Aprile and team at the chef's counter.





