

Copra Review – Fillmore – San Francisco – The Infatuation

What are you looking for? Neighborhoods Perfect

Fors Cuisines Guides Reviews Subscribe Sign Up Let us help you make a

decision SF Review photo credit: Erin Ng ratings guide 8.3 Copra South

Indian Indian Fillmore \$\$\$ Perfect For: Special Occasions Earn 3x points with your

sapphire card Julia Chen July 11, 2023 Included In The Most Fun Dinner Spots In San Francisco The Toughest Reservations In SF Right Now (And How To Get Them) Where To Have New Year's Eve Dinner In SF The Best Indian Restaurants In San Francisco Dinner at Copra is an event—and it's not one you just roll into in sweats and a t-shirt (sorry to all who abide by the SF uniform). The dining room, which is filled with a bachelorette party's worth of macrame, hand-woven baskets, and more trees than an arboretum, could moonlight as a wedding venue in Tulum. You'll have to watch your head as you walk to your table since actual vines hang from the ceiling. A place with this much visual stimulation could easily be all style—but Copra delivers substance. photo credit: Erin Ng photo credit: Erin Ng photo credit: Erin Ng While Copra (from the team behind Ettan in Palo Alto) isn't a far-off island, it's the next best thing. You're at a restaurant where South Indian and Sri Lankan dishes make a lasting impression. The food is as imposing as the space: lacy appam with a jiggly soft egg is a vision once finished with delicate black truffle shavings. Tongue-numbing chutneys are handed to you with a majestic flourish through hanging ropes if you're seated in the secluded area to the side. And, naturally, there are edible flowers galore.

photo credit: Erin Ng photo credit: Erin Ng The menu changes seasonally, and the artfully presented feast of bite-sized snacks, appetizers, and meat and seafood entrées is meant to be shared. In terms of mains, seafood dishes are where this place shines. Carefully unwrap a shallot-crusted black cod bundled in a fragrant banana leaf, and marvel at the hamachi collar that falls apart with just a nudge. Other non-negotiable orders are the rasam poori with a refreshing passion fruit juice twist, and the shrimp that's roasted in chili chutney and brown butter until gorgeously tender. Meat dishes like Mangalorean chicken curry and crispy thattukada fried chicken are perfectly nice, but less exciting. And since Copra is where you can easily shell out a few hundred dollars for a three-person meal, we're guessing you want exciting. Copra is a rare restaurant that makes you feel regal as hell just by sitting inside. No other restaurant in town is as grandiose—or will let you break apart a flawless dosa while you admire a wall of tropical wallpaper. For occasions worthy of a stunning backdrop—and stunning, delicious food—start planning outfits in the group chat, and get here.

@infatuation_sf Copra delivers South Indian and Sri Lankan dishes that make a lasting impression. Link in our bio to read our full review. #InfatuationSF #EEEEEEATS #Copra #SF #IndianFood #SriLankanFood #sfrestaurants ♪ Old Polaroids – Eazy & Slip.stream Keep scrolling for the food rundown Food Rundown photo credit: Erin Ng Chutney Palette Ranging from an eye-watering heavy hitting chutney with ghost chilis to another that goes hard on the tamarind, this sampler is an excellent way to start things off. photo credit: Erin Ng Rasam Poori The delicate pani puri are spiked with passion fruit juice. Pop one in your mouth and it explodes with sprouted chickpea, radish, and refreshing tang. Never leave without ordering these. photo credit: Erin Ng Slow-Cooked Octopus Shelling out \$19 for one singular octopus tentacle is a hard pill to swallow, but it's a damn good octopus tentacle. It's beautifully charred, cuts like butter, and is brightened up by citrusy pomelo slices. photo credit: Erin Ng Black Cod Pollichathu A flaky little thing, and a prime example of Copra's seafood dominance. Wrapped in banana leaves and finished off in a cast iron skillet, this should absolutely be on your table. photo credit: Erin Ng Varuval Spice-Crusted Hamachi Collar Here, the varuval spice blend typically found on South Indian dry chicken dishes lends itself perfectly to this tender hamachi collar. The coconut-heavy fish is a saucy knockout, dressed up with tiny edible flowers and served alongside crunchy snow peas. Included In The Most Fun Dinner Spots In San Francisco The Toughest Reservations In SF Right Now (And How To Get Them) Where To Have New Year's Eve Dinner In SF The Best Indian Restaurants In San Francisco FOOD RUNDOWN Company About Us Careers Experiences Information Newsletter Contact Us Sitemap Terms & Conditions Privacy Policy Online Tracking Opt Out Guide 2024 © The Infatuation Inc. All Rights Reserved. FIND PLACES ON OUR APP