

PARA PICAR

Appetizers

◆ **Guacamole con Crocantes 14** VG GF
Avocado, corn tortillas, chalaquita & ají amarillo

◆ **Edadame 10** VG GF
Ají amarillo salt & grilled lemon

Chicharrones de Pollo 16
Crispy chicken, chipotle & spicy guava sauce

◆ **Tacos de Shiitake con Chalaquita (3 pcs) 14** V
Grilled shiitake, feta cheese, avocado & coriander

◆ **Empanadas de Res (3 pcs) 20**
Corn empanadas, smoked beef brisket, garlic sauce

Tartare de Atún 21
Yellowfin tuna, peruvian dressing, cured egg yolk

ANTICUCHOS

Charcoal chargrilled skewers

Anticucho de Setas (2 pcs) 13 VG GF
Portobello mushrooms, ají panca, parsley

◆ **Anticucho de Pollo (2 pcs) 15** GF
Corn-fed chicken thigh, ají amarillo, chives

◆ **Anticucho de Lomo de Res (2 pcs) 19** GF
Beef fillet, ají panca, chives & coriander

ENSALADAS

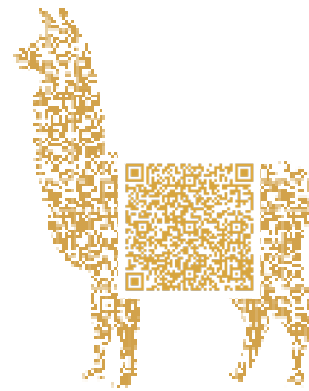
Salads

◆ **Trío de Maíz 14** VG GF
Grilled corn, crispy corn, white corn
sweet peppers & fresh herbs

Espinacas 15 V
Baby spinach, water melon, goji berries,
manchego, pomegranate

Heritage Tomatoes 18 VG GF
Grilled baby gem, avocado, pickled shallot, aji
ammarillo dressing

Add grilled tuna 12



SCAN ME!

PLATOS DE CEVICHES

Ceviche platters

◆ **Mixtura de COYA 85**
Signature Selection:
Ceviche clasico, a la trufa, chifa,
atún con lúcuma & tiradito de pez limón

CEVICHE Y TIRADITOS

Citrus cured fish & Peruvian style sashimi

◆ **Ceviche de Lubina Clásico 16** GF
Sea bass, white corn, sweet potatoes, red onion

◆ **Ceviche de Corvina a la Trufa 20**
Stone bass, truffle ponzu, dry ceps, chives

◆ **Ceviche de Atún Chifa 18**
Spicy big eye tuna, sesame, soy, rice crackers

Ceviche de Coco 21
Seabream, coconut milk, crispy plantain

Ceviche de Calabacin 16
Tromboncino squash, green jalapeno, courgette flower

◆ **Tiradito de Pez Limón 19**
Yellowtail, green chilli, daikon, orange tobiko

Tiradito de Atún con Lúcuma 21
Yellowfin tuna, lucuma, wasabi tobiko, ají panca

Tataki de Res 18 GF
Beef sirloin tataki, chilli salsa, grilled leeks
spicy cashew nuts purée

Tradito de Viera 17
Seared scallop, sweet potato sauce, chalquita

If you have allergies or dietary enquiries, please speak to our staff prior to ordering.

V: Vegetarian VG: Vegan GF: Gluten Free ◆ Signature Dish

PESCADOS Y MARISCOS

Fish & seafood

◆ **Arroz Nikkei 46** GF
Chilean sea bass, bomba rice, lime, miso & ají amarillo

Filete de Salmón Rosado 28 GF
Salmon fillet, avocado, fennel salad, ají panca

Arroz con Cangrejo 55
Atlantic crab, bomba rice, avocado, bisque
saffron

Langostino Tigre (5 pcs) 39 GF
Grilled tiger prawn, chilli salsa, burned lemon

Filete de Dorada 36 GF
Seabream fillet, marinated peppers
fennel salad & fresh herbs

AVES Y CARNES

Poultry & meat

◆ **Pollo a la Parrilla 28** GF
Baby chicken, ají panca
soy, coriander aioli

◆ **Lomo de Res (250gr) 41** GF
Spicy beef fillet, crispy shallots, ají limo

Costillas de Cerdo 32
Baby back pork ribs, pepper marinade
smoked aubergine caviar

Bistec de Wagyu (180gr) 41
Chilean wagyu grade 7, adobo & chimichurri

VEGETALES Y CEREALES

Vegetables & cereals

Summer Vegetable Udon 26 VG GF
Udon noodle, szechwan panca sause
seasonal vegetable

Arroz Chaufa 16 V GF
Egg-fried rice, egg, seasonal vegetables, soy sprouts

Brócoli Bimi 12 VG GF
Tenderstem broccoli, ají rocoto & soy dressing, sesame seeds

◆ **Papitas con Ajo 10** V GF
Crispy baby potatoes, coriander aioli, garlic chips

Berenjenas Fritas 11 VG
Fried aubergine, pickled cucumber
miso & ají amarillo glaze

MENÚ DEGUSTACIÓN

80 per person

◆ **Guacamole con Crocantes** VG GF
Avocado, corn tortillas, chalaquita & ají amarillo

Tartare de Atún
Yellowfin tuna, peruvian dressing, cured egg yolk

◆ **Tacos de Shiitake con Chalaquita (3 pcs)** V
Grilled shiitake, feta cheese, avocado & coriander

Heritage Tomatoes VG GF
Grilled baby gem, avocado, pickled shallot, ají amarillo dressing

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◆ **Ceviche de Lubina Clásico** GF
Sea bass, white corn, sweet potatoes, red onion

Ceviche de Calabacin
Tromboncino squash, green jalapeno, courgette flower

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Arroz Nikkei GF
Chilean sea bass, bomba rice, lime, miso & ají amarillo

Pollo a la Parrilla GF
Baby chicken, ají panca, soy, coriander aioli

Brócoli Bimi VG GF
Tenderstem broccoli, ají rocoto & soy dressing
sesame seeds

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◆ **Churros de Naranja** V
Orange & lime churros, milk chocolate & dulce de leche

Suspiro de Coco con Maracuja V
Coconut meringue, coconut sorbet & passion fruit sauce

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MENÚ DE INCA

95 per person

◆ **Guacamole con Crocantes** VG GF
Avocado, corn tortillas, chalaquita, ají amarillo

Tartare de Atún
Yellowfin tuna, peruvian dressing, cured egg yolk

◆ **Tacos de Shiitake con Chalaquita (3 pcs)** V
Grilled shiitake, feta cheese, avocado & coriander

◆ **Anticucho de Lomo de Res** GF
Beef fillet, ají panca, chives & coriander

Heritage Tomatoes VG GF
Grilled baby gem, avocado, pickled shallot, ají amarillo dressing

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◆ **Ceviche de Lubina Clásico** GF
Sea bass, white corn, sweet potatoes, red onion

◆ **Ceviche de de Atún Chifa** GF
Spicy big eye tuna, sesame,soy, rice crackers

Tiradito de Viera
Seared scallop, sweet potato sauce, chalquita

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Arroz con Cangrejo GF
Atlantic crab, bomba rice, avocado, bisque, saffron

◆ **Lomo de Res** GF
Spicy beef fillet, crispy shallots, ají limo

Berenjenas Fritas VG
Fried aubergine, pickled cucumber, miso & ají amarillo glaze

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◆ **Churros de Naranja** V
Orange & lime churros, milk chocolate & dulce de leche

Suspiro de Coco con Maracuja V
Coconut meringue, coconut sorbet & passion fruit sauce

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