

◆ **MENU DEL AIRE**  
95 per person

**Crocantes con Guacamole** GF  
Corn tortillas, amarillo, plantain, guacamole

**Tostada de Atún**  
Corn tostada, yellowfin tuna, seaweed salad, spicy mayo

**Anticucho de Pollo** GF  
Chicken, ají amarillo, garlic

**Bao de Wagyu**  
Pulled wagyu, truffle emulsion, rocket cress

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

**Ceviche de Atún Chifa**  
Yellowfin tuna, sesame seeds, rice crackers, soy

**Ceviche de Corvina a la Trufa**  
Stone bass, truffles, ponzu, chives

**Tiradito de Pez Limón**  
Yellowtail, green chilli, radish, orange tobiko

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**Arroz Nikkei** GF  
Chilean sea bass, rice, lime, chilli

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

**Brócoli** VG GF  
Tenderstem broccoli, sesame seed

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

**Manchego Tarta de Queso con Guava** V  
Manchego cheesecake, oat and buckwheat crumble with lime gel and guava sauce

◆ **MENU DE MOCHE**  
115 per person

**Crocantes con Guacamole** GF  
Corn tortillas, amarillo, guacamole

**Anticuchos de Pollo** GF  
Chicken, ají amarillo, chives

**Taco con Cangrejo**  
Crab, guacamole, tobiko

**Tostada de Shiitake con Chalaquita** V  
Grilled shiitake, red onion & tomato salsa, feta

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

**Ceviche de Atún Chifa**  
Yellowfin tuna, sesame seeds, rice crackers, soy

**Tiradito de Hiramasa**  
Kingfish, dashi, truffle oil, chives

**Tataki de Atún Nikk ei** GF  
Yellowfin tuna, chimichurri, jalapeno & soy leche

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**Cazuela de espárragos y Ajo Silvestre** VG  
Asparagus, wild garlic, basil, purple sprouting broccoli

**Asado de Wagyu y Trufa**  
Braised wagyu short rib, purple corn glaze, crispy yuca, black winter truffle

**Dorada a la Brasa** GF  
Whole seabream, coconut, jalapeno, ají panca, tamarind

**Brocoli** VG GF  
Sprouting broccoli, sesame seeds

**Yuca Frita** V GF  
Crispy cassava, hauncaina, manchego, truffle

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

**Tres Leches** V  
Three milk cake, salted dulce de leche & vanilla ice cream, caramelised kadaifi

◆ **MENU DE INCA**  
130 per person

**Dips de COYA y Pan** VG GF  
Selection of COYA dips & bread

**Empanadas de Wagyu**  
Wagyu beef empanadas, wasakaka

**Anticuchos de Sapo** GF  
Monkfish, green tamarillo salsa, coriander

**Croquetas de Atún y Trufa Patatas**  
Native potatoes, tuna, black truffle

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**Gambas Rojas**  
Red prawns, yuzu, compressed cucumber, rice cracker

**Ceviche de Corvina a la Trufa**  
Stone bass, truffles, ponzu, chives

**Tiradito de Vieiras** GF  
Scallops, nashi pears, truffle 'leche de tigre' coriander, yuzu tobiko

**Tataki de Res** GF  
Beef tataki, grilled leeks, cashew nuts

**Trio de Maíz** VG GF  
Josper corn, crispy corn, white corn, sweet onions

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**Arroz Caldoso con Langosta** GF  
Bomba rice, bisque, native lobster tail, shiso

**Costilla de Res** GF  
Beef T-Bone, chimichurri & guasacaca

**Salteado de Quinoa**  
Stir-fry quinoa, seasonal vegetables, salsa verdé

**Yuca Frita** V GF  
Crispy cassava, hauncaina, manchego, truffle

**Brocoli** VG GF  
Sprouting broccoli, sesame seeds

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**Bandeja de Postres**  
COYA signature dessert selection