

◆ **MENÚ ALEGRÍA**
95 per person

Guacamole VG GF
Avocado, chalaquita, yellow chilli
corn tortillas

Snow Crab Tostada GF
Corn tortillas, avocado purée, yellow chilli
& Oscietra caviar

Chicken Chargrilled Skewers GF
Yellow chilli, mirin glaze, chives

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Classic Sea Bass Ceviche GF
‘Leche de Tigre’, red onions
sweet potato, jumbo corn

Truffle Corvina
Truffle sauce, rice cracker, cep & cancha powder

Spicy Yellowfin Tuna
Ponzu, chilli, garlic, rice & nori cracker

Yellowtail ‘Sashimi’ Style
Green chilli sauce, daikon & orange tobiko

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Salmon Fillet
Miso smoked chilli, compressed cucumber &
apple, jalapeños

Spicy Beef Fillet GF
Chilli & garlic, crispy shallots pickled chilli

Charcoal Baked Sweet Potato V, GF
Chilli lime butter, salted jumbo corn
crème fraîche & fresh herbs

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Churros V
Milk chocolate & dulce de leche sauce, orange zest

Manchego Cheesecake V GF
Buckwheat crumble, Manchego cheesecake &
quince sauce

◆ **MENÚ ENCANTO**
120 per person

Guacamole VG GF
Avocado, chalaquita, yellow chilli
corn tortillas

Wagyu Chargrilled Skewers GF
Smoked chilli, parsley

Snow Crab Tostada
Corn tortillas, avocado purée, yellow chilli
& Oscietra caviar

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Ceviche Mixto GF
King bream, Atlantic prawns,
crispy squid, yellow chilli

Argentinian Prawns GF
Winter tomato gazpacho, pink pepper corn,
prawn cracker

Bluefin Tuna Tataki
Pickled brown shimeji, truffle & yuzu ponzu,
Oscietra caviar

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Chilean Sea Bass Cazuela GF
Miso chargrilled Chilean sea bass bomba rice,
chilli lime butter

Australian Wagyu Sirloin GF
Truffle jus, gem salad, wasabi cream & chimichurri

Baby Gem Salad VG
House dressing, toasted panko & chives

Chargrilled Broccoli VG
Sweet & spicy miso, yuzu, sesame, smoked almonds

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Black Forest V, GF
Chocolate mousse, cherry jam & pisco chantilly

Maca & Panela Sticky Toffee Pudding V
Date & maca sponge, vanilla ice cream & toffee sauce

◆ **MENÚ FIESTA**
150 per person

**Selection of COYA Dips
& Crackers** VG GF
Guacamole, spicy chickpeas & rocoto
served with corn tortillas & focaccia

Smoked Shiitake Taco V
Avocado, chalaquita
feta & chipotle

Wagyu Beef Gyoza
Smoked shiitake, sweet soy
Peruvian chillies szechuan sauce

Corn Empanadas
Pulled bbq chicken, garlic aioli

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Signature Ceviches Platter
Selection of signature dishes from “Ceviche & Raw Bar”:
Classico • Corvina • Spicy Tuna • Yellowtail • Bluefin Tuna

Beef Tataki GF
Red chilli, daikon, fig purée & truffle

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Lobster Cazuela GF
Bomba rice, saffron, avocado
lime & yellow chilli

Australian Tomahawk
Truffle bone marrow jus
padron peppers, burnt lemon

**Roasted Seasonal
Vegetables** V GF
Smoked tomato sauce
Peruvian cheese sauce, coriander

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COYA Dessert Platter
Signature selection of desserts &
exotic fruits

If you have allergies or dietary enquiries, please speak to our staff prior to ordering.
A 13% service charge will be added to your bill.
V: Vegetarian GF: Gluten Free VG: Vegan