

 **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

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

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

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

Espárragos VG GF
Ají amarillo, garlic, sisho

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

Suspiro de coco y frutos del bosque GF V
Coconut cream, meringue, berries and black lime sorbet

 **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 Shiitaki con Chalaquita V
Grilled shiitake, red onion & tomato salsa, feta

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 Nikkei GF
Yellowfin tuna, chimichurri, jalapeno & soy leche

Cazuela de espárragos y ajetes silvestres VG GF
Wild garlic, asparagus, pico de gallo, basil

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

Espárragos VG GF
Ají amarillo, garlic, sisho

Yuca Frita V GF
Crispy cassava, hauncaína, manchego, truffle

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

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

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, hauncaína, manchego, truffle

Espárragos VG GF
Ají amarillo, garlic, sisho

Bandeja de Postres
COYA signature dessert selection