

## APERITIVOS

Appetizers

◆ **Guacamole con Crocantes 16** VG GF  
Guacamole, corn tortillas

**Coliflor Frita 17** V  
Cauliflower tempura, gouchanj, peruvian marigold

**Baos de Wagyu 24**  
Pulled wagyu, truffle emulsion, rocket cress

**Gyoza de Mariscos 28**  
Lobster and prawn dumpling, aji panca, coriander

**Tostada de Atún 17** GF  
Corn tostada, yellowfin tuna, seaweed salad, spicy mayo

**Tacos de Shiitake con Chalaquita 17** V  
Grilled shiitake, red onion & tomato salsa, feta, chipotle

**Tacos de Cangrejo 22**  
Crab, guacamole, yuzu tobiko

**Empanadas de Pescado 23** GF  
Chilean seabass, coconut, kafir lime, spicy mayo

## ANTICUCHOS

Marinated chargrilled skewers

◆ **Anticuchos de Pollo 17** GF  
Chicken, aji amarillo, garlic

**Anticuchos de Res 19** GF  
Beef fillet, aji panca, coriander

**Anticuchos de Langostino 18** GF  
King prawns, Mirasol, mustard, yoghurt

◆ **Anticuchos de Seta 13** VG GF  
Portobello mushrooms, aji panca, parsley

## ENSALADAS

Salads

◆ **Trio de Maíz 16** VG GF  
Josper corn, crispy corn, white corn, sweet onions

**Col rizada y Manchego 18** V  
Kale, candied walnut, goji, cranberries, manchego

**Ensalada de Coliflores 14** V GF  
Cauliflower, cashewnuts, dill, chives, lemon, huancaína



SCAN ME!

## CRUDOS

Citrus cured fish & Peruvian style sashimi

**Mistura de Ceviches 80**  
Selection of COYA ceviches

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

**Ceviche de Corvina a la Trufa 21**  
Stone bass, truffle, ponzu, chives

**Ceviche de Espárragos 18** VG  
GF Asparagus, wild mushrooms  
roccoto, cumin, oat tiger

◆ **Ceviche de Atún Chifa 18**  
Yellowfin tuna, sesame seeds  
rice crackers, soy

**Ceviche de Salmón 16** GF  
Salmon, green jalapeños, coconut, cancha

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

**Tataki de Atún Nikkei 21** GF  
Yellowfin tuna, chimichurri  
panca soy leche, maca

**Tataki de Res 21** GF  
Wagyu beef tataki, grilled leeks, cashew nuts

## ESPECIALES DEL MERCADO

Daily selection of fish & meat

## PESCADOS Y MARISCOS

Fish and seafood

◆ **Arroz Nikkei 46** GF  
Chilean sea bass, rice, lime, aji amarillo

**Merluza a la Plancha 36** GF  
Hake, pickle mussels, coconut, panca, plantain

**Langostino Tigre 45** GF  
Tiger Prawn, Fermented aji amarillo, thai green mango,  
oregano, lemongrass, lime

**Salmón a la Brasa 32** GF  
Salmon fillet, fennel, orange, chalapita, olives, dill

**Dorada a la Brasa 35** GF  
Chargrilled seabream, aji amarillo  
runner beans, dashi emulsion

**Pulpo Rostizado 27** GF  
Octopus, sweet potatoes, botija olives, chorizo

## AVES Y CARNES

Poultry and meat

**Pollo a la Parrilla 29** GF  
Baby chicken, cashew nut, yoghurt, aji panca, potato  
boulangerie, coriander

◆ **Lomo de Res 46** GF  
Spicy beef fillet, crispy shallots, aji limo, star anise

**Chuletas de Borrego 38** GF  
Lamb chops, aubergine caviar, yoghurt, crispy garlic

**Bife de Ancho 45** GF  
Ribeye, adobo, chimichurri sauce

**Castillo de Carne 120** GF  
Chateaubriand, crispy shallot, yuzu, panca, coriander

## VEGETABLES Y CEREALES

Vegetables & Cereals

**Cazuela de espárragos y ajetes silvestres 30** VG GF  
Wild garlic, asparagus, pico de gallo, basil

**Arroz chaufa 32** V  
Corn fried rice, aji panca, szechwan, henegg

◆ **Patatas Bravas 13** V GF  
New potatoes, spicy tomato, huancaína sauce

**Berenjena y Pepino 11** VG GF  
Crispy Aubergine, Cucumber, miso, Buckwheat

**Espárragos 12** VG GF  
Aji amarillo, garlic, sisho

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

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

Prices are inclusive of VAT.

A discretionary 15% service charge will be added to your bill.

## MENÚ DEGUSTACIÓN

To be experienced by the whole table

Monday- Friday | 12-2pm & 6-10.45pm  
Saturday | 6-10.45pm  
Sunday | 6-9.45pm

**95** per person

**Guacamole con Crocantes** GF  
Guacamole, corn tortillas

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

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

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

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

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

**Atún Chifa**  
Yellowfin tuna, sesame seeds  
rice cracker, soy

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

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**Arroz Nikkei** GF  
Chilean sea bass, rice, lime, ají amarillo

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

**Espárragos** VG GF  
Ají amarillo, garlic, sisho

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

**Manchego tarta de queso con guava** V  
Manchego cheesecake, oat and buckwheat crumble  
lime gel and guava sauce

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