



◆ MISA DE GALLO

100 per person

Crocantes con Guacamole y Chalaquita GF
Corn tortillas, amarillo, guacamole

Bao con Wagyu
Pulled wagyu, truffle emulsion, rocket cress

Camarones de Roca con Ají Verde GF
Rock shrimps, quinoa, guasacaca

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Ceviche de Lubina Clásico GF
Sea bass, sweet potato, white corn, ají limo

Ceviche de Salmon GF
Salmon, green jalapeños, coconut, cancha

Tataki de Res GF
Wagyu beef tataki, grilled leaks, cashew nuts

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

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

Brócoli VG GF
Tender stem broccoli , sesame seed

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

Bara de Oro
Salted caramel & peanuts chocolate finger

◆ LA NOCHE BUENA

125 per person

Crocantes con Guacamole y Chalaquita GF
Corn tortillas, amarillo, guacamole

Empanadas de Wagyu
Pulled wagyu, guasacaca

Bao con Langosta
Lobster, sweet chilli slaw, Kristal caviar

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

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

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

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

Carne Wagyu Chateau Briand GF
Chilean wagyu, grilled broccoli
truffle and tamarind

Patatas Bravas V GF
New potatoes, spicy tomato, huancaína sauce

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

Tarta de queso y Mora
Manchego cheesecake, blueberry & spices

◆ NOCHE DE REYES

150 per person

Crocantes con Guacamole y Chalaquita GF
Corn tortillas, amarillo, guacamole

Anticucho de Res Wagyu con Trufa
Wagyu skewer, ají panca szechuan, truffle

Empanadas de Camarones
Tiger prawn empanadas, garlic emulsion

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Mistura de Ceviche
COYA signature ceviche selection

Tataki de Atún Nikkei GF
Yellowfin tuna, chimichurri, ginger & soy leche

Tataki de Res GF
Wagyu beef tataki, grilled leaks, cashew nuts

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Langosta Rostizata
Roasted lobster, miso & ají amarillo butter
Kristal caviar

Carne Wagyu Tomahawk GF
Australian tomahawk, truffle and tamarind

Arroz Chaufa V
Sweetcorn szechuan fried rice
slow cooked truffle hens egg

Papitas con Ajo V GF
Crispy potatoes, coriander aioli, garlic chips

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Bandeja de Postress
Selection of COYA desserts

