

PARA PICAR

Appetizers

◆ **Guacamole con Crocantes** **14** VG GF
Avocado, corn tortillas, chalaquita & ají amarillo

◆ **Edamame** **10** VG GF
Ají amarillo salt & grilled lemon

Chicharrones de Pollo **17**
Crispy chicken, chipotle & spicy guava sauce

◆ **Tacos de Shiitake con Chalaquita (3 pcs)** **14** V
Grilled shiitake, feta cheese, avocado & coriander

◆ **Empanadas de Res (3 pcs)** **20**
Corn empanadas, smoked beef brisket, garlic sauce

Tartare de Atún **21**
Yellowfin tuna, Peruvian dressing, cured egg yolk

ANTICUCHOS

Charcoal chargrilled skewers

Setas (2 pcs) **13** VG GF
Portobello mushrooms, ají panca, parsley

◆ **Pollo (2 pcs)** **15** GF
Corn-fed chicken thigh, ají amarillo, chives

◆ **Lomo de Res (2 pcs)** **19** GF
Beef fillet, ají panca, chives & coriander

ENSALADAS

Salads

◆ **Trío de Maíz** **14** VG GF
Grilled corn, crispy corn, white corn
sweet peppers & fresh herbs

Espinacas **15** V
Baby spinach, watermelon, goji berries
Manchego, pomegranate

Heritage Tomatoes **18** VG GF
Grilled baby gem, avocado, pickled shallot
ají amarillo dressing

Additional Grilled Tuna **12**



SCAN ME!

PLATOS DE CEVICHES

Ceviche platters

◆ **Mixtura de COYA** **85**
Signature Selection:
Ceviche clasico, a la trufa, chifa
atún con lúcuma & tiradito de pez limón

CEVICHE Y TIRADITOS

Citrus cured fish & Peruvian style sashimi

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

◆ **Ceviche de Corvina a la Trufa** **20**
Stone bass, truffle ponzu, dry ceps, chives

◆ **Ceviche de Atún Chifa** **18**
Spicy big eye tuna, sesame, soy, rice crackers

Ceviche de Coco **21** GF
Sea bream, coconut milk, crispy plantain

Ceviche de Calabacin **16** VG GF
Tromboncino squash, green jalapeno, courgette flower

◆ **Tiradito de Puz Limón** **19**
Yellowtail, green chilli, daikon, orange tobiko

Tiradito de Atún con Lúcuma **21**
Yellowfin tuna, lucuma, wasabi tobiko, ají panca

Tataki de Res **18** GF
Beef sirloin tataki, chilli salsa, grilled leeks
spicy cashew nuts purée

Tiradito de Viera **17**
Seared scallop, sweet potato sauce, chalaquita

PESCADOS Y MARISCOS

Fish & seafood

◆ **Arroz Nikkei** **46** GF
Chilean sea bass, bomba rice, lime, miso & ají amarillo

Filete de Salmón Rosado **28** GF
Salmon fillet, chickpeas, pickled onions, ají panca

Arroz con Cangrejo **55** GF
Atlantic crab, bomba rice, avocado, bisque
saffron

Langostino Tigre (5 pcs) **39** GF
Grilled tiger prawn, chilli salsa, burned lime

Filete de Dorada **36** GF
Seabream fillet, marinated peppers
fennel salad & fresh herbs

AVES Y CARNES

Poultry & meat

◆ **Pollo a la Parrilla** **28** GF
Baby chicken, ají panca
soy, coriander aioli

◆ **Lomo de Res (250gr)** **41** GF
Spicy beef fillet, crispy shallots, ají limo

Costillas de Cerdo **32**
Baby back pork ribs, pepper marinade
smoked aubergine caviar

Bistec de Wagyu (180gr) **60** GF
Chilean wagyu grade 7, adobo & chimichurri

VEGETALES Y CEREALES

Vegetables & cereals

Summer Vegetable Udon **26** VG
Udon noodle, szechwan panca sauce
seasonal vegetable

Arroz Chaufa **16** V GF
Egg-fried rice, seasonal vegetables, soy sprouts

Brócoli Bimi **12** VG GF
Tenderstem broccoli, ají rocoto & soy dressing, sesame seeds

◆ **Papitas con Ajo** **10** V GF
Crispy baby potatoes, coriander aioli, garlic chips

Berenjenas Fritas **11** VG
Fried aubergine, pickled cucumber, miso & ají amarillo glaze

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

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

MENÚ DEGUSTACIÓN	
80 per person	
Signature Pairing: Yuzu Punch & 2 glasses of wine 35	
Champagne Pairing: Veuve Clicquot & 2 glasses of wine 45	
—	
◆ Guacamole con Crocantes	VG GF
Avocado, corn tortillas, chalaquita & ají amarillo	
—	
Tartare de Atún	
Yellowfin tuna, Peruvian dressing, cured egg yolk	
—	
◆ Tacos de Shiitake con Chalaquita	V
Grilled shiitake, feta cheese, avocado & coriander	
—	
Heritage Tomatoes	VG GF
Grilled baby gem, avocado, pickled shallot ají amarillo dressing	
—	
◆ Ceviche de Lubina Clásico	GF
Sea bass, white corn, sweet potatoes, red onion	
—	
Ceviche de Calabacin	GF
Tromboncino squash, green jalapeno, courgette flower	
—	
Arroz Nikkei	GF
Chilean sea bass, bomba rice, lime, miso & ají amarillo	
—	
Pollo a la Parrilla	GF
Baby chicken, ají panca, soy, coriander aïoli	
—	
Brócoli Bimi	VG GF
Tenderstem broccoli, ají rocoto & soy dressing sesame seeds	
—	
◆ Churros de Naranja	V
Orange & lime churros, milk chocolate & dulce de leche	
—	
Suspiro de Coco con Maracuja	V
Coconut meringue, coconut sorbet & passion fruit sauce	

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MENÚ DE INCA	
95 per person	
Signature Pairing: Yuzu Punch & 2 glasses of wine 35	
Champagne Pairing: Veuve Clicquot & 2 glasses of wine 45	
—	
◆ Guacamole con Crocantes	VG GF
Avocado, corn tortillas, chalaquita, ají amarillo	
—	
Tartare de Atún	
Yellowfin tuna, Peruvian dressing, cured egg yolk	
—	
◆ Tacos de Shiitake con Chalaquita	V
Grilled shiitake, feta cheese, avocado & coriander	
—	
◆ Anticucho de Lomo de Res	GF
Beef fillet, ají panca, chives & coriander	
—	
Heritage Tomatoes	VG GF
Grilled baby gem, avocado, pickled shallot, ají amarillo dressing	
—	
◆ Ceviche de Lubina Clásico	GF
Sea bass, white corn, sweet potatoes, red onion	
—	
◆ Ceviche de de Atún Chifa	
Spicy big eye tuna, sesame,soy, rice crackers	
—	
Tiradito de Viera	
Seared scallop, sweet potato sauce, chalaquita	
—	
Arroz con Cangrejo	GF
Atlantic crab, bomba rice, avocado, bisque, saffron	
—	
◆ Lomo de Res	GF
Spicy beef fillet, crispy shallots, ají limo	
—	
Berenjenas Fritas	VG
Fried aubergine, pickled cucumber, miso & ají amarillo glaze	
—	
◆ Churros de Naranja	V
Orange & lime churros, milk chocolate & dulce de leche	
—	
Suspiro de Coco con Maracuja	V
Coconut meringue, coconut sorbet & passion fruit sauce	

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