



EARLY INCAN EXPERIENCE MENU

170 per guest | 7pm - 7.45pm

NV Veuve Clicquot, Yellow Label Brut

Emblematic bright golden champagne structured by pinot noir offering toasted brioche, white peach and grapefruit notes providing aromatic richness on the palate.

2024 Xarello, Can Sumoi

Fresh and light organic white wine that delivers saline, citrus and herbaceous notes of laurel and fennel.

2021 La Montesa, Palacios Remondo

Classical Rioja red wine structured by grenache, aged in oak for 12 months, showing vibrant red cherry and currants on a background of spice and silky tannins.

One glass of **Veuve Clicquot** per guest

Two glasses of wine to choose

Guacamole & King Crab

Avocado, Oscietra caviar, chalaquita & lime corn tortilla

Wagyu Empanadas

Smoked brisket, sofritto & garlic sauce

Oysters Escabeche

Gillardeau oysters tempura, pickled red chilli, smoked ponzu

Endive Salad

Radicchio caramelised pecan nuts, pomegranate, queso fresco & black truffle

Scallop Ceviche

Venus clams, sea bass, "criollo tiger milk" & sweet potato

Tuna tataki

Pickled brown shimeji, truffle & yuzu ponzu, chives

Miso Chilean Sea Bass Cazuela

Creamy bomba rice, chilli lime butter, sweet corn purée & pea shoots

Spicy Chilean Wagyu

Chinese chilli & garlic, crispy shallots, pickled chilli

Tenderstem Broccoli

Sweet & spicy miso, yuzu, sesame, smoked almonds

COYA Chips

Smoked tomato sauce & Peruvian cheese sauce

Dessert Platter

COYA selection of ice cream & exotic fruits

All prices are listed in Euros.

◆ Global Signature Dish (V) Vegetarian (VG) Vegan (GF) Gluten Free

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



GOLDEN INCAN EXPERIENCE MENU

330 per guest | 9.30pm - 10.30pm

NV Veuve Clicquot, Yellow Label Brut

Emblematic bright golden champagne structured by pinot noir offering toasted brioche, white peach and grapefruit notes providing aromatic richness on the palate.

2024 Xarello, Can Sumoi

Fresh and light organic white wine that delivers saline, citrus and herbaceous notes of laurel and fennel.

2021 La Montesa, Palacios Remondo

Classical Rioja red wine structured by grenache, aged in oak for 12 months, showing vibrant red cherry and currants on a background of spice and silky tannins.

Midnight Toast

Grapes & a glass of Veuve Clicquot

One bottle of **Veuve Clicquot** per two guests

Two glasses of wine to choose

Guacamole & King Crab

Avocado, Oscietra caviar, chalaquita & lime, corn tortilla

Oysters Escabeche

Gillardeau oysters tempura, pickled red chilli, smoked ponzu

Wagyu Empanadas

Smoked brisket, sofrito & garlic sauce

Lobster Bun

Amarillo chilli, yuzu crema fresca & Oscietra caviar

Endive Salad

Radicchio caramelised pecan nuts, pomegranate, queso fresco & black truffle

Scallop Ceviche

Venus clams, sea bass, "criollo tiger milk" & sweet potato

Tuna tataki

Pickled brown shimeji, truffle & yuzu ponzu, chives

Wagyu "Carpaccio"

Red chilli, daikon, fig purée & black truffle

Carabineros Cazuela

Creamy bomba rice, bisque, chilli lime butter, avocado, saffron

Chilean Wagyu

Adobo, tamarind & truffle jus, black truffle

Tenderstem Broccoli

Sweet & spicy miso, yuzu, sesame, smoked almonds

COYA Chips

Peruvian cheese sauce, manchego & winter truffle

Dessert Platter

COYA selection of 3 desserts, ice cream & exotic fruits

All prices are listed in Euros.

◆ Global Signature Dish (V) Vegetarian (VG) Vegan (GF) Gluten Free

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