

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.

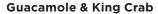
## 2024 Xarello, Can Sumoi

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



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**

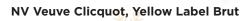
COYA selection of ice cream & exotic fruits

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.



330 per guest | 9.30pm - 10.30pm



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, sofritto & 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 Waqyu

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.

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