



Four Hands

AN EXCLUSIVE DINING COLLABORATION

COYA × ROBATA

THE MENU

75 per person

Additional wine pairing +30

Menu served for the entire table

TO START

Pisco Royal

Pisco, Champagne, lychee, pomegranate rosemary cordial

Guacamole

Charred tomato, yuzu kosho, crispy corn tortilla

BITES

Chicharrón Sando

Crispy Iberian pork belly, sweet potato, criolla sauce

Wagyu Beef Empanada

Golden corn masa, Peruvian spices, salsa de ajo

COUNTER

Salmon Aburi Nigiri 炉端

Lightly torched salmon with trout roe

Toro & Foie Nigiri 炉端

Caramelised foie gras, fatty tuna

Anticuchero Uramaki 炉端

Shrimp tempura, avocado & cream cheese with butterfish on top and anticucho sauce

Hamachi Tiradito 炉端

Thin cuts of Hamachi with yuzu and soy sauce

Tuna Tataki 炉端

Seared tuna with sesame & japanese dressing

FIRE

Cazuela Nikkei

Miso Chilean sea bass, bomba rice, sweet corn purée

Chicken a la Brasa

Ají panca, soy, coriander aioli

SWEET

Matcha Tres Leche

Strawberry, miso dulce de leche, yuzu

Chocolate Cake 炉端

Chocolate cake and just chocolate

All prices are listed in Euros.

Designed for sharing across the table.

Please inform us of any allergies or dietary requirements.

◆ COYA Dishes 炉端 ROBATA Dishes