

## APERITIVOS

Appetizers

**Crocantes con Guacamole 17** VG GF  
Guacamole, corn tortillas, ají amarillo

**Calamares con Ocopa 19** GF  
Baby squid, Peruvian marigold, quinoa

**Baos con Cerdo 19**  
Pulled pork, chipotle, salsa criolla

**Tostadas de Atún 19**  
Corn tostada, yellowfin tuna, seaweed salad, spicy mayo

**Empanadas de Lubina Chilena 22**  
Corn empanadas, Chilean seabass, mojo verde

**Cangrejo de Concha Blanda 22** GF  
Soft shell crab, yuzu, avocado, ají limo coleslaw

**Tacos de Alcachofa 17** V  
Confit artichoke, ají limo, kalamata olives

**Tacos de Salmón 18**  
Smoked salmon, ají amarillo cheese, chives

**Gyoza de Res 21**  
Beef Gyoza, chalaquita, peruvian sauce

## ANTICUCHOS

Marinated chargrilled skewers (2 pcs)

**Anticuchos de Res 19** GF  
Beef fillet, ají panca, coriander

**Anticuchos de Pollo 18** GF  
Chicken, ají amarillo, chives

**Anticuchos de Setas 13** VG GF  
Portobello mushrooms, ají panca, parsley

## ENSALADAS

Salads

**Trio de Maíz 17** VG GF  
Josper corn, crispy corn, white corn, sweet onions

**Espinacas con Manchego 18** V  
Baby spinach, candied walnut, goji  
cranberry, manchego



SCAN ME!

## CRUDO

Citrus cured fish & Peruvian style sashimi

**Mistura de Ceviches 49**  
COYA ceviches trio

**Ceviche de Lubina Clásica 17** GF  
Seabass, red onion, sweet potato, white corn

**Ceviche de Atún Chifa 19**  
Yellowfin tuna, soy, sesame seeds, rice crackers

**Ceviche de Corvina a la Trufa 21**  
Stone bass, truffles, ponzu, chives

**Ceviche de Hongos 16** VG  
Wild mushrooms, choclo, crispy shallot

**Tiradito de Pez Limón 19**  
Yellowtail, green chilli, radish, orange tobiko

**Tataki de Salmon 18**  
Homemade smoked salmon, guava, fennel, finger lime

**Tataki de Res 21** GF  
Beef tataki, grilled leeks, cashew nuts

## ESPECIALES DEL MERCADO

Daily selection of fish & meat

(Ask your waiter for the chef's daily specials)

## PESCADOS Y MARISCOS

Fish and seafood

**Arroz Nikkei 48** GF  
Chilean seabass, rice, lime, ají amarillo

**Merluza in Escabeche 38**  
Atlantic Hake, seasonal vegetables, escabeche sauce

**Cola de Rape Asada 36** GF  
Roasted Monkfish tail, fennel, coconut, mussels

**Salmón a la Brasa 32** GF  
Salmon fillet, stir-fry quinoa, soy, green vegetables

## AVES Y CARNES

Poultry and meat

**Pollo a la Parrilla 30** GF  
Corn fed baby chicken, ají panca, coriander

**Lomo de Res 48** GF  
Spicy beef fillet, crispy shallots, ají limo, star anise

**Chuletas de Borrego 42** GF  
Lamb chops, tamarillo chutney, ají panca

**Bife de Ancho 48** GF  
Rib eye, adobo, chimichurri sauce

**Picanha de Wagyu 39** GF  
Chilean Wagyu Picanha, pickled kombu, bell pepper sauce

## VEGETALES Y CEREALES

Vegetables & Cereals

**Trigo en Wok 36** VG  
Spelt, squash, courgette, fresh truffle

**Patatas Bravas 14** V GF  
Crispy potatoes, spicy tomato sauce, huancaína sauce

**Brocoli 13** VG GF  
Sprouting broccoli, sesame seeds

**Berenjena 14** VG GF  
Grilled aubergine, miso, crispy rice

## LUNCH HOUR MENU

To be experienced by the whole table,  
up to 6 guests

**42** Per person

Choice of:  
1 starter + 1 main course + 1 side dish

**50** Per person

Choice of:  
2 starters + 1 main course + 1 side dish

### TO START

**Baos de Cerdo** (2 pcs)  
Pulled pork, chipotle, salsa criolla

**Calamares con Ocopa** GF  
Baby squid, Peruvian marigold quinoa

**Tacos del Dia** (2 pcs)  
Daily choice of tacos

**Trio de Maíz** VG GF  
Josper corn, crispy corn white corn, sweet onions

**Espinacas con Manchego** V  
Baby spinach, candied walnuts, goji cranberry, manchego

**Ceviche de Lubina Clásico** GF  
Seabass, red onion, sweet potato white corn

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

**Anticucho de Pollo** (1 pc) GF  
Chicken, ají amarillo, garlic

**Anticucho de Setas** (1 pc) VG GF  
Portobello mushrooms ají panca, parsley

### MAIN COURSES

**Trigo en Wok** VG  
Spelt, squash, courgette fresh truffle

**Arroz Nikkei** GF  
Chilean seabass, rice, lime, ají amarillo

**Salmón a la Brasa** GF  
Salmon fillet, ají panca, soy

**Pollo a la Parrilla** GF  
Corn fed baby chicken ají panca, coriander

**Solomillo de Res** GF  
Spicy sirloin, crispy shallots ají limo, start anise

**Bife de Ancho** GF (Add on £14)  
Rib eye, adobo salt chimichurri sauce

### SIDE DISHES

**Peruvian Rice** VG GF  
Basmati rice, white corn sweet corn, kafir lime leaves

**Patatas Bravas** VG GF  
Crispy potatoes, spicy tomato sauce, huncaina sauce

**Brocoli** VG GF  
Sprouting broccoli sesame seeds

### DESSERT

(Add on £5)

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

#### SOMMELIERS FAVOURITE

Glass 125ml Carafe 500ml

**White: 2022 Verdicchio di Matelica, Amoterra**  
Marche, Italy

**9 36**

**Red: 2022 Pinot Noir, S.Bzikot**  
Burgundy, France

**12 48**

\* We kindly require the same type of Set Lunch for the entire table

If you have allergies or dietary enquiries please speak to our staff prior to ordering. Prices include 20% VAT and a discretionary 15% service charge will be added to your bill.  
V: Vegetarian GF: Gluten Free VG: Vegan

Origine of our produce Fish : Zone FAO 87/27/57/41/37 | Meat : France, UK, Spain, Chile, Italy

## TASTING MENU

To be experienced by the whole table  
**95** Per person

**Baos de Cerdo**  
Pulled pork, chipotle, salsa criolla

**Cangrejo de Concha Blanda** GF  
Soft shell crab, yuzu, avocado, ají panca coleslaw

**Anticuchos de Pollo** GF  
Chicken, ají amarillo, chives

**Ceviche de Lubina Clásico** GF  
Seabass, red onion, sweet potato, white corn

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

**Corvina a la Trufa**  
Stone bass, truffle, ponzu, chives

**Tiradito de Pez Limón**  
Yellowtail, green chilli, radish

**Arroz Nikkei** GF  
Chilean seabass, rice, lime, chilli

**Lomo de Res** GF  
Spicy Beef fillet, crispy shallots, ají limo, star anise

**Brocoli** VG GF  
Sprouting broccoli, sesame seeds

**Patatas Bravas** V GF  
Crispy potatoes, spicy tomato sauce, huncaina sauce

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

**Tarta de Queso con Guava** V GF  
Manchego cheesecake, guava sauce and lime gel

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