

MENU ANDINO

65 per guest

Includes a glass of
NV Blanc de Blancs, Raventós i Blanc
or
Sangria de Pisco

COYA Pisco, red wine, cinnamon, chicha morada, lemon

Pan de Queso V, GF

Yuca bread, costeño cheese, guasacaca

Empanada de Res

Smoked wagyu brisket, salsa de ajo

Ensalada de COYA

Crispy chicken, baby gem, quinoa, parmesan, huacatay

Ceviche de Coco GF

Sea bass, coconut, ginger, plantain, lime

Langostinos Argentinos GF

Tomato, ginger, red onion, ponzu, red chilli, peashoots, rice cracker, lime



Rigatoni con Cangrejo

Picked crab, ají amarillo cream, chives

Pollo Picantón GF

Baby chicken, ají panca, coriander, lemon

Papas Frita COYA GF

Smoked tomato, huancaína



Tropical Sundae V

Coconut mousse, mango & passion fruit, coconut merengue, coconut ice cream

Churros ♦ V

Chocolate, dulce de leche

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.