

APERITIVOS

Appetizers

Crocantes con Guacamole 15 VG GF
Guacamole, corn tortillas, ají amarillo

Calamares con Ocopa 17 GF
Baby squid, Peruvian marigold, quinoa

Baos con Cerdo 16
Pulled pork, chipotle, salsa criolla

Tostadas de Atún 16
Corn tostada, yellowfin tuna, seaweed salad, spicy mayo

Empanadas de Lubina Chilena 20
Corn empanadas, Chilean sea bass, mojo verde

Cangrejo de Concha Blanda 19 GF
Soft shell crab, yuzu, avocado, ají limo coleslaw

Tacos de Salmon 16
Smoked salmon, ají amarillo cream cheese, chives

Tacos de Shiitake 15
Grilled shiitake, chalaquita, queso fresco, chipotle in adobo

ANTICUCHOS

Marinated chargrilled skewers (2 pcs)

Anticucho de Res 19 GF
Beef fillet, ají panca, coriander

Anticuchos de Pollo 15 GF
Chicken, ají amarillo, chives

Anticuchos de Setas 12 VG GF
Portobello mushrooms, ají panca, parsley

ENSALADAS

Salads

Trio de Maíz 14 VG GF
Josper corn, crispy corn, white corn, sweet onions

Espinacas con Manchego 17 V
Baby spinach, candied walnut, goji, cranberry, manchego



SCAN ME!

CRUDO

Citrus cured fish & Peruvian style sashimi

Mistura de Ceviches 44
COYA ceviches trio

Ceviche de Lubina Clásica 15 GF
Sea bass, red onion, sweet potato, white corn

Ceviche de Atún Chifa 17
Yellowfin tuna, soy, sesame seeds, rice crackers

Ceviche de Corvina a la Trufa 20
Stone bass, truffles, ponzu, chives

Ceviche de Remolacha 14 VG
Heritage beetroot, yamagobo, marigold

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

Tataki de Atún Nikkei 20
Yellowfin tuna, papaya, passion fruit, ají panca oil

Tataki de Res 20 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 44 GF
Chilean sea bass, rice, lime, ají amarillo

Rodaballo a la Parrilla 42
Galician Turbot, jalapeño, romanesco and salsa roja

Langostino Tigre 44
Josper tiger prawn, chilli salsa

Salmón a la Brasa 29 GF
Salmon fillet, stir-fry quinoa, soy, green vegetables

AVES Y CARNES

Poultry and meat

Pollo a la Parrilla 27 GF
Corn fed baby chicken, ají panca, coriander

Lomo de Res 44 GF
Spicy beef fillet, crispy shallots, ají limo, star anise

Chuletas de Borrego 36 GF
Lamb chops, crushed aubergine caviar

Bife de Ancho 44 GF
Rib eye, adobo, chimichurri sauce

VEGETALES Y CEREALES

Vegetables & Cereals

Trigo en Wok 36 VG
Spelt, squash, cauliflower, fresh truffle

Patatas Bravas 12 V GF
Crispy potatoes, spicy tomato sauce, huancaína sauce

Berenjena 11 VG GF
Aubergine, miso, puffed quinoa

Brocoli 11 VG GF
Tenderstem broccoli, sesame seeds

LUNCH HOUR MENU

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

£50 Per person

TO START

Choice of 3

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 walnut, 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

Ceviche de Corvina a la Trufa

Stone bass, truffles, ponzu, chives

Anticucho de Pollo GF (1 pc)

Chicken, ají amarillo, garlic

Anticucho de Setas VG GF (1 pc)

Portobello mushrooms
ají panca, parsley

MAIN COURSES

Choice of 1

Trigo en Wok VG

Spelt, squash, cauliflower, fresh truffle

Arroz Nikkei GF

Chilean sea bass, rice, lime, chilli

Salmón a la Brasa GF

Salmon fillet, stir-fry rice, soy green vegetables

Pollo a la Parrilla GF

Corn fed baby chicken
ají panca, coriander

Picanha GF

Spicy Picanha Rump
crispy shallots, ají limo, star anise

Bife de Ancho GF (Add on £14)

Rib eye, adobo salt
chimichurri sauce

DESSERT

Add on £6

Churros de Naranja V

Orange and lime churros, milk chocolate & dulce de leche

SOMMELIERS FAVOURITE

White: 2019 Saint-Aubin, S.Bzikot
Burgundy, France

**Red: 2017 Sarget de Gruaud-Larose
by Château Gruaud-Larose**
Burgundy, France

Glass 125ml
Carafe 500ml

22

88

16

64

TASTING MENU

To be experienced by the whole table

£90 Per person

Baos de Cerdo

Pulled pork, chipotle, salsa criolla

Cangrejo de Concha Blanda GF

Soft shell crab, yuzu, avocado, ají panca coleslaw

Anticucho de Pollo GF

Chicken, ají amarillo, chives

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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

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Arroz Nikkei GF

Chilean sea bass, rice, lime, chilli

Lomo de Res GF

Spicy Beef fillet, crispy shallots, ají limo, star anise

Brócoli VG GF

Tenderstem broccoli, sesame seeds

Berenjena VG GF

Grilled aubergine, miso, puffed quinoa

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Churros de Naranja V

Orange and lime churros, milk chocolate & dulce de leche

Suspiro de Coco y Frambuesa GF

Coconut mousse, meringue, raspberry and hibiscus sauce, piquillo and raspberry sorbert

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

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