

◆ **MENU DEL AIRE**
95 per person

Crocantes con Guacamole VG GF
Guacamole, corn tortillas

Tostada de Atún
Corn tostada, yellowfin tuna, seaweed salad, spicy mayo

Anticucho de Pollo GF
Chicken, ají amarillo, garlic

Bao con Wagyu
Pulled wagyu, truffle mayo, rocket cress

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

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

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

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

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Arroz Nikkei GF
Chilean sea bass, bomba rice, lime, ají amarillo

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

Brócoli VG GF
Sprouting broccoli, sesame seeds

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

Tarta de Queso con Guava V
Manchego cheesecake, quinoa crumble & guava sauce

◆ **MENU DE MOCHE**
115 per person

Crocantes con Guacamole VG GF
Avocado, corn tortillas, ají amarillo, lime

Anticucho de Res GF
Beef fillet, ají panca, coriander

Empanada de Pescado GF
Chilean seabass, coconut, kaffir lime, spicy mayo

Tostada de Shiitake con Chalaquita V
Grilled shiitake, avocado, coriander, feta

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

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

Ceviche de Salmón GF
Salmon, green jalapeño, coconut, cancha

Tataki de Atún Nikkei GF
Yellowfin tuna, chimichurri, ají panca & soy leche, maca

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Cazuela de Calabacin Setas y Trufa VG GF
Bomba rice, roast courgette, king oyster mushroom

Pato Laqueado
Duck breast, smoked honey, ají panca, physalis

Dorada a la Brasa GF
Whole seabream, coconut, jalapeño, ají panca, tamarind

Berenjena VG GF
Aubergine, miso, sesame oil

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Suspiro de Coco and Frutas del Bosque V GF
Coconut cream, meringue, berries & black lime sorbet

Tres Leches V
Three milk cake, praline, vanilla ice cream, caramelised kadaifi & pistachio

◆ **MENU DE INCA**
130 per person

Dips de COYA y Pan de Quinoa VG GF
Selection of COYA dips & bread

Empanadas de Wagyu
Pulled wagyu brisket, guasacaca sauce

Gyoza de Mariscos
Lobster & prawns, ají panca, coriander

Anticucho de Langostinos GF
King prawns, ají mirasol, mustard, yoghurt

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Ceviche Mixto
Seabass, crispy squid, compressed cucumber, ají amarillo

Tiradito de Vieiras
Scallops, nashi pears, truffle 'leche de tigre' coriander, yuzu tobiko

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

Ensalada de Coliflor V GF
Cauliflower, spicy cashew nuts, lemon, dill

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Lubina Chilena al Coco GF
Chilean seabass, coconut sauce, pickled mussels plantain chips

Grupa de Cordero GF
Lamb rump, huacatay, cucumber
Lyonnais potatoes, ají panca

Arroz Chaufa con Cangrejo
Sweet & sour crab fried rice, ají panca szechuan coriander, crispy shallot

Brócoli VG GF
Sprouting broccoli, sesame seeds

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Bandeja de Postres
COYA signature dessert selection