

MENU DE AMANECER

38 per person | 1 Appetizer & 1 Main

45 per person | 1 Appetizer, 1 Main & 1 Dessert

APPETIZERS

Soltero de Lentejas VG GF
Green lentils, heritage tomatoes
pickled red onions, ají rocoto, herb salad

Ceviche de Lubina Classico GF
King bream, sweet potatoes
ají limo, pico de gallo, white corn

Sopita de la Casa V GF
Butternut squash velouté, quinoa
crème fraîche, chalaquita

Calamares con Ocopa GF
Fried baby squid, quinoa
Peruvian marigold

Anticuchos de Res (2 pcs) GF
Beef skewers, ají panca, corn salad

Baos de Pollo Crujiente (2 pcs)
Bao bun, crispy buttermilk chicken
pickled cucumber & yuzu kosho

MAINS

Papa Seca y Trufa V GF
Wild mushrooms, Peruvian potato
truffle, poached egg

Salmón a la Brasa GF
Salmon fillet, ají amarillo
savoy cabbage, dashi emulsion

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

Picante de Res GF
Spicy beef, crispy shallots, ají limo
stir fry rice "Chaufa"

Pollo a la Parrilla GF
Baby chicken, ají panca, coriander

Bife de Ancho GF (+10)
Ribeye steak, yuca chips
chimichurri

SIDE DISHES

Berenjena VG GF (+9)
Aubergine, miso
buckwheat

Yuquita Frita V GF (+9)
Crispy casava, aji rocoto
huancaína sauce

Brocoli VG GF (+9)
Sprouting broccoli
sesame seeds

DESSERTS

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

Tarta de Pecanas
Pecan pie, chancaca & lucuma ice cream

Chicha Morada V
Purple corn granita, cherry sorbet, marinated apples
pomegranate & orange shortbread

All prices are listed in GBP & are inclusive of VAT.
15% service charge will be added to your bill.

If you have allergies or dietary enquiries, please speak to our staff prior to ordering.

V: Vegetarian GF: Gluten Free VG: Vegan

◆ **MENU DEL AIRE**
90 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

Manchego Torta de Queso con Mora V
Manchego cheesecake
quinoa crumble & mora sauce

◆ **MENU DE MOCHE**
110 per person

Crocantes con Guacamole VG GF
Guacamole, corn tortillas
chalaquita & ají amarillo

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

Anticucho de Setas VG GF
Portobello mushrooms, ají panca
chives & coriander

Wonton de Mariscos
Lobster & prawns, ají amarillo & fresh herbs

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Ceviche de Corvina a la Trufa
Stone bass, truffle ponzu, dry ceps, chives

Ceviche de Dorada Criolla GF
Seabream, ají amarillo
sweet potatoes, white corn

Tiradito de Atún con Lúcumá
Yellowfin tuna, lucuma
wasabi tobiko, ají panca

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Peruvian Potatoes Hot Pot V GF
Peruvian potatoes, roasted mushrooms
truffle poached egg

Bife de Ancho Picante GF
Spicy rib-eye, crispy shallots, ají limo

Dorada a la Brasa GF
Seabream, savoy cabbage
ají panca dashi emulsion

Brócoli VG GF
Tenderstem broccoli, sesame seeds
ají rocoto & soy dressing

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Suspiro de Coco V GF
Coconut meringue, coconut cream
mango & passion fruit sauce

Tarta de Pecanas V
Pecan nuts tart, salted caramel
lucuma ice cream

◆ **MENU DE INCA**
120 per person

**Selección de Salsas
con Crocantes** VG GF
Guacamole, spicy chickpeas &
rocoto served with corn tortillas
& corn bread

Empanada de Pescado GF
Corn empanada, Chilean sea bass
ají rocoto, spicy mayo

Chicharrones de Pollo GF
Chicken, chipotle, spicy guavava sauce

Wonton de Carne Wagyu
Chilean wagyu, shiitake mushrooms
ají panca szechuan sauce

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Mistura de COYA
Ceviche clasico, a la trufa
chifa & tiradito de pez limón

Tataki de Res GF
Beef sirloin tataki, chilli salsa, grilled leeks
spicy cashew nuts purée

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

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

Costilla de Lomo Largo GF (+30)
Australian wagyu tomahawk, chimichurri
tamarind & truffle jus

Truffle Cauliflower V GF
Roasted cauliflower
ají rocoto huancaína, manchego

Arroz Chaufa VG GF
Stir-fried rice, seasonal vegetables
soy sprouts

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Bandeja de Postres
Signature selection of
desserts & exotic fruits



COYA

SELECCIÓN DE CANAPÉS

Canapés selection

SMALL CANAPÉS

Bao de Wagyu 8

Pulled wagyu, chipotle, salsa criolla

Taco de Shiitake con Chalaquita V 7

Grilled shiitake, red onion & tomato salsa feta, chipotle

Tostada de Atún GF 8

Corn tostada, yellowfin tuna, seaweed salad spicy mayo

Anticuchos de Langostinos GF 9

King prawn, mirasol, mustard, yoghurt

Anticucho de Res GF 9

Beef fillet, ají panca, coriander

Anticucho de Pollo GF 8

Chicken, ají amarillo, garlic

Anticucho de Setas VG GF 6

Portobello mushrooms, ají panca, parsley

BIG CANAPÉS

Ceviche de Lubina Clásico GF 9

Seabass, red onion, sweet potato, white corn

Ceviche de Atún Chifa 9

Yellowfin tuna, sesame seeds, rice cracker, soy

Trio de Maíz VG GF 9

Josper corn, crispy corn, white corn onions, mint, red pepper

Lomo de Res GF 15

Spicy beef fillet, crispy shallots ají limo, star anise

Arroz Nikkei GF 14

Chilean seabass, rice, lime, ají amarillo

Salteado de Quinoa VG 10

Stir-fry quinoa, seasonal vegetables, salsa verdé

Arroz Chaufa V 11

Corn fried rice, ají panca, szechuan

POSTRES

Desserts

Churros de Naranja V 9

Orange & lime churros milk chocolate & dulce de leche

Suspiro de Coco y Frutos del Bosque V GF 7

Coconut cream, berries & black lime sorbet meringue

Brownie de Chocolate V 6

Chocolate brownie, milk chocolate cream pecan praline

Tarta de Queso V GF 8

Manchego cheesecake quinoa crumble

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