

APERITIVOS

Appetizers

◆ **Guacamole con Crocantes 18** VG GF
Avocado, corn tortillas, chalaquita & ají amarillo

Chicharrones de Pollo 20
Crispy chicken, chipotle & spicy guava sauce

◆ **Tacos de Shiitake con Chalaquita (3 pcs) 16** V
Grilled shiitake, feta cheese, avocado & coriander

◆ **Empanadas de Carne (3 pcs) 28**
Corn empanadas, smoked wagyu brisket
garlic sauce

Tacos de Cangrejo y Manzana (3 pcs) 46
Hand picked snow crab, diced apple
Oscietra caviar

Jalea Mixta 29
Crispy prawns, octopus, baby squid & seabass
ají verde salsa

ANTICUCHOS

Marinated chargrilled skewers

Anticuchos de Berenjena (2 pcs) 17 VG GF
Miso glazed aubergine, sesame
lemon & chives

◆ **Anticuchos de Pollo (2 pcs) 19** GF
Corn-fed chicken thigh, ají amarillo, chives

◆ **Anticuchos de Lomo de Res (2 pcs) 22** GF
Beef fillet, ají panca, chives & coriander

Anticuchos de Pulpo (2 pcs) 32 GF
Octopus, red onion escabeche, avocado

ENSALADAS

Salads

◆ **Trío de Maíz 17** VG GF
Grilled corn, crispy corn, white corn
sweet peppers & fresh herbs

Espinacas con Queso Manchego 21 V
Baby spinach, goji berries, cranberries
manchego cheese

Mixta con Hierbas 17 VG
Mixed lettuce leaves & fresh herbs
mustard lime dressing

Solterito de Lentejas 24 VG GF
Lentils, tomatoes, red onion, fresh herbs



SCAN ME!

PLATOS

Platters

◆ **Mistura de Ceviches 98**
Selection of five ceviches

Ostras de Roca N.3 (3 pcs) 28 GF
Passion fruit or lime foam

Caviar Kaviari Kristal 50gr/125gr 170/420
COYA Caviar Kaviari Kristal with toppings

CEVICHE Y TIRADITOS

Citrus cured fish & Peruvian style Sashimi

◆ **Ceviche de Lubina Clásica 20** GF
Sea bass, white corn, sweet potatoes, red onion

◆ **Ceviche de Corvina a la Trufa 27**
Stone bass, truffle ponzu, dry ceps, chives

◆ **Ceviche de Atún Chifa 28**
Spicy yellowfin tuna, sesame, soy, rice crackers

Ceviche Mixto de Mariscos 32 GF
Sea bass, octopus, prawns, squid & mussels
crispy corn, ají amarillo

Ceviche de Pargo al Coco 24 GF
Snapper, coconut, plantain, ají limo

Ceviche de Verano 19 VG GF
Heritage carrots, parsnips, pine nuts tiger milk

◆ **Tiradito de Pez Limón 24**
Yellowtail, green chilli, daikon, orange tobiko

Tiradito de Atún con Lúcuma 28
Yellowfin tuna, lucuma, wasabi tobiko, ají panca

Tiradito de Gambas Roja de Garrucha 38 GF
Red Garrucha's prawns, avocado, smoked shiso oil

Tataki de Res Wagyu 36 GF
Chilean wagyu tataki, chilli salsa, grilled leeks
spicy cashewnut pure

PESCADOS Y MARISCOS

Fish & seafood

◆ **Arroz Nikkei 58** GF
Chilean sea bass, bomba rice, lime, miso & ají amarillo

Carabineros a la Parrilla MP GF
Carabineros prawns, chilli salsa, coriander aioli

Pesca del Día MP GF
Grilled fish of the day
pickled red peppers & chimichurri

Corvina a la Brasa 36
Stone bass, corn succotash, okra & baby corn

AVES Y CARNES

Poultry & meat

◆ **Pollo a la Parrilla 34** GF
Corn-fed baby chicken, ají panca, soy, coriander aioli

◆ **Lomo de Res (250gr) 48** GF
Spicy beef fillet, crispy shallots, ají limo

Presa Ibérica 40 GF
Iberian pork, miso & guava glaze, pineapple

Chuletas de Cordero (4 pcs) 80 GF
New Zealand grass fed, ají limo
roasted peppers & almond dip

Pato Laqueado (400gr) 39 GF
Duck breast, lúcuma, ají panca & physalis

Lomo Bajo de Wagyu (330gr) 145 GF
Chilean wagyu sirloin grade 8, guasacaca & chimichurri

Parrillada de Carne Mixta 347 GF
COYA selection of grilled prime meats

VEGETALES Y CEREALES

Vegetables & Cereals

Arroz Caldoso con Hongos y Trufa 38 V GF
Bomba rice, roasted mushrooms
black truffles & ají amarillo

Chaufa de Cebada 28 V GF
Stir-fried barley, egg, spring vegetables, soy sprouts

Brócoli Bimi 18 VG GF
Tenderstem broccoli, ají rocoto & soy dressing
sesame seeds

◆ **Papitas con Ajo 16** V GF
Crispy baby potatoes, coriander aioli, garlic chips

Espárragos con Ocopa 18 VG GF
Grilled green asparagus, peanut
ocopa sauce & smoked paprika

All prices are listed in Euros.

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

V: Vegetarian VG: Vegan GF: Gluten Free ◆ Signature Dish

