

APERITIVOS

Appetizers

◆ **Guacamole con Crocantes 16** VG GF
Guacamole, corn tortillas

Coliflor Frita 17 V
Cauliflower tempura, gochujang, Peruvian marigold

Baos de Wagyu 24
Pulled wagyu, truffle emulsion, rocket cress

Gyoza de Mariscos 28
Lobster and prawn dumpling, ají panca, coriander

Tostada de Atún 17 GF
Corn tostada, yellowfin tuna, seaweed salad, spicy mayo

Tacos de Shiitake con Chalaquita 17 V
Grilled shiitake, red onion & tomato salsa, feta, chipotle

Tacos de Cangrejo 22
Crab, guacamole, yuzu tobiko

Empanadas de Pescado 23 GF
Chilean sea bass, coconut, kaffir lime, spicy mayo

Calamares con Ocopa 18 GF
Fried baby squid, quinoa, Peruvian marigold

ANTICUCHOS

Marinated chargrilled skewers

◆ **Anticuchos de Pollo 17** GF
Chicken, ají amarillo, garlic

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

◆ **Anticuchos de Langostino 18** GF
King prawns, mirasol, mustard, yoghurt

Anticuchos de Setas 13 VG GF
Portobello mushrooms, ají panca, parsley

ENSALADAS

Salads

◆ **Trio de Maíz 16** VG GF
Josper corn, crispy corn, white corn, sweet onions

Col rizada y Manchego 18 V
Kale, candied walnut, goji, cranberries, manchego

Ensalada de Coliflores 14 V GF
Cauliflower, cashewnuts, dill, chives, lemon, huancaína



SCAN ME!

CRUDOS

Citrus cured fish & Peruvian style sashimi

Mistura de Ceviches 80
Selection of COYA ceviches

◆ **Ceviche Clásico de Lubina 16** GF
Sea bass, red onion, sweet potato, white corn

Ceviche de Corvina a la Trufa 21
Stone bass, truffle, ponzu, chives

Ceviche de Vegetales 15 VG GF
Crunchy seasonal vegetables, green jalapeños, cashew nuts

◆ **Ceviche de Atún Chifa 18**
Yellowfin tuna, sesame seeds
rice crackers, soy

Ceviche de Salmón 16 GF
Salmon, green jalapeños, coconut, cancha

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

Tataki de Atún Nikkei 21 GF
Yellowfin tuna, chimichurri
panca soy leche, maca

Tataki de Res 21 GF
Wagyu beef tataki, grilled leeks, cashew nuts

ESPECIALES DEL MERCADO

Daily selection of fish & meat

PESCADOS Y MARISCOS

Fish & seafood

◆ **Arroz Nikkei 46** GF
Chilean sea bass, rice, lime, ají amarillo

Merluza a la Plancha 36 GF
Hake, pickled mussels, coconut, panca, plantain

Langostino Tigre 45 GF
Tiger prawn, fermented ají amarillo, Thai green mango
oregano, lemongrass, lime

Salmón a la Brasa 32 GF
Salmon fillet, fennel, orange, chalapita, olives, dill

Dorada a la Brasa 35 GF
Chargrilled seabream, ají amarillo
runner beans, dashi emulsion

Pulpo Rostizado 27 GF
Octopus, sweet potatoes, botija olives, chorizo

AVES Y CARNES

Poultry & meat

Pollo a la Parrilla 29 GF
Corn-fed baby chicken, ají panca, coriander

◆ **Lomo de Res 46** GF
Spicy beef fillet, crispy shallots, ají limo, star anise

Chuletas de Borrego 38 GF
Lamb chops, aubergine caviar, yoghurt, crispy garlic

Bife de Ancho 45 GF
Ribeye, adobo, chimichurri sauce

Bife de Ancho Wagyu 111 GF
Chilean wagyu ribeye, chimichurri sauce, guasacaca

VEGETABLES Y CEREALES

Vegetables & Cereals

Cazuela de Calabacín setas y trufa 30 VG GF
Bomba rice, roast courgette, King oyster mushroom

Arroz chaufa 32 V
Corn fried rice, ají panca, szechwan, hen's egg

◆ **Patatas Bravas 13** V GF
New potatoes, spicy tomato, huancaína sauce

Berenjena y Pepino 11 VG GF
Crispy aubergine, cucumber, miso, buckwheat

Brócoli 12 VG GF
Sprouting broccoli, sesame seeds

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

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

Prices are inclusive of VAT.

A discretionary 15% service charge will be added to your bill.

MENÚ DEGUSTACIÓN

To be experienced by the whole table

Monday- Friday | 12-2pm & 6-10.45pm
Saturday | 6-10.45pm
Sunday | 6-9.45pm

95 per person

Guacamole con Crocantes GF VG
Guacamole, corn tortillas

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

Anticuchos de Pollo GF
Chicken, ají amarillo, garlic

Baos de Wagyu
Pulled wagyu, truffle emulsion, rocket cress

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

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

Atún Chifa
Yellowfin tuna, sesame seeds
rice cracker, soy

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

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Arroz Nikkei GF
Chilean sea bass, 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
Orange and lime churros
milk chocolate & dulce de leche

Manchego tarta de queso con guava V
Manchego cheesecake, oat and buckwheat crumble
lime gel and guava sauce

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