

## APERITIVOS

Appetizers

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

**Calamares con Ocopa 18** GF  
Baby squid, Peruvian marigold, quinoa

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

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

**Croquetas de Lubina 17**  
Chilean sea bass croquettes, spicy mayo

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

**Tacos de Cangrejo 22**  
Crab, guacamole, yuzu tobiko

## 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 Seta 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

**Picante de Pepino 13** VG GF  
Cucumber, green apple, miso, coriander  
sesame oil, almonds



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 espárragos 18** VG GF  
Asparagus, wild mushrooms  
roccoto orange, ginger, cumin

◆ **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

**Tiradito de Hiramasa a la Trufa 23**  
Kingfish, dashi, truffle oil, chives

**Tataki de Atún Nikkei 21** GF  
Yellowfin tuna, chimichurri, ginger &  
soy leche

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

## ESPECIALES DEL MERCADO

Daily selection of fish & meat

## PESCADOS Y MARISCOS

Fish and seafood

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

**Lubina Chilena 37** GF  
Miso Chilean sea bass, ají amarillo, green papaya  
sesame seeds

**Langostino Tigre 45**  
Josper tiger prawn, chilli sauce

**Salmón a la Brasa 32** GF  
Salmon fillet, stir-fried quinoa, soy, green vegetables

**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 and 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 espárragos y ajetes silvestres 30** VG GF  
Purple sprouting broccoli, wild garlic  
asparagus, basil

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

**Berenjena 12** VG GF  
Aubergine, miso, sesame seeds

**Brócoli 12** VG GF  
Sprouting broccoli, sesame seeds

**Arroz chaufa 32** V VG  
Corn fried rice, ají panca, szechwan, henegg

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  
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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