

APERITIVOS

Appetizers

- ◆ **Guacamole con Crocantes** 15 VG GF
Guacamole, corn tortillas

- Calamares con Ocopa** 17 GF
Baby squid, Peruvian marigold, quinoa

- Baos de Wagyu** 23
Pulled wagyu, truffle emulsion, rocket cress

- Tostadas de Atún** 16 GF
Corn tostada, yellowfin tuna, seaweed salad, spicy mayo

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

- Tacos de Shitake con Chalaquita** 16 V
Grilled shiitake, red onion & tomato salsa, feta, chipotle

- Tacos de Cangrejo** 20
Crab, guacamole, yuzu tobiko

ANTICUCHOS

Marinated chargrilled skewers

- ◆ **Anticuchos de Res** 19 GF
Beef fillet, ají panca, coriander

- ◆ **Anticuchos de Pollo** 15 GF
Chicken, ají amarillo, garlic

- Anticuchos de Seta** 12 VG GF
Portobello mushrooms, ají panca, parsley

ENSALADAS

Salads

- ◆ **Trio de Maíz** 14 VG GF
Josper corn, crispy corn, white corn, sweet onions

- Espinacas con Manchego** 17 V
Baby spinach, candied walnut, goji cranberries, manchego

- Picante de Pepino** 12 VG GF
Cucumber, green apple, miso, coriander
sesame oil, almonds



SCAN ME!

CRUDOS

Citrus cured fish & Peruvian style sashimi

- Mistura de Ceviches** 78
Selection of Coya ceviches

- ◆ **Ceviche Clásico de Lubina** 15 GF
Sea bass, red onion, sweet potato, white corn

- Ceviche de Corvina a la Trufa** 20
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
Yellowtail, green chilli, radish
orange tobiko

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

- Tataki de Atún Nikkei** 20 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** 44 GF
Chilean sea bass, rice, lime, ají amarillo

- Lubina Chilena** 36 GF
Miso Chilean sea bass, ají amarillo
green papaya, sesame seeds

- Langostino Tigre** 44
Josper tiger prawn, chilli sauce

- Salmón a la Brasa** 29 GF
Salmon fillet, stir-fried quinoa, soy, green vegetables

- Dorada a la Brasa** 34 GF
Chargrilled seabream, ají amarillo
runner beans, dashi emulsion

- Pulpo Rostizado** 26 GF
Octopus, sweet potatoes, botija olives, chorizo

AVES Y CARNES

Poultry and meat

- Pollo a la Parrilla** 27 GF
Corn-fed baby chicken, ají panca, coriander

- ◆ **Lomo de Res** 44 GF
Spicy beef fillet, crispy shallots, ají limo, star anise

- Chuletas de Borrego** 38 GF
Lamb chops, green mango, jalapeños, fennel seeds

- Bife de Ancho** 44 GF
Rib eye, adobo, chimichurri sauce

- Bife de Ancho Wagyu** 111 GF
Chilean wagyu rib eye, chimichurri sauce, guasacaca

VEGETABLES Y CEREALES

Vegetables & Cereals

- Papa Seca con Calabaza y trufa** 36 V GF
Peruvian potato, butternut squash, cereliac, confit eggs

- ◆ **Patatas Bravas** 12 V GF
New potatoes, spicy tomato, huancaína sauce

- Berenjena** 11 VG GF
Aubergine, miso, sesame seeds

- Brócoli** 11 VG GF
Sprouting broccoli, sesame seeds

Prices are inclusive of VAT.

A discretionary 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 VG: Vegan GF: Gluten Free ◆ Signature Dish

MENÚ DEGUSTACIÓN

Monday- Friday | 12-2pm & 6-10.45pm
Saturday | 6-10.45pm
Sunday | 12-2pm & 6-9.45pm
To be experienced by the whole table

90 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

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
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

Tarta de queso y Mora GF V
Manchego cheesecake, blackberry and spices

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