

## ◆ MISA DE GALLO

100 per person

To be enjoyed by the whole table

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

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◆ **Bao con Wagyu**  
Smoked wagyu brisket, rocket cress  
truffle & ají amarillo mayo

◆ **Taco de Shiitake con Chalaquita** V  
Grilled shiitake, feta cheese, avocado & coriander

◆ **Anticucho de Pollo** GF  
Corn-fed chicken thigh, ají amarillo, chives

◆ **Soltero de Lentejas** VG GF  
Lentils, tomatoes, red onion, feta cheese  
botija olives & fresh herbs

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

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

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

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

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

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

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◆ **Pastel Tres Leches** V  
Three milks cake, pistachio  
vanilla ice cream & caramelised kadaifi

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

## ◆ LA NOCHE BUENA

125 per person

To be enjoyed by the whole table

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

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◆ **Tacos de Berenjena** V  
Aubergine, tzatziki, ají limo, avocado

◆ **Anticucho de Lomo de Res** GF  
Beef fillet, ají panca, chives & coriander

◆ **Camarones de Roca con Ají Verde** GF  
Crispy rock shrimp, chickpeas, salsa verde

◆ **Puplo Rostizado**  
Roasted octopus, sweet potatoes  
crispy chorizo & Botija olives

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

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

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

◆ **Col Rizada con Queso Manchego** V  
Curly kale, goji berries, cranberries, manchego cheese

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

◆ **Pato Laqueado**  
Duck breast, smoked honey, ají panca, physalis

◆ **Dorada a la Brasa** GF  
Whole sea bream, pineapple chimichurri, ají panca

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

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◆ **Pastel de Chocolate con Cerezas** V  
Spiced chocolate cake, speculos crunch  
marinated cherries

◆ **Suspiro de Coco** V GF  
Coconut merengue, coconut cream  
mango & passion fruit sauce

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

All prices listed are in GBP.

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

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

## ◆ NOCHE DE REYES

150 per person

To be enjoyed by the whole table

◆ **Selección de Salsas con Crocantes** VG GF  
Guacamole, spicy chickpeas & rocoto served with  
corn tortillas and quinoa flatbread

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◆ **Empanadas de Carne**  
Corn empanada, smoked wagyu brisket, garlic sauce

◆ **Anticucho de Setas** VG GF  
Portobello mushrooms, ají panca, chives & parsley

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

◆ **Soltero de Lentejas** VG GF  
Lentils, tomatoes, red onion, ají rocoto & fresh herbs

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

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

◆ **Tiradito de Vieiras y Pera Nashi**  
Orkney scallops, nashi pears, black truffle sauce  
coriander & yuzu tobiko

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

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◆ **Langosta Rostizada** GF  
Grilled lobster from the market, smoked ají panca butter

◆ **Costilla de Lomo Largo** GF  
Australian wagyu tomahawk, chimichurri  
tamarind & truffle jus

◆ **Yuquita Frita** GF  
Crispy cassava chips & guasacaca sauce

◆ **Arroz Chaufa** V GF  
Stir-fried rice, seasonal vegetables, soy sprouts

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

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◆ **Bandeja de Postres**  
Signature selection COYA desserts and exotic fruits

