

◆ **MENÚ DEL AIRE**
90 per person

Guacamole VG GF
Avocado, chalaquita, ají amarillo
corn tortillas

Snow Crab Taco
Gaucamole, siracha cream cheese
yuzu tobiko

Wagyu Bao
Smoked wagyu brisket
truffle emulsion, rocket cress

—

Classic Sea Bass Ceviche GF
‘Leche de Tigre’, red onions
sweet potato, jumbo corn

Truffle Corvina
Truffle sauce, rice cracker
cep & cancha powder

Spicy Yellowfin Tuna
Ponzu, chilli, garlic, rice & nori cracker

Yellowtail ‘Sashimi’ Style
Green chilli tiger, Japanese radish
orange tobiko

—

Sea Bream Fillet GF
Sweet & sour peppers, fennel salad
ají amarillo emulsion

Spicy Beef Fillet GF
Chilli & garlic, crispy shallots pickled chilli

Grilled Broccoli VG GF
Chilli garlic, toasted sesame seeds

—

Orange & Lime Churros
Milk chocolate & dulce de leche

Manchego Cheesecake V GF
Buckwheat crumble, guava sauce

◆ **MENÚ HUANCAYO**
110 per person

Guacamole VG GF
Avocado, chalaquita, ají amarillo
corn tortillas

Portobello Mushrooms VG GF
Ají panca, parsley

Lobster and Prawns Gyoza
Ají panca, coriander, lobster broth

—

Classic Seabass Ceviche
“Leche de Tigre”, red onions
sweet potato, jumbo corn

Truffle Corvina
Truffle sauce, rice cracker
cep & cancha powder

Bluefin Tuna Tataki
Lucuma sauce, wasabi
ají panca & wasabi caviar

—

Wild Mushroom Cazeula V VG
Peruvian potatoes, ceps puree
truffles

Ribeye Steak GF
Adobo, chimichurri

Brocoli VG GF
Tenderstem broccoli, sesame seeds
ají rocoto & soy dressing

—

Summer Berries Suspiro V GF
Summer berries, soft meringue raspberry &
sherry vinegar

Pastel Tres Leches V
Three milks cake, vanilla ice cream & salted dulce
de leche

◆ **MENÚ AYACUCHO**
120 per person

Guacamole VG GF
Avocado, chalaquita, ají amarillo
corn tortillas

Smoked Shiitake Taco V
Avocado, chalaquita
feta & chipotle

Wagyu Beef Gyoza
Smoked shiitake, sweet soy
Peruvian chillies szechuan sauce

—

COYA Signature Platter

Classic Seabass Ceviche GF
‘Leche de Tigre’, red onions, sweet potato, jumbo corn

Truffle Corvina
Truffle sauce, rice cracker, cep & cancha powder

Spicy Yellowfin Tuna
Ponzu, chilli, garlic, rice & nori cracker

Yellowtail ‘Sashimi’ Style
Green chilli tiger, Japanese radish, orange tobiko

Bluefin Tuna Tataki
Lucuma sauce, wasabi, ají panca & wasabi caviar

—

Chilean Sea Bass Cazuela GF
Miso chargrilled Chilean sea bass
bomba rice, chilli & lime butter

Duck Breast GF
Smoked honey, ají panca, physalis

Potatoes ‘Bravas’ V GF
Smoked tomato sauce
Peruvian cheese sauce, coriander

—

COYA Dessert Platter
COYA signature selection
fresh fruits and sorbets