





APERITIVOS

Appetizers

-  **Guacamole 14** V
Corn tortillas, avocado
- Chilean Sea Bass Croquettes 15**
Spicy aioli
- Squid and Ocopa 16**
Fried squid, peruvian marigold, quinoa, ocopa sauce
- Corn Empanadas con Chicken 14** GF
Garlic sauce



TIRADITOS

Peruvian sashimi

- Albacore Tuna 18**
Aji Amarillo, black sesame, spring onion
-  **Yellowtail 20**
Yellowtail, green chili, radish
- Beef Tataki 18** GF
Beef tataki, grilled leeks, cashew nuts

CEVICHES

Citrus cured fish

- Trio de Ceviche 44**
Signature ceviches : Sea Bass, Albacore Tuna and Stone Bass
-  **Sea Bass 17** GF
Red onion, sweet potato, white corn
-  **Spicy Albacore Tuna 19**
Sesame, soy, rice crackers
- Stone Bass 20**
Truffles, ponzu, chives
- Coco salmon 19** GF
Salmon, coconut, aji Limo, Kumbawa
- Mushroom 15** VG
Wild mushrooms, choclo, crispy shallots, shimeji


TACOS

3 pieces

- Mushroom 12** V
Portobello mushroom, mashed porcini, aji Panca
- Albacore Tuna 15**
Albacore tuna, coleslaw, chipotle mayo, spring onion, nori
- Salmon 14**
Salmon, avocado, Aji Amarillo

ENSALADAS

Salads

-  **Corn Salad 12** VG GF
Josper corn, crispy corn, white corn, red chili
- Kale Salad 14** V
Candied walnuts, manchego, goji berries, dried cranberries


ANTICUCHOS

Marinated skewers
fired on a charcoal grill
2 pieces

- Chicken 14** GF
Aji Amarillo, garlic
- Beef Fillet 17** GF
Aji Panca, coriander
- Prawn 17**
Chives, red chili, lime
- Portobello Mushrooms 10** VG GF
Aji Panca, parsley


PESCADOS Y MARISCOS

Fish and seafood

-  **Salmon Fillet 30** GF
Pan-fry quinoa, soy, green vegetables
- Grilled Tiger Prawn 35** GF
Chili-chimichurri sauce
- Octopus 45** GF
Sweet potato, Botija olives, chorizo, sweet paprika
- Dorade 14/ 100g**
Seasonal vegetables, aji Panca, coriander, garlic chips


CAZUELAS

Iron pots

-  **Chilean Sea Bass 42** GF
Chilean sea bass, rice, lime, chili
- Papa seca 35** VG GF
Potato and truffle, wild mushrooms

AVES Y CARNES

Poultry and meat

- Grilled Corn Fed Baby Chicken 28** GF
Aji Panca, coriander
- Lamb Chops 31** GF
Crushed aubergine, garlic chips
- Wagyu Entrecote 130** GF
Chilean Wagyu beef, adobo, chimichurri sauce
-  **Spicy Beef Fillet 39** GF
Spicy beef fillet, crispy shallots, aji Limo, star anise
- Pork ribs 42** GF
Smoked tamarind, miso, aji Limo, spring onion

ACOMPAÑANTES

Side dishes

- Crispy Potatoes 10** V GF
Spicy tomatoe sauce, huancaína sauce
- Rice Choclo 8** VG GF
Sweet corn, choclo
- Grilled Broccoli 10** V
Chili garlic sauce, sesame seeds

 Signature dish

Prices in euro, tax & service included

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




V: Vegetarian VG: Vegan GF: Gluten Free



COYA

MENÚ DEGUSTACIÓN

90 per person

- | | |
|---|---|
|  Guacamole V
Avocado, corn tortillas |  Chilean Sea Bas Cazuela GF
Rice, lime, Aji Amarillo |
| Chilean Sea Bass Croquettes
Spicy aioli |  Baby chicken GF
Aji Panca, seasonal vegetables, coriander |
| Chicken Anticuchos GF
Aji Amarillo, garlic | Crispy Potatoes V GF
Spicy tomatoes, huancaína sauce |
| Tuna Tostadas
Albacore tuna, coleslaw, chipotle mayo, spring onion, nori | |
| <hr/> | <hr/> |
|  Sea Bass Ceviche GF
Sweet potato, Aji Limo, red onion, white corn |  Churros V
Milk chocolate & dulce de leche, orange zest |
|  Albacore Tuna Ceviche
Sesame, soy, rice crackers | Coconut Flan V GF
Creamy coconut flan, caramel, vanilla |
| Yellowtail Tiradito
Yellowtail, green chilli, radish | |
|  Corn Salad VG GF
Josper corn, crispy corn, white corn, red chillies | |

Our menu degustación is for a minimum of two people and for the entire table

Last order at 10:30 pm

 Signature dish

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