



APERITIVOS

Appetizers

Guacamole 11
Avocado, corn tortillas

Chicken Empanadas 14 GF
Garlic sauce

CEVICHEs

Cured fish

Signature Platter 45
Selection of Chef's favorite ceviches

Sea Bass 14 GF
Sweet potato, red onion, jumbo corn, crispy corn

Spicy Albacore Tuna 16
Chilli, garlic, sesame seeds, rice cracker, soy

Stone Bass Truffles 17
Ponzu, chives

Wild Mushroom 12
Jumbo corn, shallots, crispy enoki mushrooms
additional seasonal truffle MP

TIRADITOS

Peruvian sashimi

Yellowtail 17
Green chilli, daikon, tobiko

Seared Albacore Tuna 15
Ginger, chimichuri, lime & soy

Beef Tataki 18 GF
Grilled leeks, cashew nuts

TACOS

3 pieces

Salmon 14
Avocado, Amarillo chilli

Pumpkin 9
Fried quinoa, Amarillo chilli

Albacore Tuna 15
Corn tortillas, green beans, wasabi

ENSALADAS

Salads

Corn Salad 11 VG GF
Grilled, crispy, jumbo, chilli dressing

Kale Salad 13 V
Candied walnuts, manchego, goji berries, dried cranberries
miso apple dressing

Burrata Salad 16 V GF
Pomegranate, pickled limo chilli, Botija olives, tomatoes, grapes

ANTICUCHOS

Charcoal grill skewers

Chicken 14 GF
Amarillo chilli glaze, garlic, chives

Beef Fillet 15 GF
Panca chilli, coriander, chives

Portobello Mushroom 8 VG GF
Panca chilli, parsley

BRUNCH

Toast d'Avocat 15
Poached eggs, chia seeds, onion escabeche

* **Baked Eggs 12**
Black beans, spicy tomato, tortillas

* **Crispy Pork Belly 13**
Spicy mayo, celery, coriander, red onion

Slow Cooked Pork Sandwich 16
Smoked aji panca, huancaína sauce, crispy shallots, criollo salad

* Served with salad

Champagne
NV Veuve Clicquot Ponsardin, Brut Carte Jaune 17
NV Ruinart, Blanc de Blancs 24
NV Veuve Clicquot Ponsardin, Rosé 20

White Wines
2019 Sancerre, Le Chêne Marchand, P. Jolivet 15
2020 Meursault, Les Narvaux, D. Moret 22
2014 Puligny-Montrachet 1er Cru Les Combettes, J. Prieur 32

Red Wines
2011 Pessac-Léognan, La Parde Haut-Bailly du Château Haut-Bailly 16
2018 Chambolle-Musigny, Les Athets, J. Tardy 23
2008 Saint-Estèphe, Château Cos d'Estournel 38

CAZUELAS

Iron pots

Chilean Sea Bass 39 GF
Bomba rice, lime, chilli

Peruvian Dry Potato 20 V
Pumpkin, costeno cheese, marigold, fave

PESCADOS Y MARISCOS

Fish and seafood

Chilean Sea Bass 33 GF
Amarillo chilli, Panca chilli, coleslaw

Salmon 25 GF
Stirfry quinoa, green vegetables, soy

AVES Y CARNES

Poultry and meat

Grilled Corn Fed Baby Chicken 24 GF
Panca chilli, grilled vegetables, coriander aioli

Spicy Beef Fillet 35 GF
Crispy shallots, chilli, garlic

ACOMPAÑANTES

Side dishes

Crispy Potatoes 8 V GF
Spicy tomato dressing, huancaína sauce

Broccoli 10 V
Chilli garlic sauce, sesame seeds

Rice Choclo 8 GF VE
Sweet garlic, corn

COCKTAILS 15

Mexican Chifa
Mezcal Union, tomato, ponzu, sesame, lime, Amarillo chilli

Jamaican Sole
Plantation Rum 3 stars mango, passionfruit, acai, chia

Argentinian Verde
Gin Los Apostoles, pear, green apple, basil, lime

MOCKTAILS 11

Chifa Virgin Mary
Tomato, ponzu, sesame, lime, Amarillo chilli

Sole
Mango, passionfruit, acai, chia

Verde
Pear, green apple, basil, lime

Prices in euro, net of tax, service included
If you have allergies or dietary enquiries please speak to our staff prior to ordering.
We are committed and guarantee the European and Argentinian origin of all our bovine meat

V: Vegetarian VG: Vegan GF: Gluten Free



COYA

BRUNCH

75 per person
including
Glass of Champagne
NV Veuve Cliquot Ponsardin Yellow Label

60 per person

A SELECTION OF APPETIZERS

Chicken Empanada
Garlic sauce

Pumpkin Taco VG
Amarillo chilli, fried quinoa

Portobello Mushroom Anticucho VG GF
Panca chilli, parsley

Crispy pork belly
Spicy mayo, celery, coriander, red onion

Sea Bass Ceviche
Sweet potato, red onion, jumbo corn,
crispy corn

Yellowtail Tiradito
Green chilli, daikon, tobiko

MAINS Choice Of One

Slow cooked pork Sandwich
Smoked Panca chilli, huancaína sauce
crispy shallots, criollo salad

Baked Eggs V
Black beans, spicy tomato, corn tortillas

Seabream Escabeche GF
Amarillo chilli, Panca chilli, tamarillo, red onion

DESSERT Choice Of One

Piña Colada GF
Roasted pineapple, coconut ice cream,
rum foam

Crema Volteada de Coco
Creamy coconut flan, caramel, vanilla

Our brunch menu is for a minimum of two people
Last order at 14:30 pm