



APERITIVOS

Appetizers

- ◆ **Guacamole 13** V
Corn tortillas, guacamole

- Chilean Sea Bass Croquettes 15**
Red chilli

- Squid and Ocopa 16**
Fried squid, peruvian marigold, quinoa, ocopa sauce

CEVICHEs

Citrus cured fish

- Trio de Ceviche 44**
Sea Bass, Albacore Tuna and Stone Bass Truffles

- ◆ **Sea Bass 15** GF
Red onion, sweet potato, white corn

- ◆ **Spicy Albacore Tuna 17**
Sesame, soy, rice crackers

- Stone Bass 18**
Truffles, ponzu, chives

- Beetroot 12** VG
Beetroot, cucumber, Limo chilli, borage

TIRADITOS

Peruvian sashimi

- Albacore Tuna 15**
Albacore tuna, chimichurri, ginger, lime, soy

- ◆ **Yellowtail 18**
Yellowtail, green chilli, radish

- Beef Tataki 18** GF
Beef tataki, grilled leeks, cashew nuts

- Salmon 17**
Coconut, Limo chilli, combava

TACOS

3 pieces

- Asparagus 12** V
Grilled asparagus, garlic chips, Amarillo chilli

- Albacore Tuna 15**
Albacore tuna, red cabbage, wasabi, ponzu, nori

- Salmon 14**
Salmon, avocado, Amarillo chilli

ENSALADAS

Salads

- ◆ **Corn Salad 12** VG GF
Josper corn, crispy corn, white corn, sweet onions

- Kale Salad 14** V
Candied walnuts, manchego, goji berries, dried cranberries, miso apple dressing

- Burrata Salad 24** V
Rhubarb, olives, coriander, panko

- Spicy Tomatoes 21** VG
Seasonal tomatoes, tamarillo, spicy gazpacho

ANTICUCHOS

Marinated skewers
fired on a charcoal grill
2 pieces

- ◆ **Chicken 14** GF
Amarillo chilli, garlic

- Beef Fillet 17** GF
Panca chilli, coriander

- Prawn 17**
Chives, red chilli, lime

- Portobello Mushrooms 10** VG GF
Panca chilli, parsley

PESCADOS Y MARISCOS

Fish and seafood

- ◆ **Salmon Fillet 29** GF
Pan-fry quinoa, soy, green vegetables

- Chilean Sea Bass 38** GF
Amarillo chilli, Panca chilli, coleslaw

- Grilled Tiger Prawn 35** GF
Chilli-chimichurri sauce

PARA PICAR

Small dishes

- Bao Pulled Pork 16**
Chipotle, salsa criolla

- Bao Pulled Wagyu 25**
Chipotle, red onion

- Octopus 20** GF
Sweet potatoes, Botija olives, chorizo, sweet paprika

- Corn Empanadas con Chicken 14** GF
Garlic sauce

AVES Y CARNES

Poultry and meat

- Grilled Corn Fed Baby Chicken 27** GF
Panca chilli, coriander

- Lamb Chops 31** GF
Crushed aubergine, garlic chips

- Wagyu Entrecote 130**
Chilean Wagyu beef, adobo, chimichurri sauce

- ◆ **Spicy Beef Fillet 39** GF
Spicy beef fillet, crispy shallots, Limo chilli, star anise

- Pork ribs 42** GF
Smoked tamarind, miso, chili Limo, cebette

ACOMPAÑANTES

Side dishes

- Crispy Potatoes 10** V GF
Spicy tomatoe sauce, huancaína sauce

- Rice Choclo 8** VG GF
Sweet garlic, corn, choclo

- Grilled Broccoli 10** V
Chilli 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 orderin.

V: Vegetarian VG: Vegan GF: Gluten Free



COYA

MENÚ DEGUSTACIÓN

85 per person

- ◆ **Guacamole** V
Avocado, corn torillas
- ◆ **Chilean Sea Bass Croquettes**
Spicy aioli, miso
- ◆ **Chicken Anticuchos** GF
Amarillo chillies, garlic
- ◆ **Tuna Tostadas**
Albacore tuna, red cabbage, wasabi, ponzu, nori
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- ◆ **Sea Bass Ceviche** GF
Sweet potato, Limo chillies, red onion, white corn
- ◆ **Albacore Tuna Ceviche**
Sesame, soy, rice crackers
- ◆ **Yellowtail Tiradito**
Yellowtail, green chilli, radish
- ◆ **Corn Salad** VG GF
Josper corn, crispy corn, white corn, red chillies
- ◆ **Chilean Sea Bas Cazuela** GF
Rice, lime, Amarillo chillies
- ◆ **Baby chicken** GF
Panca chillies, seasonal vegetables, coriander aioli
- ◆ **Crispy Potatoes** V GF
Spicy tomatoes, huancaína sauce
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- ◆ **Churros** V
Milk chocolate & dulce de leche, orange zest
- ◆ **Coconut Flan** V GF
Caramel, vanilla, crunchy tuiles

Our menú degustación is for a minimum of two people
Last order at 10:30 pm

◆ Signature dish

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