

## APERITIVOS

Appetizers

◆ **Crocantes con Guacamole 15** GF  
Guacamole, corn tortillas

**Calamares con Ocopa 17** GF  
Baby squid, Peruvian marigold, quinoa

**Baos con Wagyu 23**  
Pulled wagyu, truffle emulsion, rocket cress

**Tostadas de Atún 16**  
Corn tostada, yellowfin tuna, seaweed salad, spicy mayo

**Croquetas de Lubina 15**  
Chilean sea bass croquettes, spicy mayo

**Tacos de Shiitake con Chalaquita 14** V  
Grilled shiitake, red onion & tomato salsa, feta, chipotle

**Tacos de Salmón 16**  
Smoked salmon, sriracha cream cheese, chives, kiwicha

## ANTICUCHOS

Marinated chargrilled skewers

◆ **Anticuchos de Res 19** GF  
Beef fillet, aji panca, coriander

◆ **Anticuchos de Pollo 15** GF  
Chicken, aji amarillo, garlic

**Anticuchos de Setas 12** VG GF  
Portobello mushrooms, aji panca, parsley

## ENSALADAS

Salads

◆ **Trio de Maíz 14** VG GF  
Josper corn, crispy corn, white corn, sweet onions

**Kale y Manchego 17** V  
Kale, candied walnut, goji, cranberries, manchego

**Picante de Pepino 12** VG GF  
Cucumber, green apple, miso, coriander, sesame oil, almond



SCAN ME!

## CRUDOS

Citrus cured fish & Peruvian style sashimi

**Mistura de Ceviches 44**  
COYA ceviches trio

◆ **Ceviche de Lubina Clásica 15** GF  
Sea bass, red onion, sweet potato, white corn

**Ceviche de Corvina a la Trufa 20**  
Stone bass, truffles, ponzu, chives

**Ceviche de Hongos 16** VG GF  
Wild mushrooms, choclo, crispy shallots

◆ **Ceviche de Atún Chifa 17**  
Yellowfin tuna, sesame seeds, rice crackers, soy

◆ **Tiradito de Pez Limón 19** GF  
Yellowtail, green chilli, radish, orange tobiko

**Tiradito de Hiramasa a la Trufa 23**  
Kingfish, dashi, truffle oil, chives

**Tataki de Atún Nikkei 19** GF  
Yellowfin tuna, chimichurri, jalapeño & soy leche

**Tataki de Res 20** GF  
Beef tataki, grilled leeks, cashew nuts

## ESPECIALES DEL MERCADO

Daily selection of fish & meat

## PESCADOS Y MARISCOS

Fish and seafood

◆ **Arroz Nikkei 44** GF  
Chilean sea bass, rice, lime, aji amarillo

**Lubina Chilena 36** GF  
Miso Chilean sea bass, aji amarillo, aji panca coleslaw

**Langostino Tigre 44**  
Josper tiger prawn, chilli salsa

**Salmón a la Brasa 29** GF  
Salmon fillet, stir-fry quinoa, soy, green vegetables

**Escabeche Peruano 33** GF  
Chargrilled seabream in banana leaf, tamarind, aji panca, moscatel

**Pulpo Rostizado 25** GF  
Octopus, sweet potatoes, botija olives, chorizo

## AVES Y CARNES

Poultry and meat

**Pollo a la Parrilla 27** GF  
Corn-fed baby chicken, aji panca, coriander

◆ **Lomo de Res 44** GF  
Spicy beef fillet, crispy shallots, aji limo, star anise

**Chuletas de Borrego 36** GF  
Lamb chops, crushed aubergine caviar, garlic flakes

**Bife de Ancho 44** GF  
Ribeye, adobo, chimichurri sauce

**Bife de Ancho Wagyu 111** GF  
Chilian Wagyu Ribeye A4, chimichurri sauce, guasacaca

## VEGETABLES Y CEREALES

Vegetables & Cereals

**Papa Seca con Setas y Trufa 36** V GF  
Peruvian potato, wild mushrooms, black truffle

◆ **Patatas Bravas 12** V GF  
New potatoes, spicy tomato, huancaína sauce

**Berenjena 11** VG GF  
Aubergine, miso, sesame seeds

**Brocoli 11** VG GF  
Sprouting broccoli, sesame seeds

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

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

Prices are inclusive of VAT.

A discretionary 15% service charge will be added to your bill.

## LUNCH HOUR MENU

To be experienced by the whole table, up to 6 guests  
Monday - Friday | 12-3pm  
Excluding bank holidays

**50** per person

### TO START (Choice of three)

**Calamares con Ocopa** GF  
Baby squid, Peruvian marigold, quinoa

**Taco del Día**  
Daily choice of tacos

**Trio de Maíz** VG GF  
Josper corn, crispy corn, white corn, sweet onions

**Kale y Manchego** V  
Kale, candied walnut, goji, cranberry, manchego

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

**Ceviche de Corvina a la Trufa**  
Stone bass, truffles, ponzu, chives

**Tiradito de Hiramasa a la Trufa**  
Kingfish, dashi, truffle oil, chives

**Anticuchos de Pollo** GF  
Chicken, ají amarillo, garlic

**Anticuchos de Setas** VG GF  
Grilled portobello mushrooms, ají panca, parsley

### MAIN (Choice of one)

**Papa Seca con Setas y Trufa** V GF  
Peruvian potato, wild mushrooms, black truffle

**Salmón a la Brasa** GF  
Salmon fillet, stir-fry quinoa, soy, green vegetables

**Arroz Nikkei** GF  
Chilean sea bass, rice, lime, ají amarillo

**Pollo a la Parrilla** GF  
Corn-fed baby chicken, ají panca, coriander

**Lomo de Res** GF  
Spicy beef sirloin, crispy shallots, ají limo, star anise

**Bife de Ancho** GF  
Ribeye, adobo, chimichurri sauce (+15)

### DESSERTS

**Churros de Naranja**  
Orange and lime churros, milk chocolate & dulce de leche (+8)

## MENÚ DEGUSTACIÓN

To be experienced by the whole table

Sunday - Wednesday | 12-2pm & 6-9.30pm  
Thursday - Friday | 12-2pm & 6-10.30pm  
Saturday | 6-10.30pm

**90** per person

**Crocantes con Guacamole** GF  
Guacamole, corn tortillas

**Tostada de Atún**  
Corn tostada, yellowfin tuna  
seaweed salad, spicy mayo

**Anticuchos de Pollo** GF  
Chicken, ají amarillo, garlic

**Baos con Wagyu**  
Pulled wagyu, truffle emulsion, rocket cress

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

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

**Atún Chifa**  
Yellowfin tuna, sesame seeds  
rice crackers, soy

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

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**Arroz Nikkei** GF  
Chilean sea bass, rice, lime, ají amarillo

**Lomo de Res** GF  
Spicy beef fillet, crispy shallots  
ají limo, star anise

**Brocoli** VG GF  
Sprouting broccoli, sesame seeds

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**Churros de Naranja**  
Orange and lime churros  
milk chocolate & dulce de leche

**Tarta de Coco Y Maracuya** GF  
Coco mousse, merengue  
mango & passion fruit sauce

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