

APERITIVOS

Appetizers

Crocantes con Guacamole 18 VG GF
Corn tortillas, aji amarillo, lime and avocado

Empanadas de Maíz 17 GF
Corn empanadas, pulled chicken, garlic sauce

Chicharrones de Pollo 18
Crispy chicken, chipotle, spicy guava sauce

Crema de Garbanzos 17 VG GF
Chickpeas, aji panca, cassava bread, spicy nuts

Degustación de Caviar Kristal XX
Caviar Kristal by Kaviari, with a garnish selection

Bocado de Salmón Crujiente 17
Spicy salmon tartare, crispy shell, avocado
nori seaweed, tobiko

Bocado de Shiitake Crujiente 16 V
Grilled shiitake mushrooms, crispy shell, chalaquita
queso fresco

Causa Frita con Trufa y Wagyu 36
Crispy Peruvian causa, cream cheese with truffle
wagyu beef cecina, aji amarillo

ANTICUCHOS

Marinated chargrilled skewers

Anticucho de Setas 15 VG GF
Brown button mushroom cooked over charcoal
aji panca, fresh herbs

Anticucho de Pollo 17 GF
Chicken thigh skewer cooked over charcoal
aji amarillo, chives

ENSALADAS

Salads

Romana con Sésamo 21 VG
Romaine lettuce, sésame dressing, queso fresco, cancha crisps

Kale y Manchego 23 V
Kale, candied walnuts, goji, cranberry manchego

Burrata con Caviar y Tamarindo 270
Creamy burrata, 50gr Caviar Kristal by Kaviari, tamarind dressing



SCAN ME!

CEVICHES Y TIRADITOS

Citrus cured fish & Peruvian style sashimi

Ceviche Mixto 21 double/35 double GF
Sea bass, shrimps, octopus, squid, aji amarillo

Ceviche de Atún Chifa 23
Albacore tuna, sesame, soy, rice crackers

Ceviche Vegetal 19 VG GF
Crunchy seasonal vegetables, green jalapeño
citrus caviar, coriander, cashew nuts

Ceviche de Pez Limón con Coco 23 GF
Yellowtail, coconut, ginger, plantain, aji limo

Mistura de Ceviches 79
Selection of four COYA ceviches

Tataki de Res Wagyu 32 GF
Wagyu beef tataki, aji limo, crispy quinoa
cashew nuts

Tiradito de Atún con Trufa 33
Tuna tataki, candied ginger, truffle, dates

Tiradito de Pez Limón 21 GF
Yellowtail, tosazu vinegar, sweet corn, aji amarillo

Tiradito de Salmón Nikkei 25
Salmon, sesame, ikura, wasabi, crispy leeks

ESPECIALES DEL MERCADO

Daily selection of fish & meat

PESCADOS Y MARISCOS

Fish and seafood

Arroz Nikkei 58 GF
Chilean sea bass, rice, lime, aji amarillo

Filete de Fogonero a la Brasa 34
Charcoal grilled coalfish filet, fresh fennel
citrus sauce, tobiko

Pesca del Día 14/100gr GF
Catch of the day, pineapple chimichurri, fresh herbs

Langosta de Roca con Caviar 50/100gr
Grilled rock lobster, served with miso butter
oscietra caviar shiso

AVES Y CARNES

Poultry and meat

Pollo a la Parrilla 36 GF
Corn-fed baby chicken, aji panca, coriander

Pato a la Brasa 47 GF
Duck breast, smoked honey, aji panca, miso

Bife Angosto de Wagyu 300g Picante 130
Spicy Chilean Wagyu Rib-eye, crispy onions
aji limo, star anise

Cazuela de Mollejas de Ternera y Trufa 55
Rice, sweetbreads, black garlic, cured egg yolk
black truffle

VEGETABLES Y CEREALES

Vegetables & cereals

Arroz Chaufa 36 V
Smoked seitan, rice, eggs, spring onion, soy sprouts

Papitas con ajo 13 V GF
New potatoes, coriander aioli, garlic chips

Papitas con Trufa 38 GF
New potatoes, huancaína sauce, manchego
black truffle

Vegetales a la brasa 13 VG GF
Seasonal mixed vegetables cooked on the grill

Arroz con Choclo 12 VG GF
White rice, choclo, sweet corn