

APERITIVOS

Appetizers

◆ **Guacamole 15** VG GF
Avocado, aji amarillo, corn tortillas

Croquettes 15
Chilean sea bass, miso, spicy aioli

Fried Baby Squid & Ocopa 16
Peruvian mint, green chilli, quinoa

Chicken Empanadas 14 GF
Corn empanadas, chicken, garlic sauce

Wagyu Empanadas 28 GF
Purple corn empanadas, pulled wagyu, garlic sauce

Tartare de Bœuf 23 (100g)
Wagyu Tartar 45 (100g)
Marinated egg with soy, botija olives, aji amarillo mustard seeds, compressed cucumber with ponzu

Tuna Tostadas 17
Albacore tuna, coleslaw, chipotle mayo spring onion, nori

Aubergine Tacos 12 VG
Grilled aubergine caviar, fresh yogurt, mint

Salmon Tacos 15
Smoked salmon, avocado, aji amarillo cream

ANTICUCHOS

Marinated chargrilled skewers
(2 Pieces)

Beef Fillet 18 GF
Aji panca, coriander

Chicken 15 GF
Chicken, aji amarillo, garlic

Mushrooms 11 VG GF
Portobello, aji panca, parsley

ENSALADAS

Salads

◆ **Trio de Maiz 13** VG GF
Josper corn, crispy corn, white corn, sweet onions

Kale & Manchego 14 V GF
Kale, candied walnut, goji, cranberries, manchego

Lobster Salad 52 GF
Mizuna salad, avocado, achiote, lobster bisque dressing



SCAN ME!

CEVICHES

Citrus cured fish

Mistura de Ceviches 80
Selection of 5 COYA signature ceviches

◆ **Seabass 18** GF
Seabass, red onions, sweet potato, white corn

Stone Bass & Truffle 20
Stone bass, truffle, ponzu, chives

Wild Mushrooms 15 VG GF
Oyster mushrooms, shiitake, portobello aji panca, mustard

◆ **Tuna 21**
Albacore tuna, sesame seeds, rice cracker, soy

Salmon & Coconut 20 GF
Salmon, coconut, aji limo, combawa

TIRADITOS

Peruvian Sashimi

Tuna 19 GF
Albacore tuna, aji amarillo, scallion, black sesame

◆ **Yellowtail 21**
Green chilli, radish, orange tobiko

Beef Sirloin 18 GF
Grilled leeks, cashew nuts, chilli salsa

ESPECIALES DEL MERCADO

Our selection from the market

Caviar Oscietra 25 (5g)

Fresh Truffle Market Price

CAZUELA

Iron pot

◆ **Chilean Seabass Rice 45** GF
Lime, corn purée, aji amarillo

Lobster Rice 70 GF
Smoked tomato sauce, lobster butter, scallion

Trigo Chaufa 28 V GF
Stir fried wheat, seasonal vegetables, tofu

PESCADOS Y MARISCOS

Fish and seafood

Octopus 45
Sweet potatoes, botija olives, chorizo

Grilled Tiger Prawn 38 (180g) 76 (360g) GF
Chilli salsa, grilled lemon, mustard

Salmon Fillet 33 GF
Salmon fillet, stir-fry quinoa, soy, green vegetables

Whole Grilled Lobster Market Price
Whole European blue lobster, smoked bisque butter, spicy aioli

AVES Y CARNES

Poultry and meat

Baby Chicken 30 GF
Aji panca, coriander aioli

◆ **Spicy Beef Fillet 45** GF
Crispy shallots, aji limo, star anise

Duckling Fillet 37
Sweet & sour tamarillo, mole sauce, coriander

Chilean Wagyu Rib Eye 130 (330g) 260 (660g) GF
Adobo, chimichurri sauce

Pork Ribs 39 GF
Smoked tamarind, miso, aji limo, scallion

ACOMPAÑANTES

Side dishes

Patatas Bravas with Truffle 19 V GF
Truffle huancaína sauce, Manchego, fresh truffle

Pak Choi 12 VG GF
Aji panca, miso, fried quinoa

Broccoli 13 VG GF
Chilli & garlic sauce, sesame seeds

MENÚ DEGUSTACIÓN

Tasting Menu
(served for the entire table)

90

Guacamole VG GF
Avocado, ají amarillo, corn tortillas

Croquettes
Chilean sea bass, miso, spicy aioli

Chicken Anticucho GF
Chicken, ají amarillo, garlic

Tuna Tostada
Albacore tuna, coleslaw, chipotle mayo
spring onion, nori

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Seabass Ceviche GF
Seabass, red onion, sweet potato, white corn

Spicy Tuna Ceviche
Albacore tuna, sesame seeds, rice crackers, soy

Yellowtail Tiradito
Green chilli, radish, orange tobiko

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

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Chilean Seabass Rice GF
Lime, corn purée, ají amarillo

or

Lobster Cazuela GF
Bomba rice, smoked tomato sauce, lobster butter,
scallion (+€25)

Baby Chicken GF
Ají panca, coriander aioli

or

Spicy Beef Fillet GF
Crispy shallots, ají limo, star anise (+€15)

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

Coconut Flan
Creamy coconut flan, caramel, vanilla

Prices in euro, tax & service included.

Origin of our produce Fish : Zone FAO 87/27/57/41/37 Meat : France, UK, Spain, Chile.

If you have food allergies or dietary requirements, please inform your waiter
prior to placing your order.

V: Vegetarian VG: Vegan GF: Gluten Free