

MENU DEGUSTACIÓN

140 per person
Minimum of four people

Guacamole con Crocantes VG GF
Avocado, ají amarillo, corn tortillas

Bao de Res
Wagyu beef, truffle mayo, criollo salad

Calamares con Ocopa GF
Baby squid, Peruvian mint, green chilli, quinoa

Tostadas de Berenjena V GF
Aubergine, tzatziki, burnt avocado dust

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Ceviche de Atún Chifa
Yellowfin tuna, sesame seeds, rice cracker, soy

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

Ceviche de Erizos del Mar
Sea urchins, tomato water, ají rocoto, coriander

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

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Cazuela de Langosta Mediterránea
Lobster, orzo, bisque, ají amarillo

Bife Angosto GF
US prime rib-eye, adobo, chimichurri sauce

Brocoli V GF
Sprouting broccoli, sesame seeds

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Bandeja de postres
COYA signature dessert & ice cream selection

V: Vegetarian VG: Vegan GF: Gluten Free

Prices include vat and all legal charges. For any claims we keep special forms in a separate box next to the exit.

Customer is not obliged to pay if the notice of payment has not been received (Receipt-invoice)