

APERITIVOS

Appetizers

Crocantes con Guacamole 17 VG GF
Guacamole, corn tortillas, ají amarillo

Calamares con Ocopa 19 GF
Baby squid, Peruvian marigold, quinoa

Baos con Cerdo 19
Pulled pork, chipotle, salsa criolla

Tostadas de Atún 19
Corn tostada, yellowfin tuna, seaweed salad, spicy mayo

Empanadas de Lubina Chilena 22
Corn empanadas, Chilean seabass, mojo verde

Cangrejo de Concha Blanda 22 GF
Soft shell crab, yuzu, avocado, ají limo coleslaw

Tacos de Alcachofa 17 V
Confit artichoke, ají limo, kalamata olives

Tacos de Salmón 18
Smoked salmon, ají amarillo cheese, chives

Gyoza de Res 21
Beef Gyoza, chalaquita, peruvian sauce

ANTICUCHOS

Marinated chargrilled skewers (2 pcs)

Anticuchos de Res 19 GF
Beef fillet, ají panca, coriander

Anticuchos de Pollo 18 GF
Chicken, ají amarillo, chives

Anticuchos de Setas 13 VG GF
Portobello mushrooms, ají panca, parsley

ENSALADAS

Salads

Trio de Maíz 17 VG GF
Josper corn, crispy corn, white corn, sweet onions

Espinacas con Manchego 18 V
Baby spinach, candied walnut, goji cranberry, manchego



SCAN ME!

CRUDO

Citrus cured fish & Peruvian style sashimi

Mistura de Ceviches 49
COYA ceviches trio

Ceviche de Lubina Clásica 17 GF
Seabass, red onion, sweet potato, white corn

Ceviche de Atún Chifa 19
Yellowfin tuna, soy, sesame seeds, rice crackers

Ceviche de Corvina a la Trufa 21
Stone bass, truffles, ponzu, chives

Ceviche de Hongos 16 VG
Wild mushrooms, choclo, crispy shallot

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

Tataki de Salmon 18
Homemade smoked salmon, guava, fennel, finger lime

Tataki de Res 21 GF
Beef tataki, grilled leeks, cashew nuts

ESPECIALES DEL MERCADO

Daily selection of fish & meat

(Ask your waiter for the chef's daily specials)

PESCADOS Y MARISCOS

Fish and seafood

Arroz Nikkei 48 GF
Chilean seabass, rice, lime, ají amarillo

Merluza in Escabeche 38
Atlantic Hake, seasonal vegetables, escabeche sauce

Cola de Rape Asada 36 GF
Roasted Monkfish tail, fennel, coconut, mussels

Salmón a la Brasa 32 GF
Salmon fillet, stir-fry quinoa, soy, green vegetables

AVES Y CARNES

Poultry and meat

Pollo a la Parrilla 30 GF
Corn fed baby chicken, ají panca, coriander

Lomo de Res 48 GF
Spicy beef fillet, crispy shallots, ají limo, star anise

Chuletas de Borrego 42 GF
Lamb chops, tamarillo chutney, ají panca

Bife de Ancho 48 GF
Rib eye, adobo, chimichurri sauce

Picanha de Wagyu 39 GF
Chilean Wagyu Picanha, pickled kombu, bell pepper sauce

VEGETALES Y CEREALES

Vegetables & Cereals

Trigo en Wok 36 VG
Spelt, squash, courgette, fresh truffle

Patatas Bravas 14 V GF
Crispy potatoes, spicy tomato sauce, huancaína sauce

Brocoli 13 VG GF
Sprouting broccoli, sesame seeds

Berenjena 14 VG GF
Grilled aubergine, miso, crispy rice

LUNCH HOUR MENU

To be experienced by the whole table,
up to 6 guests

42 Per person

Choice of:
1 starter + 1 main course + 1 side dish

50 Per person

Choice of:
2 starters + 1 main course + 1 side dish

TO START

Baos de Cerdo (2 pcs)
Pulled pork, chipotle, salsa criolla

Calamares con Ocopa GF
Baby squid, Peruvian marigold quinoa

Tacos del Dia (2 pcs)
Daily choice of tacos

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

Espinacas con Manchego V
Baby spinach, candied walnuts, goji cranberry, manchego

Ceviche de Lubina Clásico GF
Seabass, red onion, sweet potato white corn

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

Anticucho de Pollo (1 pc) GF
Chicken, ají amarillo, garlic

Anticucho de Setas (1 pc) VG GF
Portobello mushrooms ají panca, parsley

MAIN COURSES

Trigo en Wok VG
Spelt, squash, courgette fresh truffle

Arroz Nikkei GF
Chilean seabass, rice, lime, ají amarillo

Salmón a la Brasa GF
Salmon fillet, ají panca, soy

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

Solomillo de Res GF
Spicy sirloin, crispy shallots ají limo, start anise

Bife de Ancho GF (Add on £14)
Rib eye, adobo salt chimichurri sauce

SIDE DISHES

Peruvian Rice VG GF
Basmati rice, white corn sweet corn, kafir lime leaves

Patatas Bravas VG GF
Crispy potatoes, spicy tomato sauce, huncaina sauce

Brocoli VG GF
Sprouting broccoli sesame seeds

DESSERT

(Add on £5)

Churros de Naranja V

Orange and lime churros, milk chocolate & dulce de leche

SOMMELIERS FAVOURITE

Glass 125ml Carafe 500ml

White: 2022 Verdicchio di Matelica, Amoterra
Marche, Italy

9 36

Red: 2022 Pinot Noir, S.Bzikot
Burgundy, France

12 48

* We kindly require the same type of Set Lunch for the entire table

If you have allergies or dietary enquiries please speak to our staff prior to ordering. Prices include 20% VAT and a discretionary 15% service charge will be added to your bill. V: Vegetarian GF: Gluten Free VG: Vegan

Origine of our produce Fish : Zone FAO 87/27/57/41/37 | Meat : France, UK, Spain, Chile, Italy

TASTING MENU

To be experienced by the whole table
95 Per person

Baos de Cerdo

Pulled pork, chipotle, salsa criolla

Cangrejo de Concha Blanda GF

Soft shell crab, yuzu, avocado, ají panca coleslaw

Anticuchos de Pollo GF

Chicken, ají amarillo, chives

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Ceviche de Lubina Clásico GF

Seabass, red onion, sweet potato, white corn

Ceviche de Atún Chifa

Yellowfin tuna, sesame seeds, rice crackers, soy

Corvina a la Trufa

Stone bass, truffle, ponzu, chives

Tiradito de Pez Limón

Yellowtail, green chilli, radish

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Arroz Nikkei GF

Chilean seabass, rice, lime, chilli

Lomo de Res GF

Spicy Beef fillet, crispy shallots, ají limo, star anise

Brocoli VG GF

Sprouting broccoli, sesame seeds

Patatas Bravas V GF

Crispy potatoes, spicy tomato sauce, huncaina sauce

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Churros de Naranja V

Orange and lime churros, milk chocolate and dulce de leche

Tarta de Queso con Guava V GF

Manchego cheesecake, guava sauce and lime gel

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