

APERITIVOS

Appetizers

Crocantes con Guacamole 16 VG GF
Guacamole, corn tortillas, ají amarillo

Calamares con Ocopa 18 GF
Baby squid, Peruvian marigold, quinoa

Baos con Cerdo 18
Pulled pork, chipotle, salsa criolla

Tostadas de Atún 17
Corn tostada, yellowfin tuna, seaweed salad, spicy mayo

Empanadas de Lubina Chilena 21
Corn empanadas, Chilean seabass, mojo verde

Cangrejo de Concha Blanda 21 GF
Soft shell crab, yuzu, avocado, ají limo coleslaw

Tacos de Apio-Nabo con Trufa 18 V
Slow cooked celeriac, truffle, crunchy potato

Tacos de Salmon 18
Smoked salmon, ají amarillo cream cheese, chives

ANTICUCHOS

Marinated chargrilled skewers (2 pcs)

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

Anticuchos de Pollo 17 GF
Chicken, ají amarillo, chives

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

ENSALADAS

Salads

Trio de Maíz 16 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 45
COYA ceviches trio

Ceviche de Lubina Clásica 16 GF
Seabass, red onion, sweet potato, white corn

Ceviche de Atún Chifa 18
Yellowfin tuna, soy, sesame seeds, rice crackers

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

Ceviche de Raices 16 VG
Smoked parsnip, pickled radish, ginger, purple potato

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

Tataki de Atún Nikkei 22
Yellowfin tuna, papaya, passion fruit, ají panca oil

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 46 GF
Chilean seabass, rice, lime, ají amarillo

Rodaballo a la Parrilla 43
Galician Turbot, jalapeño, romanesco and salsa roja

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 29 GF
Corn fed baby chicken, ají panca, coriander

Lomo de Res 46 GF
Spicy beef fillet, crispy shallots, ají limo, star anise

Chuletas de Borrego 38 GF
Lamb chops, tamarillo chutney, wild mint

Bife de Ancho 45 GF
Rib eye, adobo, chimichurri sauce

VEGETALES Y CEREALES

Vegetables & Cereals

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

Patatas Bravas 13 V GF
Crispy potatoes, spicy tomato sauce, huancaína sauce

Berenjena 12 VG GF
Japanese aubergine, miso, lemon, achiote

Brocoli 12 VG GF
Tenderstem broccoli, sesame seeds

LUNCH HOUR MENU

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

55 Per person

TO START

Choice of 3

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

Choice of 1

Trigo en Wok VG
Spelt, squash, cauliflower fresh truffle

Arroz Nikkei GF
Chilean sea bass, rice, lime, chilli

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

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

Chuleta de Cerdo GF
Slow cooked pork chop, berries yuzu kosho, crispy quinoa

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

DESSERT

(included in the price)

Churros de Naranja V

Orange and lime churros, milk chocolate & dulce de leche

SOMMELIERS FAVOURITE

Glass 125ml Carafe 500ml

White: 2019 Savigny-lès-Beaune
Burgundy, France

22 88

Red: 2017 Sarget de Gruaud-Larose
Bordeaux, France

16 64

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

Anticucho 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

Brócoli

 VG GF

Tenderstem broccoli, sesame seeds

Berenjena

 VG GF

Japanese aubergine, miso, lemon, achiote

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Churros de Naranja

 V

Orange and lime churros, milk chocolate and dulce de leche

Tarta de Queso

 V GF

Manchego cheesecake, blackberries and spices

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

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