

APERITIVOS

Appetizers

◆ **Guacamole con Crocantes 16** VG GF
Guacamole, corn tortillas

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

Baos de Wagyu 24
Pulled wagyu, truffle emulsion, rocket cress

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

Croquetas de Lubina 17
Chilean sea bass croquettes, spicy mayo

Tacos de Shitake con Chalaquita 17 V
Grilled shiitake, red onion & tomato salsa, feta, chipotle

Tacos de Cangrejo 22
Crab, guacamole, yuzu tobiko

ANTICUCHOS

Marinated chargrilled skewers

◆ **Anticuchos de Pollo 17** GF
Chicken, ají amarillo, garlic

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

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

ENSALADAS

Salads

◆ **Trio de Maíz 16** VG GF
Josper corn, crispy corn, white corn, sweet onions

Col rizada y Manchego 18 V
Kale, candied walnut, goji, cranberries, manchego

Picante de Pepino 13 VG GF
Cucumber, green apple, miso, coriander
sesame oil, almonds



SCAN ME!

CRUDOS

Citrus cured fish & Peruvian style sashimi

Mistura de Ceviches 80
Selection of COYA ceviches

◆ **Ceviche Clásico de Lubina 16** GF
Sea bass, red onion, sweet potato, white corn

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

Ceviche de espárragos 18 VG GF
Asparagus, wild mushrooms
roccoto orange, ginger, cumin

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

Ceviche de Salmón 16 GF
Salmon, green jalapeños, coconut, cancha

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

Tiradito de Hiramasa a la Trufa 23
Kingfish, dashi, truffle oil, chives

Tataki de Atún Nikkei 21 GF
Yellowfin tuna, chimichurri, ginger &
soy leche

Tataki de Res 21 GF
Wagyu beef tataki, grilled leeks, cashew nuts

ESPECIALES DEL MERCADO

Daily selection of fish & meat

PESCADOS Y MARISCOS

Fish and seafood

◆ **Arroz Nikkei 46** GF
Chilean sea bass, rice, lime, ají amarillo

Lubina Chilena 37 GF
Miso Chilean sea bass, ají amarillo, green papaya
sesame seeds

Langostino Tigre 45
Josper tiger prawn, chilli sauce

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

Dorada a la Brasa 35 GF
Chargrilled seabream, ají amarillo
runner beans, dashi emulsion

Pulpo Rostizado 27 GF
Octopus, sweet potatoes, botija olives, chorizo

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, aubergine caviar, yoghurt, crispy garlic

Bife de Ancho 45 GF
Ribeye, adobo, chimichurri sauce

Bife de Ancho Wagyu 111 GF
Chilean Wagyu Ribeye, chimichurri sauce, guasacaca

VEGETABLES Y CEREALES

Vegetables & Cereals

Cazuela de espárragos y ajetes silvestres 30 VG GF
Purple sprouting broccoli, wild garlic
asparagus, basil

◆ **Patatas Bravas 13** V GF
New potatoes, spicy tomato, huancaína sauce

Berenjena 12 VG GF
Aubergine, miso, sesame seeds

Brócoli 12 VG GF
Sprouting broccoli, sesame seeds

Arroz chaufa 32 V VG
Corn fried rice, ají panca, szechwan, henegg

If you have allergies or dietary enquiries please speak to our staff prior to ordering.

V: Vegetarian VG: Vegan GF: Gluten Free ◆ Signature Dish

Prices are inclusive of VAT.

A discretionary 15% service charge will be added to your bill.

MENÚ DEGUSTACIÓN

To be experienced by the whole table

Monday- Friday | 12-2pm & 6-10.45pm
Saturday | 6-10.45pm
Sunday | 6-9.45pm

95 per person

Guacamole con Crocantes GF
Guacamole, corn tortillas

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

Anticuchos de Pollo GF
Chicken, ají amarillo, garlic

Baos de Wagyu
Pulled wagyu, truffle emulsion, rocket cress

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

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

Atún Chifa
Yellowfin tuna, sesame seeds
rice cracker, soy

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

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Arroz Nikkei GF
Chilean sea bass, rice, lime, ají amarillo

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

Brócoli VG GF
Sprouting broccoli, sesame seeds

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

Suspiro Exótico GF V
Coconut mousse, meringue, Mango and Passion fruit
sauce exotic salca and Papaya sorbet

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