

APERITIVOS

Appetizers

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

Coliflor Frita 17 V
Cauliflower tempura, gouchanj, peruvian marigold

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

Gyoza de Mariscos 28
Lobster and prawn dumpling, aji panca, coriander

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

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

Tacos de Cangrejo 22
Crab, guacamole, yuzu tobiko

Empanadas de Pescado 23 GF
Chilean seabass, coconut, kafir lime, spicy mayo

ANTICUCHOS

Marinated chargrilled skewers

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

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

Anticuchos de Langostino 18 GF
King prawns, Mirasol, mustard, yoghurt

◆ **Anticuchos de Seta** 13 VG GF
Portobello mushrooms, aji 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

Ensalada de Coliflores 14 V GF
Cauliflower, cashewnuts, dill, chives, lemon, huancaína



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, cumin, oat tiger

◆ **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

Tataki de Atún Nikkei 21 GF
Yellowfin tuna, chimichurri
panca soy leche, maca

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, aji amarillo

Merluza a la Plancha 36 GF
Hake, pickle mussels, coconut, panca, plantain

Langostino Tigre 45 GF
Tiger Prawn, Fermented aji amarillo, thai green mango,
oregano, lemongrass, lime

Salmón a la Brasa 32 GF
Salmon fillet, fennel, orange, chalapita, olives, dill

Dorada a la Brasa 35 GF
Chargrilled seabream, aji 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
Baby chicken, cashew nut, yoghurt, aji panca, potato
boulangerie, coriander

◆ **Lomo de Res** 46 GF
Spicy beef fillet, crispy shallots, aji limo, star anise

Chuletas de Borrego 38 GF
Lamb chops, aubergine caviar, yoghurt, crispy garlic

Bife de Ancho 45 GF
Ribeye, adobo, chimichurri sauce

Castillo de Carne 120 GF
Chateaubriand, crispy shallot, yuzu, panca, coriander

VEGETABLES Y CEREALES

Vegetables & Cereals

Cazuela de espárragos y ajetes silvestres 30 VG GF
Wild garlic, asparagus, pico de gallo, basil

Arroz chaufa 32 V
Corn fried rice, aji panca, szechwan, henegg

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

Berenjena y Pepino 11 VG GF
Crispy Aubergine, Cucumber, miso, Buckwheat

Brócoli 12 VG GF
Sprouting broccoli, sesame seeds

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

Manchego tarta de queso con guava V
Manchego cheesecake, oat and buckwheat crumble
lime gel and guava sauce

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