

APERITIVOS

Appetizers

◆ **Guacamole con Cangrejo Real 37** VG GF
Guacamole, pico de gallo, corn tortillas

Tacos de Shiitake con Trufa 25 GF V
Grilled shiitake, avocado, coriander, black winter truffle

Tacos de Cangrejo Azul y Caviar 45
Snow crab, coconut aioli, Oscietra caviar

Empanadas de Langosta 35
Corn empanadas, spiny lobster, guasacaca sauce

Anticucho de Res Wagyu (2 pcs) 36 GF
Beef fillet, ají panca, coriander

Anticucho de Pulpo (2 pcs) 32 GF
Grilled octopus, escabeche, avocado, cherry tomatoes

ENSALADAS

Salads

Solterito de Quinoa y Gambas Blanca 26 GF
Quinoa, tomatoes, ají rocoto, queso fresco

Espinacas con Manchego 20 V
Baby spinach, candied walnuts, goji berries, manchego

Bogavante Y Alcachofa 46
Lobster, artichokes hearts, mizuna salad, yuzu tobiko

PLATOS A COMPARTIR

Platters To Share

Selección de COYA (minimum 2 persons) 95 p/p
2 Oysters, 2 Sea Urchin, Lobster Salad, Tuna Chifa, Vuelve a la Vida

Caviar Kaviari Kristal 50gr/125gr 170/420
COYA Caviar Kaviari COYA Reserve with toppings



SCAN ME!

PLATOS

Platters

CEVICHE Y TIRADITOS

Citrus cured fish & Peruvian style Sashimi

Erizos de Mar 35
3 Sea Urchins, avocado & jalapeño sauce, criollo salad
plantain chips

Ostras Limeñas 26
3 Oysters n.3, huacatay, lime, ají limo

Pargo y Gambitas Rojas al Coco 28 GF
Snapper, coconut, plantain, ají limo

◆ **Corvina a la Trufa 37**
Stone bass, ponzu, chives, black crackers, soy

◆ **Ceviche de Atún Chifa 35**
Bluefin tuna, sesame seeds, rice crackers, soy

Vuelve a la Vida 31 GF
Seabass, octopus, squid, oyster, spicy tomato tiger milk

Tiradito de Hiramasa a la Trufa 39
Kingfish, wild mushrooms, dashi, chives, black winter truffle

Tataki de Atún Nikkei 37
Bluefin tuna, lúcuma, passion fruit, ají panca

Tataki de Res Wagyu 37 GF
Chilean wagyu beef tataki, grilled leeks, cashew nuts

PLATOS FUERTES

Main Courses

◆ **Arroz Nikkei 58** GF
Chilean sea bass, rice, lime, ají amarillo

Carabineros a la Parrilla MP 120 GF
3 Carabineros prawns, chilli salsa, coriander aioli

Mero a la Brasa MP 19 x 100 GF
Grouper, chimichurri, pickled peppers

Arroz con Langosta MP 160 per person (min 2 persons) GF
Roasted spiny lobster, bomba rice, bisque, avocado & chalaquita

Lomo de Res Kagoshima 150 GF
Spicy Kagoshima wagyu A5, crispy shallots, ají limo, star anise

Tomahawk de Res Wagyu MP 34 x 100gr GF
Australian wagyu tomahawk, adobo, truffle and tamarind juice

Pato Laqueado 45 GF
Duck breast, lucuma, ají panca, physalis

Presa Ibérica 41 GF
Iberian porc, guava glaze, miso, pineapple

VEGETALES Y CEREALES

Vegetables & Cereals

Quinoa en Olla con Calabaza Y Trufa 38 V GF
Quinoa, Peruvian potatoes, pumpkin, crema fresca, black winter truffle

Chaufa de Cebada 28 V
Stir-fried barley, egg, spring vegetables, soy sprouts

Brócoli Tierno a la Parrilla 18 V GF
Tenderstem broccoli, rocoto soy dressing, red chilli

Papitas con Ajo 16 V VG GF
New potatoes, coriander aioli, garlic chips

Yuca con Trufa 25 V
Fried yuca, huancaína sauce, black winter truffle

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

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