

APERITIVOS

Appetizers

- ◆ **Guacamole con Crocantes 18** VG GF
Avocado, corn tortillas, chalaquita & ají amarillo
- Chicharrones de Pollo 20**
Crispy chicken, chipotle & spicy guava sauce
- ◆ **Tacos de Shiitake con Chalaquita (3 pcs) 16** V
Grilled shiitake, feta cheese, avocado & coriander
- ◆ **Empanadas de Carne (3 pcs) 28**
Corn empanadas, smoked wagyu brisket
garlic sauce
- Tacos de Salmón Picante (3 pcs) 22**
Salmon tartar, ají amarillo cream
- Jalea Mixta 29**
Crispy prawns, octopus, baby squid & seabass
ají verde salsa

ANTICUCHOS

Marinated chargrilled skewers

- Anticuchos de Berenjena (2 pcs) 17** VG GF
Miso glazed aubergine, sesame
lemon & chives
- ◆ **Anticuchos de Pollo (2 pcs) 19** GF
Corn-fed chicken thigh, ají amarillo, chives
- ◆ **Anticuchos de Lomo de Res (2 pcs) 22** GF
Beef fillet, ají panca, chives & coriander

ENSALADAS

Salads

- ◆ **Trío de Maíz 17** VG GF
Grilled corn, crispy corn, white corn
sweet peppers & fresh herbs
- Espinacas con Queso Manchego 21** V
Baby spinach, goji berries, cranberries
manchego cheese
- Solterito de Lentejas 24** V GF
Lentils, tomatoes, red onion, fresh herbs
ají rocoto dressing



SCAN ME!

PLATOS

Platters

- ◆ **Mistura de Crudo 122**
Selection of 5 COYA classic raw dishes
- Ostras de Roca N.3 (3 pcs) 28** GF
Passion fruit or lime foam
- Caviar Kaviari Kristal 50gr/125gr 170/420**
COYA Caviar Kaviari Kristal with toppings

CEVICHE Y TIRADITOS

Citrus cured fish & Peruvian style Sashimi

- ◆ **Ceviche de Lubina Clásico 20** GF
Sea bass, white corn, sweet potatoes, red onion
- ◆ **Ceviche de Corvina a la Trufa 27**
Stone bass, truffle ponzu, dry ceps, chives
- ◆ **Ceviche de Atún Chifa 28**
Spicy yellowfin tuna, sesame, soy, rice crackers
- Ceviche de Pargo al Coco 24** GF
Snapper, coconut, plantain, ají limo
- Ceviche de Maíz 18** V GF
Charred sweet corn, choclo, avocado
pickled baby corn
- ◆ **Tiradito de Pez Limón 26**
Yellowtail, green chilli, daikon, orange tobiko
- Tiradito de Atún con Lúcumá 28**
Yellowfin tuna, lucuma, wasabi tobiko, ají panca
- Hiramasa a la Trufa 29**
Kingfish, wild mushrooms, dashi, chives
black winter truffle
- Tataki de Res Wagyu 36** GF
Chilean wagyu tataki, chilli salsa, grilled leeks
spicy cashew nut purée

PESCADOS Y MARISCOS

Fish & seafood

- ◆ **Arroz Nikkei 58** GF
Chilean sea bass, bomba rice, lime, miso & ají amarillo
- Carabineros a la Parrilla MP** GF
Carabineros prawns, chilli salsa, coriander aioli
- Pesca del Día MP** GF
Grilled fish of the day
pickled red peppers & chimichurri
- Pulpo a la brasa y Causa Limeña GF 37**
Jospoer octopus leg, escabeche, bojita olive

AVES Y CARNES

Poultry & meat

- ◆ **Pollo a la Parrilla 34** GF
Corn-fed baby chicken, ají panca, soy, coriander aioli
- ◆ **Lomo de Res (250gr) 48** GF
Spicy beef fillet, crispy shallots, ají limo
- Presa Ibérica 40** GF
Iberian pork, mirin & pineapple glaze, purple shisho
- Pato Laqueado (400gr) 39** GF
Duck breast, lúcumá, ají panca & physalis
- Asado de Tira de Wagyu 74** GF
Wagyu short rib, chicha morada glaze
pickled habanero peppers
- Chuletas de Cordero (4pcs) 80**
New Zealand grass fed lamb, roasted peppers
almond dip, ají limo
- Lomo Bajo de Wagyu (330gr) 145** GF
Chilean wagyu sirloin grade 8, guasacaca & chimichurri
- Parrillada de Carne Mixta 375**
COYA selection of grilled prime meats

VEGETALES Y CEREALES

Vegetables & Cereals

- Arroz Caldoso con Hongos y Trufa 38** V GF
Bomba rice, roasted mushrooms
black truffles & ají amarillo
- Chaufa de Cebada 28** V
Stir-fried barley, egg, vegetables, soy sprouts
- Brócoli Bimi 18** VG GF
Tenderstem broccoli, ají rocoto, soy dressing
sesame seeds
- ◆ **Papitas con Ajo 16** V GF
Crispy baby potatoes, coriander aioli, garlic chips
- Espárragos con Ocopa 18** VG GF
Grilled green asparagus, peanut
ocopa sauce & smoked paprika

All prices are listed in Euros.
If you have allergies or dietary enquiries, please speak to our staff prior to ordering.

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

