

APERITIVOS

Appetizers

◆ **Guacamole con Crocantes 18** VG GF
Guacamole, pico de gallo, corn tortillas

Chicharrones de Pollo 20
Crispy chicken, chipotle, spicy guava sauce

Tacos de Shiitake con Chalaquita 16 V
Grilled shiitake, chipotle, avocado, coriander

Tacos de Cangrejo con Manzana 46
Snow crab, apple, caviar

Jalea Mixta 29
Prawns, octopus, squid, seabass, ají verde

◆ **Empanadas de Carne 28**
Corn empanadas, pulled wagyu beef, garlic sauce

ANTICUCHOS

Marinated chargrilled Skewers

◆ **Anticuchos de Res 22** GF
Beef fillet, ají panca, coriander

◆ **Anticuchos de Pollo 19** GF
Chicken, ají amarillo, garlic

Anticuchos de Berenjena 17 VG GF
Grilled aubergine, miso, sesame, lemon

Anticucho de Pulpo 32 GF
Grilled octopus, escabeche, avocado, cherry tomatoes

ENSALADAS

Salads

◆ **Trío de Maíz 17** VG GF
Josper corn, crispy corn, white corn, sweet onions

Solterito de Quinoa 24 GF V
Quinoa, tomatoes, ají rocoto, pomegranate

Espinacas con Manchego 21 V
Baby spinach, candied walnuts, goji berries, manchego

Ensalada Mixta y Hierbas 17 V
Mixed lettuce leaves and herbs with mustard lime dressing



SCAN ME!

PLATOS

Platters

Mistura de Ceviches 98
Selection of 5 ceviches

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

Plato de Ostras N.3 54 GF
Selection of 3 passion fruit & 3 lime foam oysters

CEVICHE Y TIRADITOS

Citrus cured fish & Peruvian style Sashimi

◆ **Ceviche de Lubina Clásico 20** GF
Sea bass, red onions, sweet potato, white corn

Ceviche de Pargo al Coco 24 GF
Snapper, coconut, plantain, ají limo

◆ **Ceviche de Corvina a la Trufa 27**
Stone bass, truffles, ponzu, chives

◆ **Ceviche de Atún Chifa 28**
Yellowfin tuna, sesame seeds, rice cracker, soy

Ceviche de Verano 19 GF VG
Carrot, parsnips, pine nut tiger

Ceviche de Mariscos 32 GF
Seabass, octopus, prawns, squid, mussels, ají amarillo

◆ **Tiradito de Pez Limón 24**
Yellowtail, green chilli, radish, orange tobiko

Tiradito de Gamba Roja de Garrucha 38 GF
Red prawn, avocado, shisho

Tataki de Atún Lúcumá 28
Bluefin tuna, lucuma, passion fruit, ají panca

Tataki de Res Wagyu 36 GF
Chilean wagyu beef tataki, grilled leeks, cashew nuts

PESCADOS Y MARISCOS

Fish & Seafood

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

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

Daily Selection Of Fish MP GF
Pescado del día

Corvina a la Parrilla 36
Stone bass, corn succotash, okra & baby corn

AVES Y CARNES

Poultry & Meat

Presa Ibérica 40 GF
Iberian pork, guava glaze, miso, pineapple

Pollo a la Parrilla 34 GF
Corn-fed baby chicken, ají panca, coriander

◆ **Lomo de Res 48** GF
Spicy beef fillet, crispy shallots, ají limo, star anise

Chuletas de Cordero 80 GF
New Zealand grass fed lamb, roasted pepper almond dip and ají limo

Pato Laqueado 39 GF
Duck breast, lucuma, ají panca, physalis

Lomo Bajo Wagyu (330gr) 145
Chilean wagyu sirloin grade 8, guasacaca, chimichurri

Parrillada de Carne 347 GF
COYA selection of grilled premium meats

VEGETALES Y CEREALES

Vegetables & Cereals

Arroz caldoso con hongos y Trufa 38 V GF
Roasted mushrooms, truffle, bomba rice, ají amarillo

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

Espárragos con Ocopa 18 VG GF
Grilled asparagus, ají amarillo vinaigrette

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

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

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