

MENÚ DEGUSTACIÓN

To be enjoyed by the whole table

150 EUR per person

◆ **Guacamole con Crocantes** VG GF

Guacamole, corn tortillas, chalaquita & ají amarillo

◆ **Chicharrones de Pollo**

Crispy chicken, chipotle & spicy guava sauce

◆ **Taco de Shiitake con Chalaquita** V

Grilled shiitake, feta cheese, avocado & coriander

◆ **Trío de Maíz** VG GF

Guacamole, corn tortillas, chalaquita & ají amarillo

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◆ **Ceviche de Lubina Clásico** GF

Sea bass, white corn, sweet potatoes, red onion

◆ **Ceviche de Atún Chifa**

Spicy yellowfin tuna, sesame, soy, rice crackers

◆ **Tiradito de Pez Limón**

Yellowtail, green chilli, daikon, orange tobiko

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◆ **Arroz Nikkei** GF

Chilean sea bass, bomba rice, lime, miso & ají amarillo

◆ **Pollo a la Parrilla** GF

Corn-fed baby chicken, ají panca, soy, coriander aioli

COYA Chips V GF

Smoked tomato sauce & Peruvian cheese sauce

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◆ **Paleta Helada** V

COYA Ice Cream Popsicle

◆ **Churros de Naranja** V

Orange and lime churros, milk chocolate & dulce de leche

◆ COYA Signature Dishes

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

V: Vegetarian VG: Vegan GF: Gluten Free