



BITES

Guacamole 19 VG GF
Avocado, chalaquita & lime
corn tortillas

Crudites & Lima Beans Dip 19 VG GF
Crunchy seasonal vegetables, Peruvian white beans
herb oil

Corn Empanadas 28 (3 pcs)
Smoked wagyu brisket, garlic sauce

Spicy Salmon Tacos 22 (3 pcs)
Salmon tartare, ají amarillo cream

Crispy Chicken 21
Corn-fed chicken, chipotle, spicy guava sauce

Beef Fillet Skewers 26 (2 pcs) GF
Ají panca, chives, coriander & padron peppers

Fried Seafood Platter 35
Crispy prawns, octopus, baby squid
seabass with ají verde salsa (serve 2 guests)

SALADS

Baby Spinach 24 V
Watermelon, candied walnuts, goji berries
manchego & pomegranate

Heritage Tomatoes 27 VG
Grilled baby germ, avocado, pickled shallots
green beans, ají amarillo dressing
add seared tuna +21

Crispy Prawn Salad 34
Romaine lettuce, japanese leaves, quail eggs
tiger prawns & nori

FLAT BREADS

Smoked Salmon 24
Crème fraîche, lime, arugula

Black Truffle 36 V
Cream cheese, chives, fresh truffle

RAW BAR

Seabass Ceviche 32 GF
Sweet corn, crispy octopus, nori cracker & ají amarillo tiger

Tuna Sashimi Style 34
Bluefin tuna, rocoto tiger, coconut & tobiko

Wagyu Beef Tataki 36 GF
Chilean Wagyu, grilled leeks & cashew nuts

SANDWICHES

(served with skin-on fries)

BLT 22 V
Aubergine bacon, cos lettuce & heirloom tomato

Crispy Chicken Bun 26
Coleslaw & spiced tomato relish

COYA Black Angus Bun 35
Manchego sauce, pickles, grilled onion
add black truffle +12
add home-made crispy bacon ketchup +5

DESSERTS

Fresh fruits 30 VG
Seasonal exotic fruits with sorbet

Ice Cream Bars 12 (3 pcs)
COYA ice cream popsicles selection

Chocolate Brownie 20
Dark chocolate with toasted walnuts & vanilla ice cream

WINE LIST

Champagne

	12,5cl	75cl	150cl
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NV Veuve Clicquot Yellow Label	25	150	290
NV Veuve Clicquot, Rich		180	
NV Ruinart, Brut		160	330
NV Ruinart, Blanc de Blancs	35	250	450
NV Krug, Grande Cuvée		500	
2015 Dom Pérignon		450	1300
2015 Louis Roederer, Cristal		650	1450

Champagne Rosé

	12,5cl	75cl	150cl
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NV Veuve Clicquot, Brut Rosé	29	175	390
NV Veuve Clicquot, Rich Rosé		195	
NV Ruinart, Brut Rosé		190	390
2009 Dom Pérignon, Rosé		990	

White Wine

	12,5cl	75cl	150cl
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2024 Verdejo, Malcorta	14	60	
Rueda, Spain			
2023 Maison Albert Bichot, "Origines"	18	100	
Burgundy, France			
2021, Albariño, Pazo de Barrantes			
Rías Baixas, Spain	20	100	
2023 Sauvignon Blanc, Cloudy Bay		115	
Marlborough, New Zealand			
2022 Chablis, J. Brocard, Boissonneuse,		130	
Burgundy, France			
2022 Baron de L, De Ladoucette		250	
Pouilly Fumé, Loire Valley			

Rosé Wine

	12,5cl	75cl	150cl
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Côtes de Provence

2024 Whispering Angel	17	90	160
Château d´Esclans			
2023 Whispering Angel			330
Château d´Esclans Jeroboam 3L			
2022 Whispering Angel			660
Château d´Esclans Methuselah 6L			
2023 Cuvee 281, Château Minuty		170	350
2022 Garrus, Château d´Esclans		280	

Red Wine

	12,5cl	75cl	150cl
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2020 El Origen, Familia Comenge	14	70	
Ribera del Duero, Spain			
2021 La Taupe, Chavy-Chouet,	22	125	
Burgundy France			

Origine of our produce Fish: Zone FAO 87/27/57/41/37
Meat: France, UK, Spain, Chile, Italy

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

V: Vegetarian VG: Vegan GF: Gluten Free