



COYA

CHIVAS MENU

340

Guacamole (sharing)

Avocado, corn tortillas, shrimp cracker

APPETIZERS

Choice of two

Hongos Ceviche VG GF

Wild mushrooms, choclo, shallots, crispy enoki

Salmón Nikkei

Salmon, celery juice, ginger, daikon, wasabi tobiko

Tacos de Atún GF

Tuna, green beans, wasabi

Maki Roll de Aguacate V

Shiitake, aji limo, avocado, quinoa, black sesame

Trio de Maíz VG GF

Josper corn, crispy corn, jumbo corn, red chillies

Kale y Manchego V

Kale, candied walnuts, goji, manchego, dried cranberry

Croquetas de Lubina

Chilean sea bass croquettes, red chilli

Baos con Res Wagyu

Wagyu shortrib, mantou baos, aji amarillo

Anticuchos de Pollo GF

Chicken, aji amarillo, garlic

Anticuchos de Setas VG GF

Forest mushrooms, aji panca, parsley

MAINS

Choice of one

Pollo a la Parrilla

Corn fed baby chicken, aji panca, coriander

Costillas de Res

Beef ribs, miso, aji limo

Arroz Nikkei

Chilean sea bass, rice, lime, chilli

Papa Seca Coliflor VG GF

Peruvian dried potato, cauliflower, celeriac, aji amarillo

Camarones con Quinoa

Stir-fry quinoa, prawns, aji panca

Salmón a la Brasa

Salmon fillet, stir-fry quinoa, soy, green vegetables

DESSERT (sharing)

Churros de Naranja

Orange and lime churros, milk chocolate and dulce de leche sauce