

# MENÚ DE LA CASA

80€ per person

## Guacamole 🌱

Avocado, corn tortillas, shrimp crackers

## Atún Nikkei

Yellowfin tuna, sesame seeds, pickled cucumber

## Dorada al Coco 🌱

Sea bream, coconut milk, aji limo

## Calabacines ♯ 🌱

Courgette, shiitake, mint, garlic chips

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## Calamares con Ocopa 🌱

Baby squid, Peruvian marigold, quinoa

## Trio de Maíz ♯ 🌱

Josper corn, crispy corn, sweet onion, red chilli

## Croquetas de Lubina

Chilean sea bass croquettes, red chilli

## Ternera 🌱

Veal, manchego, quail egg, aji panca

## Salmón a la Brasa 🌱

Salmon fillet, golden beetroot, cucumber, mint

## Bife Ancho 🌱

Rib eye, chimichurri sauce

## Pollo a la Parilla 🌱

Corn fed baby chicken, aji panca, coriander

## Patatas Bravas ♯ 🌱

Crispy potatoes, spicy tomato, huancaína sauce

## Brócoli ♯ 🌱

Sprouting broccoli, sesame seeds

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## Mousse de Coco

Coconut mousse, cucumber, pineapple sorbet

## Chocolate Fundido

Fortunato No. 4 chocolate, dulce de leche, passion fruit ice cream

♯ = Vegetarian 🌱 = Gluten free

If you have any allergies or dietary enquiries please speak to our staff prior ordering  
[www.coyarestaurant.com](http://www.coyarestaurant.com)

