



COYA

MENÚ DEGUSTACIÓN

€ 95 per person

Guacamole

Avocado, corn tortillas,
shrimp crackers

Lubina Clásica GF

Sea bass, red onion, white corn,
sweet potato

Atún Chifa

Yellowfin tuna, soy, sesame seeds,
rice cracker

Sandia Rostizada V GF

Roasted watermelon, aji limo,
coriander, peanuts

Salmón Nikkei GF

Scottish salmon, sesame, wasabi

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Burrata V GF

Tomatoes, watermelon, yellow melon,
botija olives, habanejo

Trio de Mais VG GF

Josper corn, crispy corn, jumbo
corn, sweet onions

Anticucho de Pollo GF

Chicken, aji amarillo, garlic

Lubina Chilena GF

Chilean sea bass, aji amarillo

Lomo de Res GF

Spicy beef fillet, crispy shallots,
aji limo, star anise

Brocolis V GF

Chargrilled broccoli,
chilli and garlic sauce, sesame seeds

Ensalada Verde V GF

Green salad, passion fruit dressing

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Toronja

Pink grape fruit, guava sorbet

Rocher de Maracuja

Illanka chocolate, passion fruit,
mango, almond

Sundae Piña Colada GF

Roasted pineapple,
coconut ice cream, rum foam

Tea and coffee included.

EU only. Allergens list available upon request. In case of food allergies or intolerances, we invite you to ask our maitre d'hôtel. Tax and service included.

V: Vegetarian VG: Vegan GF: Gluten Free