

KOA

EN

TAPAS

GRILLED OYSTER | 7.5

with Japanese celery vinaigrette, apple gel and tapioca

GRILLED GARLIC BREAD | 7

Sourdough toast with smoked garlic butter

IBERIAN VEAL CROQUETTE | 3

with cured beef and chili alioli (1 u.)

BURRATA | 22

with organic tomatoes, croutons, green apple vinaigrette and spearmint ●

STEAK TARTARE | 22.5

with a truffled egg yolk and tartare sauce, served on a crispy potato rösti

SUCKLING PIG CANNELLONI | 18

with lemon thyme bechamel and demi-glace sauce

GRILLED CREOLE CHORIZO SKEWERS | 15

with roasted onion purée

GLAZED EGGPLANT | 16.5

on crispy rice, oriental harissa sauce, and sesame ●

CHICKEN WINGS | 17.5

Peruvian style with creamy ají amarillo sauce

CRISPY CAULIFLOWER | 15.5

Spiced crispy cauliflower, herbed yogurt, and sumac onion ●

SALMON TARTARE | 21

passion fruit cream, chulpe corn, and roasted avocado

TUNA TATAKI | 26.5

snow peas and wakame salad with peanut and miso sauce

GRILLED KING PRAWNS | 24

with curry sauce and green mojo

SEARED SCALLOPS | 22

smoked sweet potato purée and tamarind sauce

GRILLED OCTOPUS | 25.5

cauliflower purée, tomato concassé, and green mojo

Olives and hummus €3.20 per person

Prices include VAT.

● Vegetarian ● Vegan

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MORE INFORMATION ABOUT
ALLERGENS



FROM THE SEA TO THE GRILL

SEA BASS | 25.5
with herb butter

SALMON
"LABEL ROUGE" | 26.5
with seaweed foam
and citrus crust

TURBOT | 29
with hollandaise sauce
and capers

GRILLED MEATS

KOA BURGER | 19
Dry-aged beef burger with spiced mayonnaise, bacon and onion jam,
smoked cheddar, and pickled gherkins

GLAZED PORK RIBS | 21.5
with citrus hoisin sauce

ROASTED CHICKEN | 21.5
Chicken breast with our Café de Paris sauce

IBERIAN PLUMA | 23.5
Iberian pork pluma marinated with herbs and spices

LAMB | 25.5
Sliced leg of lamb with tamarind reduction and pickled pomegranate

GRILLED BEEF CUTS

ANGUS SKIRT STEAK | 21.5
with chimichurri sauce (180 g)

ANGUS FILLET MIGNON | 28.5
(200 g)

PREMIUM SIRLOIN STEAK | 28.5
+30 days dry-aged (300 g)

PREMIUM BONE-IN RIBEYE | 59.5
+30 days dry-aged (800 g)

SIDE DISHES

FRIES | 6 ●

ROASTED POTATOES | 6 ●
with garlic and rosemary

RATATOUILLE | 6 ●

GRILLED BIMBI | 7 ●
with roasted garlic alioli, crispy onions, and parmesan

GRILLED GREEN ASPARAGUS | 8.5 ●
with Payoyo cheese foam and truffle

SALAD | 7 ●
Fresh lettuce, apple, pecans, beetroot,
avocado and dill vinaigrette

SAUCES

CHIMICHURRI | 2.5

**MUSHROOMS WITH
TRUFFLE | 2.5**

GREEN PEPPER | 2.5

CAFÉ DE PARIS | 2.5