



MENU

SNACK

GUACAMOLE

Served with tortilla chips

STARTER

PATACONES

with Aji de Gallina

Golden plantain crisps, crowned with tender chicken in a delicate Peruvian yellow chili cream. *M*

MAIN COURSE

BRISKET NORTEÑO

Slow-cooked brisket up to 15 hours, topped with chimichurri, served with almond potatoes, salad with tomato vinaigrette, pomegranate, and beef sauce. *Su*

DESSERT

COCONUT FLAN

With a layer of pineapple cake, a splash of rum, and crispy caramel. *M, E, G*

KR. 599,-
per person

COYO



DAY OF THE DEAD
DIA DE LOS MUERTOS
HALLOWEEN