

# COYA Mayfair Sample Menu

## Aperitivos

## Appetisers

Crocantes con guacamole £8  
Corn tortillas, shrimp crackers, guacamole

Croquetas de lubina £9  
Chilean sea bass croquettes, red chilli

Calamares con ocopa £12 (gf)  
Baby squid, peruvian Marigold, quinoa

Gambas £11  
Crispy tiger prawns, aji rocoto

## Ceviches

## Cured fish

Mistura de ceviches £28  
Selection of coya signature ceviches

Lubina clásica £9 (gf)  
Sea bass, red onions, sweet potato, white corn

Atún chifa £12  
Yellowfin tuna, soy, sesame seeds, shrimp cracker

Corvina trufa £16  
Corvina, truffles, ponzu, chives

Salmón nikkei £9  
Salmon, celery juice, ginger, daikon, wasabi tobiko

Ceviche de remolacha £8 (vg) (gf)  
Golden beets, aji rocoto, chia seeds

## Tiraditos

## Peruvian sashimi

Vieiras £16 (gf)  
Scallops, peruvian olives, crispy cancha, aji limo

Pez limón £15  
Yellowtail, green chilli, radish

Atún nikkei £12  
Yellowfin tuna, sesame seeds, pickled cucumber

Hiramasa a la trufa £14  
Kingfish, dashi, truffle oil, chives

Tataki de apionabo £12 (vg) (gf)  
Celeriac tataki, cepes, hazelnuts, aji limo

### **Tacos 3 pieces**

Atún £9  
Tuna, green beans, wasabi

Berenjena y pimientos £8 (v)  
Josper grilled aubergine and peppers, chipotle chilli, masago arare

Cangrejo £9  
Cornish crab, avocado, yuzu tobiko

Salmón £8  
Salmon, avocado, aji amarillo

### **Ensaladas**

#### **Salads**

Quinoa al tamarindo £8 (vg) (gf)  
Quinoa, coriander, mint, pomegranate

Trio de maiz £9 (vg) (gf)  
Josper corn, crispy corn, white corn, sweet onions

Kale y manchego £9 (v)  
Kale, candied walnuts, goji, manchego, dried cranberry

### **Anticuchos marinated skewers fired on a charcoal grill**

Pollo £8 (gf)  
Chicken, aji amarillo, garlic

Corazón tradicional £7 (gf)  
Ox heart, aji panca, parsley

Lomo de res 110g £15 (gf)  
Beef fillet, aji panca, coriander

Gambas £10 (gf)  
Tiger prawns, aji panca, chives

Anticucho de tofu £8 (vg) (gf)  
Tofu, spring onion, peppers, crispy quinoa

### **Para picar small dishes to share**

Tartare de atún nikkei £11  
Tuna tartare, radish, soya, seaweed crackers

Alitas de pollo £8 (gf)  
Chicken wings, amarillo salt, tamarind glaze

Pulpo rostizado £15 (gf)  
Roasted octopus, potato, botija olives

Cerdo bao £12  
Slow cooked pulled pork, chipotle, salsa criolla

Restataki £12  
Beef tataki, grilled leeks, cashew nuts

Wagyu bao £18  
Beef wagyu, mushroom, rocket

### **Cazuelas iron pots**

Papa seca £23 (v) (gf)  
Peruvian potatoes, wild mushrooms, truffles

Papa fresca con calabaza £19 (vg) (gf)  
Butternut squash, purple potatoes, aji mirasol, aged vegan cheese

Arroz nikkei £39 (gf)  
Chilean sea bass, rice, lime, chilli

### **Aves y Carnes poultry and meat**

Pollo a la parrilla £20 (gf)  
Corn fed baby chicken, aji panca, coriander

Costillas de cerdo £18 (gf)  
Pork back ribs, tamarind glaze, cashew nuts

Chuletas de borrego £27 (gf)  
Lamb chops, crushed aubergines, garlic chips

Bife de ancho £33 (gf)  
Josper rib eye, chimichurri

Lomo de res £37 (gf)  
Spicy beef fillet, crispy shallots, aji rocoto, star anise

Bife angosto wagyu £98 (gf)  
Chilean wagyu sirloin, field mushrooms

Chuletón £75 (gf)  
Josper rib of beef, field mushrooms

### **Pescados y mariscos fish and seafood**

Salmón a la brasa £19 (gf)  
Salmon fillet, stir-fry quinoa, soy, green vegetables

Lubina chilena £31 (gf)  
Chilean sea bass, aji amarillo  
Langostino tigre £29  
Jospur tiger prawn, chilli salsa

Filete de dorada £18 (gf)  
Sea bream, pink fir potatoes, fennel salad

### **Acompañantes side dishes**

Col picuda £7 (v) (gf)  
Hispi cabbage, sesame, paprika

Patatas bravas £6 (v) (gf)  
Crispy potatoes, spicy tomato, huancaína sauce

Berenjena £6 (vg) (gf)  
Japanese aubergines, miso, sesame

Arroz con choclo £5 (vg) (gf)  
White rice, corn, sweet garlic

Brócoli £7 (vg) (gf)  
Sprouting broccoli, sesame seeds