



COYA

TASTING MENU

To be experienced by the whole table

per person 80

APERITIVOS

Appetizers

Crocantes con Guacamole 9

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

CEVICHE

Cured fish

Mistura de Ceviches 31

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

Favoritos de COYA 65

Selection of COYA signature starters
Supp. Oscietre Caviar 30g 155

Corvina Trufa 16

Corvina, truffles, ponzu, chives

Salmón Pepino 9

Salmon, cucumber, Jalapeño, coriander

Herencia de Zanahoiras 8

Heritage carrots, kombu, kumquat, aji limo

Ceviche de Remolacha 8 VG GF

Beetroot, aji limo, vegan cheese

TIRADITOS

Peruvian sashimi

Pez Limón 15

Yellowtail, green chilli, radish

Atún Nikkei 12

Yellowfin tuna, sesame seeds, pickled cucumber

Hiramasa a la Trufa 14

Yellowtail, dashi, truffle oil, chives

TACOS

3 pieces

Tacos de Coliflor 7 VG

Cauliflower, aji amarillo, red chillies, sherry vinegar

Atún 9

Tuna, green beans, wasabi

Salmón 8

Salmon, avocado, aji amarillo

ENSALADAS

Salads

Trio de Maiz 9 VG GF

Josper corn, crispy corn, white corn, sweet onions

Kale y Manchego 8 V

Kale, candied walnuts, goji, manchego, dried cranberry

ANTICUCHOS

Marinated skewers fired on a charcoal grill

Pollo 8 GF

Chicken, aji amarillo, garlic

Lomo de Res 110g 15 GF

Beef fillet, aji panca, coriander

Gambas 11 GF

Tiger prawns, aji panca, chives

Anticucho de Setas 6 V GF

Forest mushrooms, aji panca, parsley

PARA PICAR

Small dishes to share

Tartare de Atún Nikkei 11

Tuna tartare, radish, soya, seaweed crackers

Pulpo Rostizado 15 GF

Roasted octopus, bonito flake, teriyaki, white corn, olives

Cerdo Bao 12

Slow cooked pulled pork, chipotle, salsa criolla

Wagyu Bao 18

Beef wagyu, mushroom, rocket

CAZUELAS

Iron pots

Papa Seca 27 V GF

Peruvian potatoes, wild mushrooms, winter truffles

Cazuela de Puerro 16 VG GF

Leeks, aji amarillo, jerusalem artichoke, rice

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 limo, star anise

Bife Angosto Wagyu 98 GF

Chilean wagyu sirloin, field mushrooms

Chuletón 75 GF

Josper rib of beef, escabèche

PESCADOS Y MARISCOS

Fish and seafood

Salmón a la Brasa 21 GF

Salmon fillet, stir-fry quinoa, soy, green vegetables

Lubina Chilena 32 GF

Chilean sea bass, aji amarillo

Langostino Tigre 31

Josper tiger prawn, chilli salsa

ACOMPAÑANTES

Side dishes

Patatas Bravas 6 V GF

Crispy potatoes, spicy tomato, huancaína sauce

Berenjena 6 VG GF

Japanese aubergines, miso, sesame

Arroz con Choclo 6 VG GF

White rice, corn, sweet garlic

Brócoli 6 VG GF

Sprouting broccoli, sesame seeds

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If you have allergies or dietary enquiries please speak to our staff prior to ordering.
A discretionary 13.5% service charge will be added to your bill.

V: Vegetarian VG: Vegan GF: Gluten Free



COYA

SET LUNCH MENU

per person **28**

Choice of 2

Salmón Pepino

Salmon, cucumber, Jalapeño, coriander

Atún Chifa

Yellowfin tuna, soy, sesame seeds, shrimp cracker

Tacos de Coliflor VG

Cauliflower, aji amarillo, red chillies, sherry vinegar

Quinoa al Tamarindo VG GF

Quinoa, coriander, mint, pomegranate

Croquetas de Lubina

Chilean sea bass croquettes, red chilli

Anticuchos de Pollo GF

Chicken, aji amarillo, garlic

REFRESCOS

Non alcoholic

Inti 8 D

Passion fruit juice, pineapple juice, vanilla syrup & coconut puree

Flor de Melocoton 8

Apple and lemon juice, peach puree, lavender & basil leaves

Chicha Morada 8

Fresh raspberries, lemon and Peruvian purple corn juice

Choice of 1

Served with rice/salad

Salmón a la Brasa GF

Salmon fillet, stir-fry quinoa, soy, green vegetables

Bacalao a la Parilla

Grilled loin of cod, miso amarillo, radish, beets

Cazuela de Puerro VG GF

Leeks, aji amarillo, jerusalem artichoke, rice

Pollo a la Parrilla GF

Corn fed baby chicken, aji panca, coriander

Sirloin GF

Spicy beef, aji limo, star anise

JUGO FRESCO

Freshly made juices
(Available till 3:00pm)

Manzana 6 C

Baby spinach, celery, cucumber, apple

Pepino 6

Pineapple, grapefruit, chia seeds

Rojo 6

Beetroot, carrots, orange, lemon, ginger

Available Monday to Friday (excluding public holidays) for a maximum of 6 people.
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