



TASTING MENU

To be experienced by the whole table

per person **65**

APERITIVOS

Appetizers

Guacamole 8

Avocado, corn tortillas, shrimp crackers

Croquetas de Lubina 9

Chilean sea bass croquettes, chilli aioli

Calamares Fritos con Ocopa 12 GF

Baby squid, Peruvian marigold, quinoa

CEVICHEs

Cured fish

Mistura de Ceviches 28

Selection of COYA signature ceviches

Atún Chifa 12

Yellowfin tuna, soy, sesame seeds, shrimp cracker

Lubina Clásica 9 GF

Sea bass, red onions, sweet potato, white corn

Corvina Trufa 16

Corvina, truffles, ponzu, chives

Salmón Nikkei 9

Salmon, celery juice, daikon, wasabi tobiko

Jerusalén Alcachofa 7 VG GF

Jerusalem artichoke, purple potato, smoked mushroom tiger, aji limo

TIRADITOS

Peruvian sashimi

Atún Nikkei 12

Yellowfin tuna, sesame seeds, pickled cucumber

Pez Limón 15

Yellowtail, green chilli, daikon

Hiramasa 14

Kingfish, dashi, truffle oil, chives

Tataki de Res 12

Beef tataki, pickled red onion, cashew nut

Zanahorias 8 VG GF

Heritage carrots, lulo, ginger, aji rocoto

TACOS

3 pieces

Cangrejo de Concha Blanda 14 GF

Soft shell crab, yuzu, avocado, aji limo

Atún 9

Tuna, green beans, wasabi

Tacos de Apionabo con Trufa 9 V

Celeriac, truffles

Salmón 8

Salmon, avocado, aji amarillo

ENSALADAS

Salads

Quinoa al Tamarindo 8 VG GF

Quinoa, coriander, mint, pomegranate

Trio de Maíz 9 VG GF

Josper corn, crispy corn, white corn, sweet onions

Kale y Manchego 9 V

Kale, candied walnuts, goji, manchego, dried cranberry

PARA PICAR

Small dishes to share

Cerdo Bao 12

Slow cooked pulled pork, chipotle, salsa criolla

Pulpo Rostizado 17 GF

Roasted octopus, chorizo, sweet potatoes, bojita olives

Empanadas 9

Ox tail, jalapenos sauce

ANTICUCHOS

Marinated skewers grilled on the Robata (2 pieces)

Pollo 8 GF

Chicken, aji amarillo

Lomo de Res 110g 14 GF

Beef fillet, aji panca, coriander

Setas 6 VG GF

Forest mushrooms, aji panca, parsley

Gambas 10 GF

Tiger prawns, aji panca, chives

Corazón Tradicional 7 GF

Ox heart, aji panca, parsley

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

Filete de Dorada 18 GF

Sea bream, pink fir potatoes, fennel salad

Langostino 29

Josper tiger prawn, chilli salsa

AVES Y CARNES

Poultry and meat

Pollo a la Parrilla 20 GF

Corn fed baby chicken, aji panca, coriander

Costillas de Cerdo 19

Pork back ribs, tamarind glaze, cashew nuts

Lomo de Res 37 GF

Spicy beef fillet, crispy shallots, aji limo

Chuletón 75 GF

Josper rib of beef, field mushrooms

Chuletas de Borrego 28

Lamb chops, crushed aubergines, garlic chips

Bife de Ancho 330G 33 GF

Rib eye, chimichurri

CAZUELAS

Iron pots

Papa Seca con Setas y Trufa 25 V

Peruvian potatoes, wild mushrooms, truffles

Arroz Nikkei 39 GF

Chilean sea bass, rice, lime, chilli

Calabaza y Papa Blanca Dulce 17 VG GF

White sweet potato, pumpkin, aji panca, vegan cheese

ACOMPAÑANTES

Side dishes

Brócoli 6 VG GF

Sprouting broccoli, chilli, olive oil, sesame seeds

Repollo 6 VG GF

Chinese cabbage, aji amarillo, lime, spring onion

Berenjena 6 VG

Japanese aubergines, miso, sesame

Patatas Bravas 6 V GF

Crispy potatoes, spicy tomato, huancaína sauce

Arroz con Choclo 5 VG GF

White rice, corn, sweet garlic

Follow us @coyaangelcourt #coyaangelcourt

If you have allergies or dietary enquiries please speak to our staff prior to ordering.

V: Vegetarian VG: Vegan GF: Gluten Free

A discretionary 12.5% service charge will be added to your bill.



COYA

TASTING MENU per person **65**

Wine pairing per person **55**

Lubina Clásica GF

Sea bass, red onions, sweet potato, white corn

Atún Chifa

Yellowfin tuna, soy, sesame seeds, shrimp cracker

Hiramasa

Kingfish, dashi, truffle oil, chives

Blanco De La Casa, Matias Riccitelli, Mendoza, Argentina

Croquetas de Lubina

Chilean sea bass croquettes, chilli aioli

Anticucho Pollo GF

Chicken, aji amarillo

Trio de Maiz VG GF

Josper corn, crispy corn, white corn, sweet onions

Pinot Noir, Chanin, Santa Barbara, USA

Arroz Nikkei GF

Chilean sea bass, rice, lime, chilli

Lomo de Res GF

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

Brócoli VG GF

Sprouting broccoli, chilli, olive oil, sesame seeds

Ripasso De Tannat, Vinedo De Los Vientos, Canelones, Uruguay

Leche Especiada con Calabaza V GF

Pumpkin spice crème brûlée, roasted pumpkin, chocolate crumble

Tarta de Queso GF

Cheesecake, lucuma and orange, coconut sorbet

Late Harvest Sauvignon Blanc, Curico Valley, Chile

Available for dinner only, for a maximum of 7 people.

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