PARA EMPEZAR

Guacamole ◈ VG, GF — 16
Charred tomato, red onion, corn tortillas

Wagyu Beef Empanadas (2 pcs) ◈ — 19
Salsa de ajo

Baby Squid Chicharrones GF — 18
Ocopa, quinoa, lime

Smoked Beetroot Tacos (2 pcs) V — 12
Goats cheese, ají amarillo, candied walnuts

Wagyu Bao (2 pcs) — 16
Truffle mayo, rocket

Rock Shrimps Chicharrones GF — 23
Green chilli sauce, lime

Crispy Chicken GF — 14
Spicy guava sauce

Beef Tartare Tacos (2 pcs) — 18
Truffle, bell peppers, ají rocoto, egg yolk

Crab Toast (3 pcs) — 23
Celeriac, Oscietra caviar

Chicken Anticuchos (2 pcs) GF — 15
Ají amarillo, kombu, chives

Aubergine Anticuchos (2 pcs) V, GF — 15
Ají panca, tomato, huacatay

Soft Shell Crab Causa — 25
Agria potato, lime, ají amarillo, spiced tomato

VERDE

Burrata V, GF — 23
Roasted figs, ají amarillo, huacatay

Kale Salad V — 18
Walnuts, Manchego, apple dressing

Corn Trio VG, GF — 16
Grilled corn, choclo, cancha, bell peppers, fresh herbs

All prices are listed in GBP & are inclusive of VAT.
A discretionary 12.5% service charge will be added to your bill.

◈ Global Signature Dish (V) Vegetarian (VG) Vegan (GF) Gluten Free
If you have allergies or dietary enquiries, please speak to our staff prior to ordering.

CEVICHES Y TIRADITOS

COYA Grand Ceviche Platter — 85
Selection of our finest ceviches dressed in vibrant leche de tigre

Classic Sea Bream Ceviche GF — 18
Leche de tigre, red onion, sweet potatoes, jumbo corn

Spicy Yellowfin Tuna Ceviche ◈ — 19
Ponzu, red chilli & garlic, rice cracker

Truffle Corvina Ceviche — 22
Truffle ponzu, rice cracker, ceps

Halibut Tiradito — 24
Yuzu, honey, Oscietra caviar, pink pepper, truffle oil

Yellowtail Tiradito — 22
Green chilli, jalapeño, daikon, orange tobiko

Spiced Coconut Pumpkin VG, GF — 15
Coconut & Thai basil tiger milk, butternut squash, peanuts

PARRILLA

Baby Chicken GF — 31
Ají panca, coriander aïoli, lemon

Salmon GF — 31
Ají panca, cucumber, apple, jalapeño

Black Angus Rib-Eye GF — 55
Adobo, chimichurri

Lamb Chops — 45
Ají panca, smoked aubergine, huacatay

Roasted Squash V, GF — 26
Smoked ají amarillo, queso fresco, huacatay, coriander

Spicy Beef Fillet GF — 48
Chilli, garlic, crispy shallots

CAZUELAS Y CALIENTES

Chilean Sea Bass Cazuela ◈ GF — 55
Bomba rice, chilli lime butter, sweetcorn purée

Jumbo Tiger Prawns GF — 52
Chilli salsa, soy, spring onion

Andean Cazuela V — 36
Artichoke orzotto, ají amarillo, black truffle

Lobster Cazuela GF — 57
Saffron rice, bisque, crème fraîche

PARA COMPARTIR

Prime Rib of Beef (1kg) GF — 130
Beef jus, salsa criolla

Chilean Wagyu Sirloin BMS 6/7 (300g) GF — 110
Salsa criolla

Whole Sea Bream GF — 62
Salsa verde, smoked tomato relish

ACOMPAÑANTES

COYA Patatas Bravas ◈ V, GF — 10
Smoked tomato, huancaína

Chaufa Rice V — 10
Stir-fried rice, soy, vegetables

Flamed Broccolini V, GF — 10
Peruvian chilli butter

Charcoal Baked Sweet Potato V, GF — 14
Crispy corn, crème fraîche, chives

Charred Brussels Sprouts VG, GF — 12
Anticuchera glaze, crispy quinoa

WHERE SUMMER FINDS US
MONACO · IBIZA · MARBELLA

◆

BEYOND BORDERS
LONDON · DUBAI · ABU DHABI · DOHA · RIYADH
BARCELONA · MUSCAT

Origins of our produce
Fish : Zone FAO 87/27/57/41/37 | Meat : France, UK, Spain, Chile, Italy

DISCOVERY MENU

90 per guest
Minimum of two guests

Guacamole ◈ VG, GF
Charred tomato, red onion salsa, corn tortillas

Wagyu Bao
Truffle mayo, rocket

Smoked Beetroot Taco V
Goats cheese, ají amarillo, candied walnuts

◆

Sea Bream Ceviche GF
Ají limo, sweet potatoes, choclo

Truffle Ceviche
Stone bass, truffles, ceps

Yellowtail Tiradito
Green chilli, daikon, orange tobiko

◆

Chilean Sea Bass Cazuela ◈ GF
Bomba rice, chilli & lime butter, sweetcorn purée

Spicy Beef Fillet GF
Chilli, garlic, crispy shallots

Patatas Bravas V, GF
Smoked tomato, Peruvian cheese sauce

◆

Churros ◈ V
Orange, lime, milk chocolate & dulce de leche sauce

Tarta de Queso V, GF
Manchego cheesecake, sour cherry preserves

Origins of our produce
Fish : Zone FAO 87/27/57/41/37 | Meat : France, UK, Spain, Chile, Italy

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FESTIVE SET LUNCH

45 per guest | 1 Festive drink + 1 Appetizer & 1 Main
50 per guest | 1 Festive drink + 1 Appetizer, 1 Main & 1 Dessert

FESTIVE DRINK
Choice of one

NV Veuve Clicquot, Brut Yellow Label
One glass of champagne

Golden Reverie
Santiago de Cuba Rum 8yr, vetiver, chamomile, cinnamon
or
Tanqueray 0.0, chamomile, cinnamon

STARTER
Choice of one

Butternut Squash Soup GF
Roasted sweetcorn, crispy kale, spring onion

Beef Tartare
Ají rocoto, capers, egg yolk, Manchego cheese

Wood-Fired Chicory V, GF
Pear, walnuts, queso fresco, ají amarillo dressing

Yellowfin Tuna Causa
Ají amarillo, avocado, spicy mayo, lime

Salmon Tiradito
Green tomatillo, smoked oil, yuzu tobiko

MAIN
Choice of one

Wagyu Beef GF
Crispy potatoes, savoy cabbage, truffle jus

Chicken Anticuchero GF
Ají panca, roasted sweet potato, pickled red onion

Lobster Cazuela GF
Bomba rice, salsa criolla, saffron, coriander

Andean Cazuela V
Artichokes, queso fresco, ají amarillo

DESSERT
Choice of one

Churros V
Orange, lime, milk chocolate & dulce de leche

Suspiro Exótico V
Crispy meringue, coconut sorbet, exotic salsa

Palomita
Popcorn, vanilla mousse, miso caramel

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(V) Vegetarian (VG) Vegan (GF) Gluten Free