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
Goat's cheese, ají amarillo, candied walnuts

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

Rock Shrimps Chicharrones GF — 23
Green chilli sauce, lime

Lobster Bao (2 pcs) — 18
Apple celeriac, coleslaw, Oscietra caviar

Chicken Empanadas (2 pcs) — 14
BBQ pulled chicken, garlic emulsion

Cauliflower Tempura V — 12
Gochujang mayo, nori

Crispy Chicken GF — 14
Spicy guava sauce

Tuna Tostadas (2 pcs) — 15
Yellowfin tuna, chives, citrus dressing

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

COYA Salad — 19
Baby gem, quinoa, Parmesan, huacatay

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 13% 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

Yuzu Sea Bream Ceviche GF — 23
Yuzu tiger, red chilli, jalapeño, balsamic caviar

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

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

PARA COMPARTIR

Australian Tomahawk (1.3kg) GF — 210
Guasacaca, chimichurri

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

Whole Lobster — 85
Ají amarillo, smoked butter, criolla salsa

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

Wagyu Short Rib Cazuela — 42
Orzotto, smoked butter, chicha morada glaze

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

COYA Truffle Bravas V, GF — 18
Peruvian cheese sauce, chives

WHERE SUMMER FINDS US
MONACO · IBIZA · MARBELLA

◆

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