

APERITIVOS

Appetizers

◆ **Guacamole** VG GF
Avocado, ají amarillo, corn tortillas

Causa Caliente
Crispy potato, taramasalata, ají amarillo, manchego

Calamares con Ocopa GF
Baby squid, quinoa, Peruvian marigold

Tartare de Atún GF
Yellowfin tuna, charred padron peppers, fermented lime

Gyoza de Pescado
Chilean sea bass gyoza, edamame, ponzu

Tacos de Berenjena V GF
Aubergine, tzatziki, burnt avocado dust

Baos con Wagyu
Wagyu brisket, coleslaw, wild rocket

ENSALADAS

Salads

◆ **Trio de Maíz** VG GF
Josper corn, crispy corn, jumbo corn, red chillies

Espinaca y Manchego V
Baby spinach, walnuts, goji, manchego, dried cranberry

Tomate y Cilantro V GF
Heritage tomatoes, gazpacho dressing, coriander sorbet

ANTICUCHOS

Marinated chargrilled skewers

◆ **Res** GF
Beef fillet, ají panca, coriander

◆ **Pollo** GF
Chicken, ají amarillo, chives

Setas VG GF
Portobello mushroom, ají panca, parsley



SCAN ME!

ESPECIALES DEL MERCADO

Daily selection of fish & meat

Caviar

COYA Caviar served with toppings
& sweet potato pancakes

CEVICHE Y TIRADITOS

Citrus cured fish & Peruvian Sashimi

Trio de Ceviches

Selection of 3 COYA signature ceviches

◆ **Lubina Clásica** GF

Sea bass, red onion, sweet potato, choclo

◆ **Corvina a la Trufa** GF

Stone bass, truffle, ponzu, chives

Mixto Criollo GF

Market selection, ají amarillo, crispy corn

◆ **Atún Chifa** GF

Yellowfin tuna, sesame seeds, rice cracker, soy

Pez Limon

Yellowtail, green chilli, daikon

Viera

Mediterranean scallop, ají limo, yuzu

Tataki de Res Wagyu GF

Wagyu beef, cashew nut puree, charred leeks

PESCADOS Y MARISCOS

Fish & seafood

◆ **Arroz Nikkei** GF
Chilean sea bass, bomba rice, lime, chilli

Langosta al Josper GF
Grilled lobster, smoked ají panca butter

Pulpo Adobado GF
Josper octopus leg, escabeche, avocado, cherry tomato

Pescado Entero al Carbón
Whole fish from the market, Peruvian tapenade
ocopa sauce

AVES Y CARNES

Poultry & meat

Pollo a la Parrilla GF
Corn fed baby chicken, ají panca, coriander

◆ **Lomo de Res** GF
Spicy beef fillet, crispy shallots, ají limo, star anise

Chuletas de Borrego GF
Lamb chop, capsicum, smoked yogurt

Bife Angosto Wagyu GF
Wagyu sirloin, grade 9, Peruvian spice rub, chimichurri

VEGETALES Y CEREALES

Vegetables & cereals

Trigo de Verano VG
Wok fried trigo, summer vegetables, jalapeño

Brocoli V GF
Sprouting broccoli, chilli garlic butter, sesame seeds

◆ **Patatas Bravas** GF
Crispy potatoes, spicy tomato, huancaína sauce

Espàrrago VG
Asparagus, fermented ají amarillo vinaigrette, garlic chips

MENU DEGUSTACIÓN

Ceviche de Lubina Clásica GF
Sea bass, red onions, choclo
sweet potato

Ceviche de Corvina a la Trufa GF
Stone bass, truffle, ponzu, chives

Ceviche de Atún Chifa GF
Yellowfin tuna, sesame seeds
rice cracker, soy

Pez Limon
Yellowtail, green chilli, daikon

Anticucho de Pollo GF
Chicken, ají amarillo, garlic

Espinaca Manchego V
Baby spinach, walnuts, goji, manchego
dried cranberry

Calamares con Ocopa GF
Baby squid, quinoa, Peruvian marigold

Lomo de Res GF
Spicy beef fillet, crispy shallots
ají limo, star anise

Arroz Nikkei GF
Chilean sea bass, bomba rice
lime, chilli

Brocoli V GF
Sprouting broccoli, chilli garlic butter
sesame seeds

Churros de Naranja
Orange & lime churros, milk chocolate &
dulce de leche sauce

Tarta de queso con guava
Manchego cheesecake, quinoa crumble
& guava sauce

Pisco y Maracuya Granita
COYA maracuya macerado granite
exotic salsa & mango sorbet

Prices include VAT and all legal charges. For any claims we keep
special forms in a separate box next to the exit.

Customer is not obliged to pay if the notice of payment
has not been received (Receipt-invoice)

V: Vegetarian VG: Vegan GF: Gluten Free

MENU DE LUJO

Guacamole VG GF
Avocado, ají amarillo, corn tortillas

Cangrejo al Coco
King crab, oscetra caviar
avocado, cucumber

Vieira
Mediterranean scallop, ají limo, yuzu

Baos con Wagyu
Wagyu brisket, coleslaw, wild rocket

Ceviche de Corvina a la Trufa GF
Stone bass, truffle, ponzu, chives

Tartare de Atún GF
Yellowfin tuna, fermented lime
charred padron peppers

Tataki de Res Wagyu GF
Wagyu beef, cashew nut puree
charred leeks

Bife Angosta Wagyu GF
Wagyu sirloin, grade 9, chimichurri
Peruvian spice rub

Langosta al Jospes GF
Grilled lobster, smoked ají panca butter

Espàrrago VG
Asparagus, fermented ají amarillo vinagrette
garlic chips

Granito Maracuya GF
COYA maracuya macerado granite

Pastel de Tres Leches V
Three milks cake, vanilla ice cream
salted dulce de leche

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

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