



FESTIVE MENÚ DE PLATA

For groups of 7 guests and above

110 per person

Crocantes con Guacamole VG GF
Guacamole, corn tortillas, ají amarillo

Tostada de Pez limón
Corn tostada, yellowtail,
avocado, yuzu

Papa Rellena con Langosta
Crunchy potato, slow cooked
lobster, manchego

Médula de Bife con Foie Gras GF
Bone Marrow, Foie gras, truffle

Ceviche de Lubina al Coco GF
Sea bass, coconut, plantain, ají limo

Ceviche de Atún Chifa
Yellowfin tuna, sesame seeds,
rice crackers, soy

Tiradito de Hiramasa con Trufa
Kingfish, dashi, truffle oil, chives

Tataki de Res GF
Beef tataki, grilled leeks, cashew nuts

Arroz Nikkei GF
Chilean seabass, rice, lime, chilli

Lomo Bajo de Wagyu Chileno GF
Chilean wagyu ribeye, adobo salt,
sando sauce

Brócoli VG GF
Tenderstem broccoli, sesame seeds

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

Tarta de Queso V GF
Manchego cheesecake, blackberries
and spices

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If you have allergies or dietary enquiries please speak to our staff prior to ordering.
Prices include 20% VAT and a discretionary & 15% service charge will be added to your bill.

V: Vegetarian GF: Gluten Free VG: Vegan





FESTIVE MENÚ DE ORO

For groups of 7 guests and above
130 per person

Crocantes con Guacamole VG GF
Guacamole, corn tortillas, ají amarillo

Tacos de Salmon
Smoked salmon, ají amarillo,
creamy cheese, chives

Anticucho de Wagyu GF
Chilean wagyu, miso, sesame, coriander

Calamares con Ocopa GF
Baby squid, Peruvian marigold, quinoa

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Ceviche de Dorada Criolla GF
Sea bream, red onion, ají amarillo,
white corn

Ceviche de Corvina a la Trufa
Stone bass, truffles, ponzu, chives

Tataki de Wagyu GF
Beef tataki, chilli salsa, smoked
onion, mizuna

Tataki de Atún Nikkei
Yellowfin tuna, papaya, passion fruit,
ají panca

Papa Seca con Marisco a la Macho GF
Peruvian potato, seafood, ají amarillo

Chuletas de Venado in Escabeche GF
Venison chops, escabeche, ají panca

Alcachofa Rellena GF
French artichoke, chorizo, queso

Berenjena V GF
Japanese aubergine, miso, sesame

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Tres de Leche V
Three milks cake, salted dulce de leche,
vanilla ice cream and caramelized kataifi

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

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