

APERITIVOS

Appetizers

Crocantes con Guacamole 15 VG GF
Guacamole, corn tortillas, ají amarillo

Calamares con Ocopa 18 GF
Baby squid, Peruvian marigold, quinoa

Baos de Wagyu 19
Wagyu brisket, truffle emulsion, red shiso

Tartare de Atún 16 GF
Cassava, yellowfin tuna, avocado, spicy mayo

Empanadas con Wagyu 19
Corn empanadas, wagyu brisket, salsa de ajo

Cangrejo de Concha Blanda 21 GF
Soft shell crab, yuzu, avocado, ají limo coleslaw

Tacos de Alcachofa 16 V
Confit artichoke, ají limo, kalamata olives

Tacos de Salmón 14
Smoked salmon, ají amarillo cheese, chives

Gyozas de Pescado 21
Chilean seabass & prawn gyoza
ají panca, edamame

ANTICUCHOS

Marinated chargrilled skewers (2 pcs)

Anticuchos de Res 19 GF
Beef fillet, ají panca, coriander

Anticuchos de Pollo 15 GF
Chicken, ají amarillo, chives

Anticuchos de Setas 13 VG GF
Portobello mushrooms, ají panca, parsley

ENSALADAS

Salads

Trio de Maíz 16 VG GF
Josper corn, crispy corn, white corn, sweet onions

Col Rizada y Manchego 18 V
Kale, candied walnut, goji, cranberry, manchego



SCAN ME!

CRUDO

Citrus cured fish & Peruvian style sashimi

Mistura de Ceviches 45
COYA ceviches trio

Ceviche de Lubina Clásica 16 GF
Seabass, red onion, sweet potato, white corn

Ceviche de Atún Chifa 18
Yellowfin tuna, soy, sesame seeds, rice crackers

Ceviche de Corvina a la Trufa 21
Stone bass, truffles, ponzu, chives

Ceviche de Hongos 16 VG
Wild mushrooms, choclo, crispy shallot

Tiradito de Pez Limón 19
Yellowtail, green chilli, radish, orange tobiko

Tiradito de Salmón 18
Homemade smoked salmon, guava, fennel, finger lime

Tataki de Wagyu 23 GF
Chilean wagyu tataki, grilled leeks, cashew nuts

ESPECIALES DEL MERCADO

Daily selection of fish & meat
(Ask your waiter for the chef's daily specials)

PESCADOS Y MARISCOS

Fish & seafood

Arroz Nikkei 46 GF
Chilean seabass, rice, lime, ají amarillo

Pulpo Nikkei 31
Roasted octopus, yucca, ají mirasol

Cola de Rape Asada 36 GF
Roasted monkfish tail, fennel, coconut, mussels

Salmón a la Brasa 32 GF
Salmon fillet, stir-fry quinoa, soy, green vegetables

AVES Y CARNES

Poultry & meat

Pollo a la Parrilla 29 GF
Corn-fed baby chicken, ají panca, coriander

Lomo de Res 46 GF
Spicy beef fillet, crispy shallots, ají limo, star anise

Chuletas de Borrego 38 GF
Lamb chops, tamarillo chutney, ají panca

Pato a la Brasa 27 GF
Duck breast, candied kumquat, lúcuma

Picanha de Wagyu 36 GF
Chilean wagyu picanha, pickled kombu, bell pepper sauce

VEGETALES Y CEREALES

Vegetables & cereals

Papa Seca con Trufa 36 VG GF
Peruvian potatoes, wild mushrooms, truffle

Papitas con Ajo 14 V
New potatoes, coriander aioli, garlic chips

Brócoli 12 VG GF
Sprouting broccoli, sesame seeds

Berenjena 13 VG GF
Grilled aubergine, miso, crispy rice

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

If you have allergies or dietary enquiries, please speak to our staff prior to ordering.
V: Vegetarian GF: Gluten Free VG: Vegan

All prices are listed in GBP.
20% VAT and a discretionary 15% service charge
will be added to your bill.

POSTRES

Churros de Naranja 12 V

Orange & lime churros, milk chocolate & dulce de leche

Tarta de Queso con Mora 15 V GF

Baked cheesecake, buckwheat, blackberries, spices

Fundido de Chocolate Avellana 15 V

Peruvian chocolate & gianduja fondant
cappuccino ice cream

Pastel Tres Leches con Pistachio 15 V

Three milks cake, vanilla ice cream
caramelised kataifi & pistachio

Tarta de Pecanas 13 V GF

Pecan pie, chancaca, lucuma ice cream

Sorbetes y Helados 4/scoop VG GF

Daily selection of sorbets & ice creams

Bandeja de Postres 45

COYA signature selection

SWEET WINE BY THE GLASS

Fonseca 10 Year Old Tawny Port 12

Porto, Portugal

Sauternes

Les Carmes de Rieussec by Château Rieussec, 2017 13

Bordeaux, France

Sauternes, Château de Fargues, 1995 25

Bordeaux, France

COCKTAILS

Mahy 17

Santiago de Cuba 11 yrs, Punt E Mes, Falernum liqueur
homemade Habano bitters

Rum Old Fashioned 19

Diplomatico Reserva Rum stirred with Moscovado syrup
Angostura bitters

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TASTING MENU

To be experienced by the whole table
95 per person

Baos de Wagyu

Wagyu brisket
truffle emulsion, red shiso

Cangrejo de Concha Blanda GF

Soft shell crab, yuzu, avocado
ají panca coleslaw

Anticuchos de Pollo GF

Chicken, chives
ají amarillo

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Ceviche de Lubina Clásico GF

Seabass, red onion
sweet potato, white corn

Ceviche de Atún Chifa

Yellowfin tuna, sesame seeds
rice crackers, soy

Corvina a la Trufa

Stone bass, truffle
ponzu, chives

Tiradito de Pez Limón

Yellowtail, green chilli, radish

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Arroz Nikkei GF

Chilean seabass, rice
lime, chilli

Lomo de Res GF

Spicy Beef fillet, crispy shallots
ají limo, star anise

Brócoli VG GF

Sprouting broccoli, sesame seeds

Papitas con Ajo V

New potatoes, garlic chips
coriander aioli

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Churros de Naranja V

Orange & lime churros
milk chocolate & dulce de leche

Tarta de Queso con Mora V GF

Baked cheesecake, buckwheat, blackberries, spices

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