

MENU DE LA TIERRA

For groups of 10 guests and above
Available for lunchtime only.

48 per person

Smoked Shiitake Tacos V

Avocado, chalaquita
feta & chipotle

Corn Empanadas

Pulled BBQ chicken, garlic aioli

Classic Sea Bass Ceviche GF

“Leche de Tigre”, red onions
sweet potato, jumbo corn

Yellowtail ‘Sashimi’ style

Green chilli sauce
Japanese radish, orange tobiko

Grilled Salmon Fillet GF

Pickled jalapeño
pineapple salsa, shiso

Baby Chicken GF

Aji panca, coriander aioli,
grilled vegetables

Potatoes ‘Bravas’ V GF

Smoked tomato sauce
Peruvian cheese sauce, coriander

Churros V

Orange & lime churros
milk chocolate & dulce de leche

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All our prices are inclusive of 20% VAT | A discretionary 15% service charge will be added to your bill
If you have allergies or dietary enquiries please speak to our staff prior to ordering.

V: Vegetarian VG: Vegan GF: Gluten Free

MENU DEL SOL

For groups of 10 guests and above

63 per person

Wagyu Bao

Smoked wagyu brisket
truffle emulsion, rocket cress

Portobello Mushroom Skewers

GF VG
Aji panca, parsley

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Classic Seabass Ceviche GF

“Leche de Tigre”, red onions
sweet potato, jumbo corn

Spicy Yellowfin Tuna Ceviche

Ponzu, chilli, nori & rice cracker

Lamb Chops GF

Pepper marinade, sweet paprika
smoked aubergine caviar, chives

Vegetarian Cazuela

Spelt, turmeric, chilli
fresh cheese

Potatoes ‘Bravas’ V GF

Smoked tomato sauce
Peruvian cheese sauce, coriander

Tenderstem Broccoli VG GF

Chilli & garlic sauce
sesame seeds

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Churros V

Orange & lime churros
milk chocolate & dulce de leche

Summer Berries Suspiro V GF

Summer berries, soft meringue
raspberry, sherry vinegar

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MENU DE LA LUNA

For groups of 10 guests and above

80 per person

Guacamole VG GF

Avocado, chalaquita, aji amarillo
corn tortillas

Lobster Gyoza

Lobster & prawn, aji panca
lobster broth

Beef Fillet Skewers GF

Aji panca, coriander, chives

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Baby Spinach

Watermelon, candied walnuts
goji berries, Manchego cheese
pomegranate

Classic Sea Bass Ceviche GF

“Leche de Tigre”, red onions
sweet potato, jumbo corn

Spicy Yellowfin Tuna Ceviche

Ponzu, chilli, nori & rice cracker

Salmon “Sashimi” Style

Homemade smoked salmon, guava
fennel, finger lime

Chilean Sea Bass Cazuela GF

Miso char-grilled, Chilean sea bass
bomba rice, chilli & lime butter

Wagyu Picanha GF

Chilean wagyu, pickled kombu
yuzu & aji panca sauce

Tenderstem Broccoli VG GF

Chilli & garlic sauce, sesame seeds

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Churros V

Orange & lime churros
milk chocolate & dulce de leche

Pastel Tres Leches V

Vanilla ice cream & salted
dulce de leche

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MENU DE LAS ESTRELLAS

For groups of 10 guests and above

98 per person

Guacamole VG GF

Avocado, chalaquita, aji amarillo
corn tortillas

Edamame VG GF

Aji amarillo salt, lemon

Crispy Baby Squid GF

Green chilli, toasted quinoa & lime
Peruvian green sauce

Wagyu Bao

Smoked wagyu brisket
truffle emulsion, rocket cress

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Salmon Tacos

Guacamole
sriracha cream cheese & yuzu tobiko

Sea Bream Ceviche GF

Aji amarillo “Leche de Tigre”
sweet potato, jumbo corn

Spicy Yellowfin Tuna Ceviche

Ponzu, chilli, nori & rice
cracker

Heritage Tomatoes

Charred baby gem, avocado
pickled shallots
aji amarillo dressing

Octopus GF

Smoked potatoes
tomato chutney, botija olives

Spicy Beef Fillet GF

Chilli & star anise, crispy shallots
pickled chilli

Udon

Stir fry thick noodles
smoked shiitake, bok choy

Miso Aubergine VG GF

Buckwheat, miso & lemon sauce

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Manchego Cheesecake V GF

Buckwheat crumble
Manchego cheese, guava sauce

Pastel Tres Leches V

Vanilla ice cream & salted
dulce de leche

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