

APPETIZERS

Crispy Baby Squid ♦ GF 15
Quinoa, green chilli, Peruvian green sauce & lime

Guacamole ♦ VG, GF 14
Avocado, chalaquita & lime, corn tortilla

Wagyu Beef Empanada ♦ (1 pc) 7
Smoked brisket, sofrito & garlic sauce

Crispy Pork Belly Bun (1 pc) 7
Yellow chilli alioli, criollo salad

Smoked Shiitake Taco (1 pc) V 5
Chalaquita, feta cheese, avocado & coriander

Pan de Queso 5
Yuca bread, costeño cheese

CEVICHES BY COYA

Signature Ceviche Platter 85
Selection of signature dishes from “Ceviche & Raw Bar”:
Sea Bass • Spicy Tuna • Corvina
Yellowtail • Argentinian Prawns

Truffle Corvina ♦ 20
Truffle ponzu, rice cracker, shiitake

Classic Sea Bass ♦ GF 16
“Leche de tigre”, red onion, sweet potatoes, jumbo corn

Spicy Big Eye Tuna ♦ 18
Ponzu, red chilli & garlic, rice cracker

Seasonal Vegetarian Ceviche V, GF 12
Smoked beetroot, cucumber granita, feta

RAW BAR

Beef Tataki GF 22
Red chilli, daikon, fig purée & truffle

Yellowtail ‘Sashimi Style’ ♦ 19
Green chilli sauce, daikon & orange tobiko

Hokkaido Scallops GF 17
Sweet Potato “leche de tigre”, yellow chilli,
chalaquita & fresh herbs

Argentinian Prawns GF 16
Tomato gazpacho, pink pepper corn, prawn cracker

SALADS

COYA Salad ♦ 18
Crispy chicken, romaine lettuce, quail eggs,
anchovies & manchego

Kale Salad V 14
Candied walnuts, goji, manchego, dried cranberry,
miso & apple dressing

Stracciatella V, GF 16
Heirloom tomatoes, grapes, Peruvian olive powder
& pomegranate

FISH & SEAFOOD

Miso Chilean Sea Bass Cazuela ♦ GF 46
Bomba rice, chilli lime butter, sweet corn purée
& pea shoots

Salmon Fillet GF 28
Chickpeas, tomato & smoked chilli sauce,
pickled onion, oregano

Tiger Prawns (5 pcs) GF 39
Green & red chilli salsa, soy, ginger & grilled lemon

Whole Sea Bream (1kg) (For Two) GF 65
Salsa verde, pickled shallots & capers

Prawns & Squid Rigatoni 26
Tomato sauce, stracciatella & fresh herbs

MEAT & POULTRY

Chilean Wagyu (200g) 65
Grade 7, adobo & chimichurri

Grilled Baby Chicken ♦ GF 28
Panca chilli, coriander alioli, bok choi

Spicy Beef Fillet ♦ (250g) 41
Chinese chilli & garlic, crispy shallots, pickled chilli

Duck Breast (350g) GF 42
Candied quince, miso, spiced honey glaze & coriander

TASTING MENU

DISCOVERY MENU • € 60 PER GUEST WITH A GLASS OF VEUVE CLICQUOT
INDULGENCE MENU • € 80 PER GUEST WITH A GLASS OF VEUVE CLICQUOT

All prices are listed in Euros.

♦ 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.



Chilean Wagyu Sirloin (300g) GF 120
Grade 7, wafu sauce, wasabi cream & chimichurri

Tomahawk (1.2kg) GF 150
Truffle jus, padron peppers, chimichurri, wild mushroom



SIDES

Stir-fried Rice ‘Chaufa’ GF 14
Seasonal vegetables, eggs & soy

Smoked Corn Salad VG, GF 12
Corn, choclo, cancha, sweet peppers,
roasted onion & coriander

Tenderstem Broccoli VG, GF 12
Chilli-garlic paste, lime & sesame seeds

COYA Chips ♦ V, GF 10
Smoked tomato sauce & Peruvian cheese sauce

Baby Gem Salad VG 8
House dressing, toasted panko & chives

DESSERTS

Churros ♦ V 12
Milk chocolate & dulce de leche sauce, orange zest

Chocolate Cake V, GF 12
Flourless chocolate cake, banana semifreddo
& crispy rice

Manchego Cheesecake V, GF 12
Buckwheat crumble, manchego cheesecake
& quince sauce

Panela Sticky Toffee Pudding V 12
Date & maca sponge, vanilla ice cream & toffee sauce

Pandan Pineapple Suspiro GF 12
Pandan meringue & pandan cream, coconut ice cream
& pineapple salsa

Dessert Platter 65
Selection of five signature desserts, fresh fruit
ice cream & sorbet

WHERE SUMMER FINDS US

MONACO • MYKONOS • SAINT-TROPEZ • IBIZA • MARBELLA



BEYOND BORDERS

LONDON • DUBAI • ABU DHABI • DOHA • RIYADH
BARCELONA • MUSCAT



THE SPIRIT OF COYA

COYA reimagines the flavours of Peru for the modern world, vibrant yet refined, rooted in heritage yet inspired by global influences.

What began in London has become a worldwide celebration of creativity, connection, and effortless dining, where every experience feels both sophisticated & welcoming.