PARA EMPEZAR

Guacamole VG, GF — 16
Charred tomato, red onion, corn tortillas

Wagyu Beef Empanadas (2 pcs) — 19
Salsa de ajo

Baby Squid Chicharrones GF — 18
Ocopa, quinoa, lime

Smoked Beetroot Tacos (2 pcs) V — 12
Goat's cheese, ají amarillo, candied walnuts

Wagyu Bao (2 pcs) — 16
Truffle mayo, rocket

Rock Shrimps Chicharrones GF — 23
Green chilli sauce, lime

Chicken Empanadas (2 pcs) — 14
BBQ pulled chicken, garlic emulsion

Cauliflower Tempura V — 12
Gochujang mayo, nori

Crispy Chicken GF — 14
Spicy guava sauce

Tuna Tostadas (2 pcs) — 15
Yellowfin tuna, chives, citrus dressing

Beef Tartare Tacos (2 pcs) — 18
Truffle, bell peppers, ají rocoto, egg yolk

Crab Toast (3 pcs) — 23
Celeriac, Oscietra caviar

Chicken Anticuchos (2 pcs) GF — 15
Ají amarillo, kombu, chives

Aubergine Anticuchos (2 pcs) V, GF — 15
Ají panca, tomato, huacatay

Soft Shell Crab Causa — 25
Agria potato, lime, ají amarillo, spiced tomato

CEVICHES Y TIRADITOS

COYA Grand Ceviche Platter — 85
Selection of our finest ceviches dressed in vibrant leche de tigre

Classic Sea Bream Ceviche GF — 18
Leche de tigre, red onion, sweet potatoes, jumbo corn

Spicy Yellowfin Tuna Ceviche — 19
Ponzu, red chilli & garlic, rice cracker

Truffle Corvina Ceviche — 22
Truffle ponzu, rice cracker, ceps

Yellowtail Tiradito — 22
Green chilli, jalapeño, daikon, orange tobiko

Spiced Coconut Pumpkin VG, GF — 15
Coconut & Thai basil tiger milk, butternut squash, peanuts

VERDE

Burrata V, GF — 23
Roasted figs, ají amarillo, huacatay

Kale Salad V — 18
Walnuts, Manchego, apple dressing

COYA Salad — 19
Baby gem, quinoa, Parmesan, huacatay

Corn Trio VG, GF — 16
Grilled corn, choclo, cancha, bell peppers, fresh herbs

PARILLA

Baby Chicken GF — 31
Ají panca, coriander aïoli, lemon

Salmon GF — 31
Ají panca, cucumber, apple, jalapeño

Black Angus Rib-Eye GF — 55
Adobo, chimichurri

Lamb Chops — 45
Ají panca, smoked aubergine, huacatay

Roasted Squash V, GF — 26
Smoked ají amarillo, queso fresco, huacatay, coriander

Spicy Beef Fillet GF — 48
Chilli, garlic, crispy shallots

CAZUELAS Y CALIENTES

Chilean Sea Bass Cazuela GF — 55
Bomba rice, chilli lime butter, sweetcorn purée

Jumbo Tiger Prawns GF — 52
Chilli salsa, soy, spring onion

Andean Cazuela V — 36
Artichoke orzotto, ají amarillo, black truffle

WHERE SUMMER FINDS US
MONACO · IBIZA · MARBELLA

BEYOND BORDERS
LONDON · DUBAI · ABU DHABI · DOHA · RIYADH
BARCELONA · MUSCAT

PARA COMPARTIR

Australian Tomahawk (1.3kg) GF — 210
Guasacaca, chimichurri

Chilean Wagyu Sirloin BMS 6/7 (300g) GF — 110
Salsa criolla

Whole Sea Bream GF — 62
Salsa verde, smoked tomato relish

ACOMPAÑANTES

COYA Patatas Bravas V, GF — 10
Smoked tomato, huancaina

Chaufa Rice V — 10
Stir-fried rice, soy, vegetables

Flamed Broccolini V, GF — 10
Peruvian chilli butter

Charcoal Baked Sweet Potato V, GF — 14
Crispy corn, crème fraîche, chives

Charred Brussels Sprouts VG, GF — 12
Anticuchera glaze, crispy quinoa

POSTRES

Dessert Platter — 70
Selection of COYA desserts

Churros V — 16
Orange, lime, milk chocolate & dulce de leche sauce

Chicha Morada Granita V, GF — 15
Cherry sorbet, fresh berries, marinated quince & winter spice shortbread

Chocolate Fundido V, GF — 16
Andoa chocolate fondant, orange tuile dulce de leche passion fruit ice cream

Tarta de Queso GF — 15
Manchego cheesecake with buckwheat & guava sauce

Pistachio Tres Leches V — 16
Three-milk cake with vanilla ice cream, pistachio praline & kataifi

Pecan Pie V — 16
Sticky panela & pecan cake, lucuma ice cream, chancaca & crème fraîche espuma

Sorbets & Ice Creams (3 scoops) — 12
Dulce de leche passion, vanilla, chocolate, lucuma lime, passion mango, cherry, coconut

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

All prices are listed in GBP & are inclusive of VAT.
A discretionary 13% service charge will be added to your bill.

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.

DISCOVERY MENU

90 per guest
Minimum of two guests

Guacamole ◈ VG, GF
Charred tomato, red onion salsa, corn tortilla

Wagyu Bao
Truffle mayo, rocket

Beetroot Taco
Goat's cheese, ají amarillio, candied walnuts

◆

Sea Bream Ceviche GF
Ají limo, sweet potatoes, choclo

Truffle Ceviche
Stonebass, truffles, ceps

Yellowtail Tiradito
Green chilli, daikon, orange tobiko

◆

Chilean Sea Bass Cazuela ◈ GF
Bomba rice, chilli lime butter, sweetcorn purée

Spicy Beef Fillet GF
Chilli, garlic, crispy shallots

COYA Patatas Bravas ◈ V, GF
Smoked tomato, Peruvian cheese sauce

◆

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

Tarta de Queso GF
Manchego cheesecake with buckwheat & guava sauce

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

All prices are listed in GBP & are inclusive of VAT.
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THE LUNCH TABLE AT COYA MAYFAIR

Available from Sunday to Friday

35 per guest | 1 Appetizer & 1 Main or 1 Main & 1 Dessert
40 per guest | 1 Appetizer, 1 Main & 1 Dessert

APPETIZERS

Choice of one

Aged Beef Tartare
Ají rocoto, baby watercress, capers, egg yolk

Wood-Fired Endive V, GF
Strawberries, ají mirasol, walnut

Causa Acebichada
Sea bream, ají amarillo, lime

Salmon Tiradito
Ají rocoto, citrus

MAINS

Choice of one

Beef Sirloin GF
Crispy potatoes, peppers, chimichurri

Chicken Anticuchero GF
Ají panca, grilled courgette, pickled onion

Charred Hake Fillet GF
Ají amarillo, tomato, white beans, salsa verde

Andean Cazuela V
Artichoke orzotto, ají amarillo, black truffle

DESSERTS

Choice of one

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

Chicha Morada Granita V, GF
Cherry sorbet, fresh berries, marinated quince
& winter spice shortbread

Sorbets & Ice Creams (3 scoops)
Dulce de leche passion, vanilla, chocolate, lucuma
lime, passion mango, cherry, coconut

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

All prices are listed in GBP & are inclusive of VAT.
A discretionary 13% service charge will be added to your bill.

◈ 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.