

## 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** GF  
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** GF  
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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