

PARA PICAR

Guacamole ♦ VG, GF Crushed avocado, charred tomato, red onion, lime, corn tortillas	15
Edamame VG Ají amarillo salt, lemon	10
Pan de Queso V, GF Yuca bread, costeño cheese	6
Tacos de Shiitake (2 pcs) V, GF Avocado, chalaquita, feta crumble	11
Empanadas de Res (2 pcs) Smoked wagyu brisket, salsa de ajo	15
Bocado de Bogavante (1 pc) Poached lobster, ají amarillo butter, coleslaw	13
Chicharrones de Calamares GF Baby squid, jalapeño, toasted quinoa, salsa verde, lime	16
Tostada con Tartare de Res Hand cut beef fillet, ají rocoto dressing, egg yolk, grilled brioche	16

CEVICHES Y CRUDOS

Gran Ceviche y Tiradito COYA A vibrant selection of citrus-marinated fish & seafood	88
Ceviche de Dorada GF Sea bream, ají rocoto leche de tigre, sweet potato, choclo	18
Ceviche de Coco GF Sea bass, coconut, ginger, plantain, lime	19
Ceviche Picante de Atún Yellowfin tuna, chilli, ponzu, sesame, crispy rice	19
Tiradito de Hamachi Yellowtail, green chilli, daikon, tobiko	19
Langostinos Argentinos GF Tomato, ginger, red onion, ponzu, red chilli, peashoots, rice cracker, lime	17

VERDES

Ensalada COYA ♦ Crispy chicken, baby gem, quinoa, parmesan, huacatay	18
Burrata V, GF Grilled peach, candied ají amarillo, huacatay	18
Tomate y Aguacate VG, GF Heirloom tomatoes, grilled avocado, pickled red onion, citrus soy	17

A LA BRASA Y CALIENTES

Arroz Nikkei GF Chilean sea bass, miso, bomba rice, chilli-lime butter, sweetcorn	48
Langostinos Tigres (2pcs) GF Tiger prawns, chilli salsa, soy, lemon	42
Rigatoni con Cangrejo Hand-picked crab, ají amarillo cream, chives	29
Cola de Rape GF Monkfish, sundried tomato relish, lime, candied ají amarillo, pil pil sauce	39
Pollo Picantón GF Baby chicken, ají panca, coriander, lemon	31
Solomillo de Res Picante GF Spicy beef fillet, crispy shallot, pickled chilli	43
Rib Eye (300g) GF Gallician beef, chimichurri	65
Pluma Ibérica GF Iberico pork, salsa anticuchera, pineapple	41

WHERE SUMMER FINDS US
MONACO • IBIZA • MARBELLA



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

PARA COMPARTIR

Dorada a la Parrilla (1kg) GF Charcoal-grilled whole sea bream, salsa verde, lime	65
T-Bone Vaca Roja (1kg) GF Pisco-pepper sauce, chimichurri	160

ACOMPAÑANTES

Arroz Chaufa V, GF Seasonal vegetable stir fried rice, eggs, soy	14
Papas Fritas COYA V, GF Smoked tomato, huancaína	12
Maíz a la Parrilla V, GF Corn, Peruvian chilli butter, lime	12
Verduras a la Brasa VG, GF Aubergine, courgette, peppers, olive oil, fresh herbs	13
Ensalada Verde VG, GF Roman lettuce, avocado, citrus vinaigrette	10
Brocoli Bimi VG, GF Ají rocoto, almonds, red shiso	13

POSTRES

Crème Brûlée V, GF Vainilla, orange, raspberry sorbet	15
Strawberry Suspiro V, GF Meringue, rhubarb gel, strawberry sorbet	15
Tropical Sundae V, GF Coconut mousse, mango and passion fruit, coconut merengue, coconut ice cream	15
Mousse de Chocolate Andoa, Café, Helado de Tonka GF Andean chocolate mousse, coffee, tonka ice cream	15
Churros V Chocolate, dulce de leche	13
Bandeja de Postres A selection of signature desserts, tropical fruits & house-made ice creams, designed for sharing	71
Las Frutas VG, GF A selection of tropical fruits & house-made ice creams, designed for sharing	28

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.

INCA MENU

95 per guest

To be enjoyed by the whole table

Includes one glass of **NV Veuve Clicquot, Yellow Label**

Guacamole ♦ VG, GF

Crushed avocado, charred tomato, red onion, lime, corn tortillas

Tostada con Tartare de Res

Hand cut beef fillet, ají rocoto dressing, egg yolk, grilled brioche

Bocado de Bogavante

Poached lobster, ají amarillo butter, coleslaw

Tacos de Shiitake V, GF

Avocado, chalaquita, feta crumble



Ceviche Picante de Atún

Yellowfin tuna, chilli, ponzu, sesame, crispy rice

Ceviche de Coco GF

Sea bass, coconut, ginger, plantain, lime

Langostinos Argentinos GF

Tomato, ginger, red onion, ponzu, red chilli, peashoots, rice cracker, lime



Langostinos Tigres GF

Tiger prawns, chilli salsa, soy, lemon

Rib Eye (300g) GF

Gallician beef, chimichurri

Maíz a la Parrilla V, GF

Corn, Peruvian chilli butter, lime



Tropical Sundae V, GF

Coconut mousse, mango and passion fruit, coconut merengue, coconut ice cream

Mousse de Chocolate Andoa, Café, Helado de Tonka GF

Andean choccolate mousse, coffee, tonka ice cream

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.

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