

PARA PICAR

Appetizers

◆ **Guacamole con Crocantes 13** VG GF
Avocado, corn tortillas, chalaquita & ají amarillo

Chicharrones de Pollo 16
Crispy chicken, chipotle & spicy guava sauce

◆ **Tacos de Shiitake con Chalaquita (3 pcs) 13** V
Grilled shiitake, feta cheese, avocado & coriander

◆ **Empanadas de Res (3 pcs) 18**
Corn empanadas, smoked beef brisket, garlic sauce

Tostadas de Pez Limón (3 pcs) 16 GF
Yellowtail tartare, yuzu mayo, feta cheese & corn cream

ANTICUCHOS

Charcoal chargrilled skewers

Anticucho de Setas (2 pcs) 13 VG GF
Portobello mushrooms, ají panca, parsley

◆ **Anticucho de Pollo (2 pcs) 15** GF
Corn-fed chicken thigh, ají amarillo, chives

Anticucho de Lomo de Res (2 pcs) 18 GF
Beef fillet, ají panca, chives & coriander

ENSALADAS

Salads

◆ **Trío de Maíz 14** VG GF
Grilled corn, crispy corn, white corn
sweet peppers & fresh herbs

Espinacas con Queso Manchego 14 V
Baby spinach, goji berries, cranberries
manchego cheese

Solterito de Lentejas 13 VG
Lentils, tomatoes, red onion,
botija olives & fresh herbs



SCAN ME!

◆ MIXTURA DE COYA 85

Signature Selection

Ceviche clásico, a la trufa, chifa & tiradito de pez
limón, atún con lúcuma

CEVICHE Y TIRADITOS

Citrus cured fish & Peruvian style sashimi

◆ **Ceviche de Lubina Clásico 16** GF
Sea bass, white corn, sweet potatoes, red onion

◆ **Ceviche de Corvina a la Trufa 19**
Stone bass, truffle ponzu, dry ceps, chives

◆ **Ceviche de Atún Chifa 18**
Spicy big eye tuna, sesame, soy, rice crackers

Ceviche Mixto de Mariscos 20 GF
Sea bass, octopus, prawns, squid & mussels
crispy corn, ají amarillo

Ceviche de Espárragos 15 VG GF
Green asparagus ceviche, wild mushrooms
oat & ají rocoto tiger milk

◆ **Tiradito de Pez Limón 17**
Yellowtail, green chilli, daikon, orange tobiko

Tiradito de Atún con Lúcuma 21
Yellowfin tuna, lúcuma, wasabi tobiko, ají panca

Tataki de Res 17 GF
Beef sirloin tataki, chilli salsa, grilled leeks
spicy cashew nuts purée

PESCADOS Y MARISCOS

Fish & seafood

◆ **Arroz Nikkei 45** GF
Chilean sea bass, bomba rice, lime, miso & ají amarillo

Filete de Salmón Rosado 27 GF
Salmon fillet, avocado, fennel salad, ají panca

Arroz con Bogavante 55 GF
Lobster tail, bomba rice, bisque
avocado, crème fraîche

Encocado de Merluza 26 GF
Hake, pickled mussels, crispy plantain
coconut cream & ají limo

Filete de Dorada 36 GF
Seabream fillet, marinated peppers,
fennel salad & fresh herbs

AVES Y CARNES

Poultry & meat

◆ **Pollo a la Parrilla 27** GF
Corn-fed baby chicken, ají panca, soy, coriander aioli

◆ **Lomo de Res (250gr) 39** GF
Spicy beef fillet, crispy shallots, ají limo

Chuleta de Cerdo Ibérico 29
Iberian pork chop, miso & guava glaze, green papaya

Bife de Ancho (300gr) 46 GF
Rib-eye steak, adobo, chimichurri

VEGETALES Y CEREALES

Vegetables & cereals

Arroz Chaufa 16 V GF
Stir-fried rice, egg, seasonal vegetables, soy sprouts

Brócoli Bimi 12 VG GF
Tenderstem broccoli, sesame seeds
ají rocoto & soy dressing

◆ **Papitas con Ajo 10** V GF
Crispy baby potatoes, coriander aioli, garlic chips

Berenjenas Fritas 11 VG
Fried aubergine, pickled cucumber
miso & ají amarillo glaze

If you have allergies or dietary enquiries, please speak to our staff prior to ordering.

V: Vegetarian VG: Vegan GF: Gluten Free ◆ Signature Dish

MENÚ DE LUJO

95 per person

To be enjoyed by the whole table

◆ **Guacamole con Crocantes** VG GF
Avocado, corn tortillas, chalaquita & ají amarillo

◆ **Empanada de Res**
Corn empanada, smoked beef brisket, garlic sauce

◆ **Anticucho de Pollo** GF
Corn-fed chicken thigh, ají amarillo, chives

Tostada de Pez Limón GF
Yellowtail tartare, yuzu mayo
feta cheese & corn cream

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◆ **Ceviche de Corvina a la Trufa**
Stone bass, truffle ponzu, dry ceps, chives

◆ **Ceviche de Atún Chifa**
Spicy big eye tuna, sesame, soy, rice crackers

Tiradito de Atún con Lúcuma
Yellowfin tuna, lucuma, wasabi tobiko, ají panca

Tataki de Res GF
Beef sirloin tataki, chilli salsa, grilled leeks
spicy cashew nuts purée

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Arroz con Bogavante GF
Lobster tail, bomba rice, bisque, avocado
crème fraîche

Bife de Ancho GF
Rib-eye steak, adobo, chimichurri

Brócoli Bimi VG GF
Tenderstem broccoli, ají rocoto & soy dressing
sesame seeds

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Pastel Tres Leches V
Three milks cake, vanilla ice cream
& salted dulce de leche

◆ **Churros de Naranja** V
Orange and lime churros
milk chocolate & dulce de leche

Paleta Helada V GF
COYA ice cream popsicle



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