

## 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

### Causa Caliente de Atún 17 GF

Crispy potato, tuna tartar, ají amarillo, pickles

## 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

◆ **Col Rizada con Queso Manchego 14** V  
Kale, goji berries, cranberries, manchego cheese

◆ **Solterito de Lentejas 12** VG GF  
Lentils, tomatoes, red onion, fresh herbs



SCAN ME!

## PLATOS DE CEVICHES

Ceviche platters

### ◆ **Mixtura de COYA 85**

Signature Selection:

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

## 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 Betabel 14** VG GF  
Ruby beetroots, pickled shallots  
orange & carrots tiger milk

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

◆ **Tiradito de Atún con Lúcuma 21**  
Yellowfin tuna, lucuma, 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

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

◆ **Langostino Tigre (3 pcs) 24** GF  
Grilled tiger prawn, chilli salsa, burned lemon

## 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

◆ **Pato Laqueado 41**  
Duck breast, lucuma, ají panca, physalis

## VEGETALES Y CEREALES

Vegetables & Cereals

◆ **Papa Seca con Setas y Trufa 27** V GF  
Peruvian potatoes, wild mushrooms  
black winter truffle

◆ **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

**Causa Caliente de Atún** GF  
Crispy potato, tuna tartar, ají amarillo  
& pickled shallot, pickles

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

**Ceviche de Bogavante y Lubina al Coco** GF  
Lobster & seabass, coconut, ají limo, plantain chips

**Tiradito de Vieiras** GF  
Seared scallop, sweet potato & ají amarillo  
pickled shallot

**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

**Pato Laqueado** GF  
Duck breast, lucuma, ají panca, physalis

**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 & lime churros, milk chocolate & dulce de leche

**Paleta Helada** V  
COYA ice cream popsicle

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## MENÚ ANIVERSARIO DE LIMA

60 per person

Includes one pisco sour cocktail

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

**Coliflor en Tempura** V GF  
Coliflower & brussels sprouts, salsa acebichada

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

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

**Soltero de Lentejas** VG GF  
Lentils, tomatoes, red onion, feta cheese  
botija olives & fresh herbs

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

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

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

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**Tarta de Pecanas** V  
Pecan nuts tart, salted caramel, lucuma ice cream

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