

APPETIZERS

Crispy Baby Squid ♦ GF	15
Quinoa, green chilli, Peruvian green sauce & lime	
Guacamole ♦ VG, GF	14
Avocado, chalaquita & lime, corn tortilla	
Wagyu Beef Empanada ♦ (1 pc)	7
Smoked brisket, sofrito & garlic sauce	
Crispy Pork Belly Bun (1 pc)	7
Yellow chilli alioli, criollo salad	
Smoked Shiitake Taco (1 pc) V	5
Chalaquita, feta cheese, avocado & coriander	
Pan de Queso VG, GF	5
Yuca bread, costeño cheese	

CEVICHES BY COYA

Signature Ceviche Platter	85
Selection of signature dishes from “Ceviche & Raw Bar”: Sea Bass • Spicy Tuna • Corvina Yellowtail • Argentinian Prawns	
Truffle Corvina ♦	20
Truffle ponzu, rice cracker, shiitake	
Classic Sea Bass ♦ GF	16
“Leche de tigre”, red onion, sweet potatoes, jumbo corn	
Spicy Big Eye Tuna ♦	18
Ponzu, red chilli & garlic, rice cracker	
Seasonal Vegetarian Ceviche V, GF	12
Smoked beetroot, cucumber granita, feta	

RAW BAR

Beef Tataki GF	22
Red chilli, daikon, fig purée & truffle	
Yellowtail ‘Sashimi Style’ ♦	19
Green chilli sauce, daikon & orange tobiko	
Hokkaido Scallops GF	17
Sweet Potato “leche de tigre”, yellow chilli, chalaquita & fresh herbs	
Argentinian Prawns GF	16
Tomato gazpacho, pink pepper corn, prawn cracker	

SALADS

COYA Salad ♦	18
Crispy chicken, romaine lettuce, quail eggs, anchovies & manchego	
Kale Salad V	14
Candied walnuts, goji, manchego, dried cranberry, miso & apple dressing	
Stracciatella V	16
Heirloom tomatoes, grapes, Peruvian olive powder & pomegranate	

FISH & SEAFOOD

Miso Chilean Sea Bass Cazuela ♦ GF	46
Bomba rice, chilli lime butter, sweet corn purée & pea shoots	
Salmon Fillet GF	28
Chickpeas, tomato & smoked chilli sauce, pickled onion, oregano	
Tiger Prawns (5 pcs) GF	39
Green & red chilli salsa, soy, ginger & grilled lemon	
Whole Sea Bream (1kg) (For Two) GF	65
Salsa verde, pickled shallots & capers	
Prawns & Squid Rigatoni	26
Tomato sauce, stracciatella & fresh herbs	

MEAT & POULTRY

Chilean Wagyu (200g) GF	65
Grade 7, adobo & chimichurri	
Grilled Baby Chicken ♦ GF	28
Panca chilli, coriander alioli, bok choy	
Spicy Beef Fillet ♦ (250g) GF	41
Chinese chilli & garlic, crispy shallots, pickled chilli	
Duck Breast (350g) GF	42
Candied quince, miso, spiced honey glaze & coriander	

TASTING MENU

LIMA MENU • € 60 PER GUEST WITH A GLASS OF VEUVE CLICQUOT
INDULGENCE MENU • € 80 PER GUEST WITH A GLASS OF VEUVE CLICQUOT

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.

Chilean Wagyu Sirloin (300g) GF	120
Grade 7, wafu sauce, wasabi cream & chimichurri	
Tomahawk (1.2kg) GF	150
Truffle jus, padron peppers, chimichurri, wild mushroom	

SIDES

Stir-fried Rice ‘Chaufa’ GF	14
Seasonal vegetables, eggs & soy	
Smoked Corn Salad VG, GF	12
Corn, choclo, cancha, sweet peppers, roasted onion & coriander	
Tenderstem Broccoli VG, GF	12
Chilli-garlic paste, lime & sesame seeds	
COYA Chips ♦ V, GF	10
Smoked tomato sauce & Peruvian cheese sauce	
Baby Gem Salad VG	8
House dressing, toasted panko & chives	

DESSERTS

Churros ♦ V	12
Milk chocolate & dulce de leche sauce, orange zest	
Chocolate Cake V, GF	12
Flourless chocolate cake, banana semifreddo & crispy rice	
Manchego Cheesecake V, GF	12
Buckwheat crumble, manchego cheesecake & quince sauce	
Panela Sticky Toffee Pudding V	12
Date & maca sponge, vanilla ice cream & toffee sauce	
Pandan Pineapple Suspiro GF	12
Pandan meringue & pandan cream, coconut ice cream & pineapple salsa	
Dessert Platter	65
Selection of five signature desserts, fresh fruit ice cream & sorbet	

WHERE SUMMER FINDS US

MONACO • MYKONOS • SAINT-TROPEZ • IBIZA • MARBELLA



BEYOND BORDERS

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

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.