

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

TASTING MENU

DISCOVERY 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.