

PARA EMPEZAR

Guacamole ♦ VG, GF Charred tomato, red onion, corn tortilla	18
Snow Crab Tacos (2 pcs) Avocado, chilli, lime	22
Wagyu Beef Empanadas ♦ (2 pcs) Salsa de ajo	25
Baby Squid Chicharrones GF Ocopa, quinoa, lime	21
Smoked Shiitake Tacos (2 pcs) V Chalaquita, feta, chipotle	15

CEVICHES Y TIRADITOS

COYA Grand Ceviche & Tiradito Selection of our finest ceviches & tiraditos, featuring Sea Bream • Salmon • Yellowtail • Tuna • Argentinian Prawns Dressed in vibrant leche de tigre Additional Oscietra Caviar (10g)	110 45
Sea Bream Ceviche GF Ají limo, sweet potatoes, choclo	21
Spicy Tuna Ceviche ♦ Chilli, ponzu, sesame, crispy rice	22
Mango Ceviche VG, GF Cucumber, coriander, green chilli, jumbo corn	19
Yellowtail Tiradito Green chilli, daikon, tobiko	24
Bluefin Tuna Tiradito GF Avocado, leche de tigre, jalapeños, truffle	28
Argentinian Prawns Causa Potato, avocado, ají amarillo, tomato	24

VERDE

Burrata V, GF Grilled peach, candied ají amarillo, huacatay	23
COYA Salad ♦ Chicken, baby gem, quinoa, parmesan, huacatay	25
Corn Trio VG, GF Grilled corn, choclo, cancha	18

PARILLA

Black Angus Rib-Eye (330g) GF Adobo, chimichurri	55
Baby Chicken GF Ají panca, coriander aioli, lemon	34
Lamb Chops (3 pcs) Ají panca, smoked aubergine, huacatay	45
Spicy Beef Fillet (250g) GF Chilli, garlic, crispy shallots	48
Salmon GF Ají panca, cucumber, apple, jalapeño	35
Charred Aubergine V, GF Ají rocoto yoghurt, ocopa, pomegranate	24

CAZUELAS Y CALIENTES

Chilean Sea Bass Cazuela ♦ GF Bomba rice, chilli lime butter, sweet corn purée	54
Arroz Verde VG, GF Peas, courgette, wild mushrooms, truffle, lemon	36
Jumbo Tiger Prawns GF Chilli salsa, lemon	50

WHERE SUMMER FINDS US

MONACO • IBIZA • MARBELLA



BEYOND BORDERS

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

PARA COMPARTIR

Prime Rib of Beef (1kg) GF Beef jus, salsa criolla	130
Chilean Wagyu Sirloin BMS 6/7 (400g) GF Chimichurri, guasacaca, salsa criolla	110

ACOMPAÑANTES

COYA Chips ♦ V, GF Smoked tomato, huancaína	14
Chaufa Rice V Stir-fried rice, soy, vegetables	18
Flamed Broccolini V, GF Peruvian chilli butter	14
Garden Leaves Salad VG, GF Pickled shallot, house vinaigrette	12

POSTRES

Dessert Platter COYA's Signature selection of our finest desserts, paired with fresh fruits & house made sorbets	72
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Churros ♦ V Milk chocolate & dulce de leche sauce	16
Vanilla Brûlée V, GF Classic vanilla crème brulee with raspberry jam, raspberry sorbet & quinoa crumble	16
Tropical Sundae V, GF Coconut ice cream, passion fruit coulis, fresh mango, crispy lime & coconut shard	16
Strawberry Suspiro V, GF Charred strawberries, caramelised meringue, strawberry sorbet, rhubarb puree, light vanilla cream	16
Chocolate Espuma Andoa chocolate mousse, coffee & tonka bean ice cream, cocoa nibs & chocolate sauce	16
Manchego Torta de Queso V, GF Manchego cheesecake, quinoa crumble & guava sauce	16

TASTING MENU

DISCOVERY MENU • £ 95 PER GUEST

Origins of our produce

Fish : Zone FAO 87/27/57/41/37 | Meat : France, UK, Spain, Chile, Italy

All prices are listed in GBP & are inclusive of VAT.

A discretionary 12.5% service charge will be added to your bill.

♦ 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.

DISCOVERY MENU

95 per person

Minimum of two guests

Guacamole ♦ VG, GF

Charred tomato & red onion salsa,
corn tortillas

Snow Crab Taco

Avocado, chilli, lime

Wagyu Beef Empanada

Salsa de ajo



Sea Bream Ceviche GF

Ají limo, sweet potatoes, choclo

Spicy Tuna Ceviche

Chilli, ponzu, sesame, crispy rice

Yellowtail Tiradito

Green chilli, daikon, tobiko



Chilean Sea Bass Cazuela ♦ GF

Bomba rice, chilli lime butter, sweet corn purée

Spicy Beef Fillet GF

Chilli, garlic, crispy shallots

Flamed Broccolini V, GF

Peruvian chilli butter



Churros ♦ V

Milk chocolate & dulce de leche sauce

Vanilla Brûlée V, GF

Classic vanilla crème brulee with raspberry jam,
raspberry sorbet & quinoa crumble

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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