

APPETIZERS

Wagyu Empanadas ♦ (2 pcs) GF Smoked brisket, soffritto & garlic sauce	20
Snow Crab Tostadas (2 pcs) Corn tortillas, avocado purée, yellow chilli & Oscietra caviar	20
Guacamole ♦ VG, GF Avocado, chalaquita & lime, corn tortilla	18
Crispy Baby Squid ♦ GF Quinoa, green chilli, Peruvian green sauce & lime	18
Padron Peppers VG, GF Lime & yellow chilli salt	14
Smoked Shiitake Tacos (2 pcs) V Avocado, chalaquita & crumble feta	14

CEVICHES BY COYA

Signature Ceviche Platter Selection of signature dishes from “Ceviche & Raw Bar”: Classic • Corvina • Spicy Tuna • Yellowtail • Bluefin Tuna	90
Truffle Corvina ♦ Truffle ponzu, rice cracker, shiitake	24
Classic Sea Bass ♦ GF “Leche de tigre”, red onion, sweet potatoes, jumbo corn	20
Spicy Yellowfin Tuna ♦ Ponzu, red chilli & garlic, rice cracker	22
Coconut Sea Bream GF Limo chilli, fresh ginger & crispy plantain	22
Seasonal Vegetarian Ceviche V, GF Smoked beetroot, cucumber granita, feta	18

RAW BAR

Bluefin Tuna Pickled brown shimeji, truffle & yuzu ponzu, Oscietra caviar	28
Yellowtail ‘Sashimi Style’ ♦ Green chilli sauce, daikon & orange tobiko	24
Argentinian Prawns GF Winter tomato gazpacho, pink pepper corn, prawn cracker	26
Beef Tataki GF Red chilli, daikon, fig purée & truffle	28

SALADS

COYA Salad ♦ Crispy chicken, Romaine lettuce, quail eggs, anchovies & Manchego	24
Kale Salad V Candied walnuts, goji, Manchego, dried cranberry, miso & apple dressing	20
Burrata V Heirloom tomatoes, grapes, Peruvian olive powder & pomegranate	22

FISH & SEAFOOD

Miso Chilean Sea Bass Cazuela ♦ GF Bomba rice, chilli lime butter, sweet corn purée & pea shoots	52
Whole Sea Bream (1kg) (For Two) GF Pilpil verde, pickled shallots & fried capers	70
Salmon Fillet Miso smoked chilli, compressed cucumber & apple, jalapeños	34
Jumbo Tiger Prawns (2 pcs) GF Green & red chilli salsa, soy, ginger & grilled lemon	50
Crispy Octopus Potato mousse, bottarga, botija olives, smoked paprika	38
Prawns & Squid Rigatoni Tomato sauce, stracciatella & fresh herbs	36

MEAT & POULTRY

Black Angus Rib-Eye (330g) GF Adobo & chimichurri	54
Grilled Baby Chicken ♦ GF Smoked chilli, grilled choy sum, coriander aioli	34
Spicy Beef Fillet ♦ (250g) GF Chinese chilli & garlic, crispy shallots, pickled chilli	50
Lamb Chops (3 pcs) Pepper marinade, sweet paprika, smoked aubergine caviar & sage	44

TASTING MENU

DISCOVERY MENU • £ 90 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.

Australian Wagyu Sirloin (300g) GF Guasacaca & spicy chimichurri	70
Bone in Rib-Eye (1kg) Truffle jus, padron pepper & wasabi cream	130

SIDES

Stir-fried Rice ‘Chaufa’ Chifa vegetables, eggs & dark soy	18
COYA Chips ♦ V, GF Smoked tomato sauce & Peruvian cheese sauce	12
Baby Gem Salad VG House dressing, toasted panko & chives	10
Smoked Corn Salad VG, GF Corn, choclo, cancha, sweet peppers, roasted onion & coriander	14
Chargrilled Broccoli VG, GF Sweet & spicy miso, yuzu, sesame, smoked almonds	12
Charcoal Baked Sweet Potato V, GF Chilli-lime butter, salted jumbo corn, crème fraîche & fresh herbs	16

DESSERTS

16 per dessert

Churros ♦ V Orange & lime churros, milk chocolate & dulce de leche	
Chocolate Cake V, GF Flourless chocolate cake, banana semi freddo & rice crispy	
Manchego Cheesecake V, GF Buckwheat crumble, manchego cheesecake & quince sauce	
Yuzu & Almond Cake VG, GF Yuzu crèmeux, almond & orange cake, candied & fresh citrus	
Panela Sticky Toffee Pudding V Date & maca sponge, vanilla ice cream & toffee sauce	
Pandan & Pineapple Suspiro GF Pandan meringue & Pandan cream, coconut ice cream, pineapple salsa	
Dessert Platter COYA signature desserts selection, fresh fruits & sorbets	65

WHERE SUMMER FINDS US

MONACO • MYKONOS • SAINT-TROPEZ • IBIZA • MARBELLA

BEYOND BORDERS

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



CITY SEASONAL SPECIALS

APPETIZERS

Fried Chicken ‘Chicharrones’ 20
Sweet & sour rocoto chilli marinade,
fresh garlic dip, spring onion

Seabass & Prawns Gyoza (5 pcs) 26
Yellow chilli, spring onion & salsa criolla

RAW BAR

Ceviche ‘Mixto’ GF 26
Yellow chilli, prawns, crispy squid,
octopus & sweet potatoes

Kingfish Tiradito 28
Clementine, jalapeño, burnt avocado

MAIN DISHES

Cassava Gnocchi V, GF 28
Roasted butternut squash, crispy sage,
smoked goat’s cheese

Sea Bream Fillet GF 36
Marinated romano peppers
yellow chilli vinaigrette & fennel salad

Iberico Pork Chop 50
Burnt winter tomatoes & apple salsa,
smoked chilli glaze

DESSERT

Black Forest GF 18
Chocolate mousse, cherry jam & Pisco chantilly

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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.