



MENU DE LA LUNA

For groups of 7 guests and above

100 per person

Crocantes con Guacamole VG
Corn tortillas, avocado, ají amarillo

Tataki de Wagyu GF
Beef tataki, grilled leeks, cashew nuts

Gyoza de Pescado
Chilean Seabass & prawn gyoza
ají panca, edamame

Anticucho de Res GF
Beef fillet, ají panca, coriander

Ceviche de Lubina Clásico GF
Seabass, red onion
sweet potato, white corn

Col Rizada y Manchego V
Kale, candied walnut, goji
cranberry, manchego

Ceviche de Atún Chifa
Yellowfin tuna, sesame seeds
rice crackers, soy

Tiradito de Salmon
Smoked salmon, guava, yuzu

Arroz Nikkei GF
Chilean sea bass, rice, lime, chilli

Chuleton en Jospier GF
Jospier Côte de Boeuf
Peruvian spices, chimichurri

Brocoli VG GF
Sprouting broccoli, sesame seeds

Churros de Naranja V
Orange & lime churros
milk chocolate & dulce de leche

Tarta de Queso con Mora V GF
Baked cheesecake
buckwheat, blackberries
spices

All prices are listed in GBP and are inclusive of 20% VAT.

A discretionary 15% service charge will be added to your bill

If you have allergies or dietary enquiries, please speak to our staff prior to ordering.

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V: Vegetarian VG: Vegan GF: Gluten Free





MENU DE LAS ESTRELLAS

For groups of 7 guests and above

120 per person

Crocantes con Guacamole VG
Corn tortillas, avocado, ají amarillo

Bao de Wagyu
Wagyu brisket, truffle mayo, shiso

Calamares con Ocopa GF
Baby squid, Peruvian marigold
quinoa

Tartare de Wagyu GF
Wagyu tartare, huancaina
caviar, plantain

Tataki de Atún
Yellowfin tuna, truffle, dashi, yuzu

Ceviche de Dorada Criolla GF
Sea bream, red onion
ají amarillo, white corn

Ceviche de Atún Chifa
Yellowfin tuna, sesame seeds
rice crackers, soy

Pulpo Nikkei GF
Roasted octopus, yucca
ají mirasol

Wagyu Picanha GF
Chilean wagyu picanha
peppers, crispy kombu

Arroz con Pato
Duck breast, rice
coriander sauce

Berenjena VG GF
Grilled aubergine, miso, sesame

Churros de Naranja V
Orange & lime churros
milk chocolate & dulce de leche

Pastel Tres Leches con Pistachio V
Three milks cake, vanilla ice cream
caramelised kataifi & pistachio

Pisco Maracuya Granita VG GF
COYA macerado passion fruit granita
exotic salsa, mango sorbet

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