

MENÚ DE PLATA

For groups of 7 guests and above
90 per person

Crocantes con Guacamole VG GF

Corn tortillas, plantain, ají amarillo guacamole

Tostada de Atún

Corn tostada, yellowfin tuna seaweed salad, spicy mayo

Calamares con Ocopa GF

Baby squid, Peruvian marigold, quinoa

Ceviche de Lubina Clásico GF

Seabass, red onion, sweet potato white corn

Ceviche de Corvina a la Trufa

Stone bass, truffle, ponzu, chives

Tiradito de Pez Limón

Yellowtail, green chilli, radish, ornage tobiko

Tataki de Atún Nikkei

Yellowfin tuna, papaya, passion fruit, ají panca oil

Arroz Nikkei GF

Chilean seabass, rice, lime, chilli

Lomo de Res GF

Spicy beef fillet, crispy shallots ají limo

Brócoli VG GF

Tenderstem broccoli, sesame seeds

Trigo en Wok VG

Stir fried spelt, seasonal vegetables, ají panca

Churros de Naranja V

Orange and lime churros milk chocolate and dulce de leche

Suspiro de Coco y Frambuesa GF

Coconut mousse, meringue, raspberry and hibiscus sauce, piquillo and raspberry sorbet

coyarestaurant.com | @coyacity | #coyacity

All our prices 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.

V: Vegetarian VG: Vegan GF: Gluten Free

MENÚ DE ORO

For groups of 7 guests and above

110 per person

Crocantes con Guacamole y Chalaquita VG GF

Corn tortillas, guacamole, ají limo

Anticucho de Res GF

Beef fillet, ají panca, coriander

Empanadas de Lubina Chilena

Corn empanadas, chilean sea bass,
mojo verde

-

Ceviche de Lubina Criolla GF

Sea bass, sweet potato
white corn, ají amarillo

Ceviche de Atún Chifa

Yellowfin tuna, sesame seeds
rice crackers, soy

Ceviche de Dorada GF

Pink sea bream, tamarillo, papaya

Tataki de Res GF

Beef tataki, grilled leeks, cahsew nuts

Bacalao a la parilla y salsa Picada

Cornish Cod, Salsa Picada, Razor Clams,
Swiss chard

Lomo de Wagyu Chileno GF

Chilean wagyu sirloin, adobo
guasacaca

Patatas Bravas V GF

Crispy potatoes, spicy tomato sauce
huancaína sauce

Espinacas y Manchego V

Baby spinach, candied walnuts
goji berries, cranberries, manchego

-

Churros de Naranja V

Orange and lime churros
milk chocolate and dulce de leche

Tres Leches V

Three milks cake, vanilla ice cream
salted dulce de leche

coyarestaurant.com | @coyacity | #coyacity

All our prices 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.

V: Vegetarian VG: Vegan GF: Gluten Free