

MENÚ DE PLATA

For groups of 7 guests and above

95 per person

Crocantes con Guacamole VG GF

Corn tortillas, plantain, ají amarillo guacamole

Tostada de Atún

Corn tostada, yellowfin tuna seaweed salad, spicy mayo

Anticucho de Res GF

Beef fillet, ají panca, coriander

Calamares con Ocopa GF

Baby squid, Peruvian marigold, quinoa

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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 Salmon

Homemade smoked salmon, guava fennel, finger lime

Arroz Nikkei GF

Chilean seabass, rice, lime, chilli

Lomo de Res GF

Spicy beef fillet, crispy shallots ají limo

Patatas Bravas V GF

Crispy potatoes, spicy tomatoes huncaína sauce

Berenjena VG

Grilled aubergine, miso, crispy rice

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Churros de Naranja V

Orange and lime churros milk chocolate, dulce de leche

Tarta de Queso con Guava V GF

Manchego cheesecake, guava sauce and lime gel

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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

115 per person

Crocantes con Guacamole y Chalaquita VG GF

Corn tortillas, guacamole, ají limo

Anticuchos de Res GF

Beef fillet, ají panca, coriander

Empanadas de Lubina Chilena

Corn empanadas, Chilean seabass
mojo verde

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Ceviche de Lubina Criolla GF

Seabass, sweet potato
white corn, ají amarillo

Ceviche de Atún Chifa

Yellowfin tuna, sesame seeds
rice crackers, soy

Vieria GF

Cornish scallop, yuzu, ají limo

Tataki de Res GF

Beef tataki, grilled leeks, cashew nuts

Cola de Rape Asada GF

Roasted Monkfish tail, fennel, coconut, mussels

Picanha de Wagyu GF

Chilean Wagyu Picanha, pickled kombu
bell pepper sauce

Espinacas con Manchego V

Baby spinach, candied walnut, goji
cranberry, manchego

Patatas Bravas V GF

Crispy potatoes, spicy tomato sauce
huancaína sauce

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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

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