

# 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 GF

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

## **Tiradito de Hiramasa**

Kingfish, truffle, shiitake, garlic chives

## **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

Australian 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 con Pistachio** V

Three milks cake with pistachio praline & vanilla  
ice cream, caramelised kadaifi & pistachio

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