



FESTIVE LUNCH MENU

For groups of 7 guests and above
80 per person

Tostada de Atún

Corn tostada, yellowfin tuna, seaweed salad, spicy mayo

Empanadas con Lubina Chilena

Corn empanadas, chilean sea bass, yuzu and nori emulsion

Anticucho de Pollo GF

Chicken, ají amarillo, chives

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Ceviche de Lubina Clásico GF

Sea bass, red onion, sweet potato, white corn

Ceviche de Corvina a la Trufa

Stone bass, truffle, ponzu, chives

Ceviche de Atún Chifa

Yellowfin tuna, sesame seeds, rice crackers, soy

Tiradito de Pez Limón

Yellowtail, green chilli, radish

Salmón a la Brasa GF

Salmon fillet, stir-fried quinoa, soy, green vegetables

Bife de Ancho Picante GF

Spicy Ribeye, crispy shallots, ají limo, star anise

Patatas Bravas V GF

Crispy potatoes, spicy tomato sauce, huancaína sauce

Brócoli VG GF

Tenderstem broccoli, sesame seed

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Tres de Leche V

Three milks cakes, salted dulce de leche, vanilla ice cream and caramelized kataifi

Churros de Naranja V

Orange and lime churros, milk chocolate and dulce de leche

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If you have allergies or dietary enquiries please speak to our staff prior to ordering.
Prices include 20% VAT and a discretionary & 15% service charge will be added to your bill.

V: Vegetarian GF: Gluten Free VG: Vegan

