

# MENU DE AMANECER

Only available for lunch

**38** per person | 1 Appetizer & 1 Main

**45** per person | 1 Appetizer, 1 Main & 1 Dessert

Only available for lunch

## APPETIZERS

**Soltero de Lentejas** VG GF  
Green lentils, heritage tomatoes  
pickled red onions, ají rocoto, herb salad

**Ceviche de Lubina Classico** GF  
King bream, sweet potatoes  
ají limo, pico de gallo, white corn

**Sopita de la Casa** V GF  
Butternut squash velouté, quinoa  
crème fraîche, chalaquita

**Calamares con Ocopa** GF  
Fried baby squid, quinoa  
Peruvian marigold

**Anticuchos de Res (2 pcs)** GF  
Beef skewers, ají panca, corn salad

**Baos de Pollo Crujiente (2 pcs)**  
Bao bun, crispy buttermilk chicken  
pickled cucumber & yuzu kosho

## MAINS

**Papa Seca y Trufa** V GF  
Wild mushrooms, Peruvian potato  
truffle, poached egg

**Salmón a la Brasa** GF  
Salmon fillet, ají amarillo  
savoy cabbage, dashi emulsion

**Arroz Nikkei** GF  
Miso Chilean sea bass, rice  
lime, ají amarillo

**Picante de Res** GF  
Spicy beef, crispy shallots, ají limo  
stir fry rice "Chaufa"

**Pollo a la Parrilla** GF  
Baby chicken, ají panca, coriander

**Bife de Ancho** GF (+10)  
Ribeye steak, yuca chips  
chimichurri

## SIDE DISHES

**Berenjena** VG GF (+9)  
Aubergine, miso  
buckwheat

**Yuquita Frita** V GF (+9)  
Crispy casava, aji rocoto  
huancaína sauce

**Brocoli** VG GF (+9)  
Sprouting broccoli  
sesame seeds

## DESSERTS

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

**Tarta de Pecanas**  
Pecan pie, chancaca & lucuma ice cream

**Chicha Morada** V  
Purple corn granita, cherry sorbet, marinated apples  
pomegranate & orange shortbread

All prices are listed in GBP & are inclusive of VAT.  
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 GF: Gluten Free VG: Vegan

◆ **MENU DEL AIRE**  
90 per person

**Crocantes con Guacamole** VG GF  
Guacamole, corn tortillas

**Tostada de Atún**  
Corn tostada, yellowfin tuna, seaweed salad, spicy mayo

**Anticucho de Pollo** GF  
Chicken, ají amarillo, garlic

**Bao con Wagyu**  
Pulled wagyu, truffle mayo, rocket cress

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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, truffles, ponzu, chives

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

**Tiradito de Pez Limón** GF  
Yellowtail, green chilli, radish, orange tobiko

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**Arroz Nikkei** GF  
Chilean sea bass, bomba rice, lime, ají amarillo

**Lomo de Res** GF  
Spicy beef fillet, crispy shallots, ají limo, star anise

**Brócoli** VG GF  
Sprouting broccoli, sesame seeds

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

**Manchego Torta de Queso con Mora** V  
Manchego cheesecake, quinoa crumble & mora sauce

◆ **MENU DE MOCHE**  
110 per person

**Crocantes con Guacamole** VG GF  
Avocado, corn tortillas, chalaquita ají amarillo

**Tostada de Atún**  
Corn tostada, yellowfin tuna  
seaweed salad, spicy mayo

**Anticucho de Setas** GF  
Portobello mushrooms, ají panca  
chives & coriander

**Wonton de Mariscos**  
Lobster & prawns, aji amarillo & fresh herbs

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**Ceviche de Corvina a la Trufa**  
Stone bass, truffles, ponzu, chives

**Ceviche de Dorada Criolla** GF  
Seabream, ají amarillo  
sweet potatoes, white corn

**Tiradito de Atún con Lúcuma**  
Yellowfin tuna, lucuma  
wasabi tobiko ají panca

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**Peruvian Potatoes Hot Pot** V GF  
Peruvian potatoes, roasted  
mushrooms, truffle poached egg

**Bife de Ancho Picante** GF  
Spicy rib-eye, crispy shallots, ají limo

**Dorada a la Brasa** GF  
Seabream, savoy cabbage, ají panca dashi emulsion

**Brocoli** VG GF  
Tenderstem broccoli, sesame seeds  
ají rocoto & soy dressing

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**Suspiro de Coco** V GF  
Coconut meringue, coconut cream, mango &  
passionfruit sauce

**Tarta de Pecanas** V  
Pecan nuts tart, salted caramel  
lucuma ice cream

◆ **MENU DE INCA**  
120 per person

**Selección de Salsas con Crocantes** VG GF  
Guacamole, spicy chickpeas &  
rocoto served with corn  
tortillas & corn bread

**Croquetas de Lubina**  
Chilean sea bass croquettes, red chilli

**Chicharrones de Pollo** GF  
Chicken, chipotle  
spicy guavava sauce

**Wontón de Carne Wagyu**  
Chilean wagyu, shiitake mushrooms  
ají panca szechuan sauce

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**Mistura de COYA**  
Ceviche clasico, a la trufa, chifa  
& tiradito de pez limón

**Tataki de Res** GF  
Beef sirloin tataki, chilli salsa  
grilled leeks, spicy cashew nuts purée

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**Arroz Nikkei** GF  
Miso Chilean sea bass  
bomba rice, lime & ají amarillo

**Pato Laqueado** GF  
Duck breast, smoked honey  
ají panca, physalis

**Costilla de Lomo Largo** GF (+30)  
Australian wagyu tomahawk  
chimichurri, tamarind & truffle jus

**Truffle Cauliflower** V GF  
Roasted cauliflower, ají rocoto  
huancaína, manchego

**Arroz Chaufa** VG GF  
Stir-fried rice, seasonal vegetables  
soy sprouts

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**Bandeja de Postres**  
COYA signature dessert selection



COYA

## SELECCIÓN DE CANAPÉS

Canapés selection

### SMALL CANAPÉS

**Bao de Wagyu 8**

Pulled wagyu, chipotle, salsa criolla

**Taco de Shiitake con Chalaquita V 7**

Grilled shiitake, red onion & tomato salsa  
feta, chipotle

**Tostada de Atún GF 8**

Corn tostada, yellowfin tuna, seaweed salad  
spicy mayo

**Anticuchos de Langostinos GF 9**

King prawn, mirasol, mustard, yoghurt

**Anticucho de Res GF 9**

Beef fillet, ají panca, coriander

**Anticucho de Pollo GF 8**

Chicken, ají amarillo, garlic

**Anticucho de Setas VG GF 6**

Portobello mushrooms, ají panca, parsley

### BIG CANAPÉS

**Ceviche de Lubina Clásico GF 9**

Seabass, red onion, sweet potato, white corn

**Ceviche de Atún Chifa 9**

Yellowfin tuna, sesame seeds, rice cracker, soy

**Trio de Maíz VG GF 9**

Josper corn, crispy corn, white corn  
onions, mint, red pepper

**Lomo de Res GF 15**

Spicy beef fillet, crispy shallots  
ají limo, star anise

**Arroz Nikkei GF 14**

Chilean seabass, rice, lime, ají amarillo

**Salteado de Quinoa VG 10**

Stir-fry quinoa, seasonal vegetables, salsa verdé

**Arroz Chaufa V 11**

Corn fried rice, ají panca, szechuan

## POSTRES

Desserts

**Churros de Naranja V 9**

Orange & lime churros  
milk chocolate & dulce de leche

**Suspiro de Coco y Frutos del Bosque V GF 7**

Coconut cream, berries & black lime sorbet  
meringue

**Brownie de Chocolate V 6**

Chocolate brownie, milk chocolate cream  
pecan praline

**Tarta de Queso V GF 8**

Manchego cheesecake  
quinoa crumble

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