

PERUVIAN CEVICHES & ‘SASHIMI’

◆ **Classic Sea Bass Ceviche** 17 GF
‘Leche de Tigre’, red onions, sweet potato, jumbo corn

Truffle Corvina 22
Truffle sauce, rice cracker, cep & cancha powder

◆ **Spicy Yellowfin Tuna Ceviche** 21
Ponzu, chilli, garlic, rice & nori cracker

Courgette Ceviche 18 VG GF
Tromboncino squash, green jalapeño, lime caviar

◆ **Yellowtail ‘Sashimi’ Style** 23
Green chilli tiger, Japanese radish, orange tobiko

Bluefin Tuna Tataki 25
Lúcuma sauce, wasabi, ají panca & wasabi caviar

🍷 **COYA’s Tartare** 28/25
Beef or tuna, peruvian dressing, cured egg yolk
corn crackers & crispy roots

SALADS

Baby Spinach 19 V
Watermelon, candied walnuts, goji berries, manchego, pomegranate

Heritage Tomatoes 22 VG GF
Grilled baby gem, avocado, pickled shallot, ají amarillo dressing

CHAR GRILLED SKEWERS

◆ **Chicken** 18 GF
Ají amarillo, mirin glaze, chives

◆ **Beef Fillet** 21 GF
Ají panca, coriander, lime

Portobello Mushroom 14 VG GF
Ají panca, parsley



SCAN ME!

APPETIZERS

◆ **Guacamole** 17 VG GF
Avocado, chalaquita, ají amarillo, corn tortillas

Edamame 10 VG GF
Ají amarillo, salt, lemon

Cauliflower Tempura 16 V
Gochujang, Peruvian marigold, spring onion

Wagyu Bao 23
Smoked wagyu brisket, truffle emulsion, rocket cress

Corn ‘Empanada’ 21
Pulled BBQ chicken, garlic aioli

Smoked Shiitake Taco 17 V
Avocado, chalaquita, feta & chipotle

Snow Crab Taco 24
Guacamole, sriracha cream cheese, yuzu tobiko

Croquettes 18
Chilean sea bass, red chilli mayo, smoked paprika

Crispy Baby Squid 19 GF
Green chilli, toasted quinoa & lime, Peruvian green sauce

🍷 **Wagyu Beef Gyoza** 28
Smoked shiitake, sweet soy, Peruvian chillies szechuan sauce

MARKET SPECIALS

Daily selection of fish & meat

FISH & SEAFOOD

◆ **Chilean Sea Bass Cazuela** 52 GF
Miso chargrilled Chilean sea bass, bomba rice, chilli & lime butter

🍷 **Tiger Prawn** 45
Miso & yuzu butter, salsa criolla, purple shiso

Sea Bream Fillet 36 GF
Sweet & sour peppers, fennel salad, ají amarillo emulsion

Octopus 35 GF
Smoked potatoes, tomato chutney, Botija olives

MEAT & POULTRY

Grilled Baby Chicken 32 GF
Ají panca, coriander aioli, grilled vegetables

◆ **Spicy Beef Fillet** 48 GF
Chilli & garlic, crispy shallots, pickled chilli

Lamb Chops 43
Pepper marinade, sweet paprika, smoked aubergine caviar, chives

Rib Eye Steak 54 GF
Adobo, chimichurri

VEGETABLES

Wild Mushroom Cazuela 36 VG GF
Peruvian potatoes, ceps puree, truffles

Udon 28 V
Stir-fry thick noodles, XO, smoked shiitake, bok choy

Grilled Corns 15 VG GF
Marinated Peruvian corns, coriander, red chilli

◆ **Potatoes ‘Bravas’** 14 V GF
Smoked tomato sauce, Peruvian cheese sauce, coriander

Grilled Broccoli 14 VG GF
Chilli garlic, toasted sesame seeds

Padron Peppers 12 VG GF
Flaky salt & lemon

SEASONAL VENUES

MONTE CARLO MYKONOS SAINT TROPEZ

OUR VENUES

MAYFAIR DUBAI ABU DHABI CITY DOHA
RIYADH MARBELLA BARCELONA MUSCAT

UPCOMING VENUES

IBIZA ATHENS MILAN

MENÚ DEGUSTACIÓN

To be experienced by the whole table

Monday- Friday | 12-2pm & 6-10pm
Saturday | 6-10pm
Sunday | 6-9.30pm

95 per person

Guacamole VG GF
Avocado, chalaquita, ají amarillo
corn tortillas

Snow Crab Taco
Guacamole, sriracha cream cheese
yuzu tobiko

Wagyu Bao
Smoked wagyu brisket, truffle emulsion
rocket cress

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Classic Sea Bass Ceviche GF
‘Leche de Tigre’, red onions, sweet potato
jumbo corn

Truffle Corvina
Truffle sauce, rice cracker, cep & cancha powder

Spicy Yellowfin Tuna
Ponzu, chilli, garlic, rice & nori cracker

Yellowtail ‘Sashimi’ Style
Green chilli tiger, Japanese radish
orange tobiko

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Sea Bream Fillet GF
Sweet & sour peppers, fennel salad
ají amarillo emulsion

Spicy Beef Fillet GF
Chilli & garlic, crispy shallots, pickled chilli

Grilled Broccoli VG GF
Chilli garlic, toasted sesame seeds

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Orange & Lime Churros
Milk chocolate & dulce de leche

Manchego Cheesecake V GF
Buckwheat crumble, Manchego cheesecake
& guava sauce

All prices are listed in GBP & are inclusive of VAT.
A discretionary 13.5% service charge will be added to your bill.

V: Vegetarian VG: Vegan GF: Gluten Free