

APERITIVOS

Appetizers

- ◆ **Guacamole con Crocantes 15** VG GF
Guacamole, pico de gallo, corn tortillas

- Garbanzos & Cangrejo 18** GF
Chickpeas dip, picked crab, ají panca
quinoa flat bread

- Cigalas Crujiente con Mojo Verde 20** GF
Crispy langostines, crispy quinoa, green sauce

- Baos con langosta 28**
Lobster, citrus mayo, ají limo coleslaw
Oscietra caviar

- Tostada con Setas y Trufa 25** GF
Wild mushrooms, winter black truffle
rocket cress

- Empanadas de Res Wagyu 32**
Corn empanada, wagyu brisket
guasacaca sauce

- Tacos de Cangrejo 30**
Artic king Crab, avocado, yuzu tobiko

ANTICUCHOS

Marinated chargrilled skewers

- ◆ **Anticuchos de Pollo 15**
Chicken, ají amarillo, garlic

- ◆ **Anticuchos de Rape 15** GF
Monkfish, green tamarillo salsa, coriander

- Anticuchos de Setas 12** VG GF
Grilled field mushrooms, ají panca, parsley

ENSALADAS

Salads

- ◆ **Trio de Maíz 14** VG GF
Josper corn, crispy corn, white corn
sweet onions

- Espinacas Y Manchego 17** V
Baby spinach, candied walnut, goji
cranberry, manchego



SCAN ME!

PLATOS DE COYA

Platters

- Mistura de Ceviches 95**
Selection of 5 COYA favourite ceviches

- Kristal Caviar (30g/50g) 120/190**
COYA reserve caviar with classic and peruvian garnishes

CRUDOS

Citrus cured fish & Peruvian style sashimi

- Ceviche de Lubina y Calamares 18**
Seabass, ají amarillo, sweet potatoes
crispy squid

- Ceviche de Corvina a la Trufa 22**
Stone bass, ponzu, chives
black winter truffle

- Ceviche de Végétal 17** VG GF
Crunchy seasonal vegetables
green jalapeños, cashew nuts

- ◆ **Ceviche de Atún Chifa 19**
Yellowfin tuna, sesame seeds
rice crackers, soy

- Gambas Rojas 25**
Red prawns, yuzu
compressed cucumber, rice craker

- ◆ **Tiradito de Pez Limón 19** GF
Yellowtail, green chilli, radish
orange tobiko

- Tiradito de Vieiras 30**
Scallops, nashi pears, truffle “leche de tigre”
coriander, yuzu tobiko

- Tataki de Res Wagyu 25** GF
Wagyu beef tataki, grilled leeks, cashew nuts

PESCADOS Y MARISCOS

Fish and seafood

- ◆ **Arroz Nikkei 44** GF
Chilean sea bass, rice, lime, ají amarillo

- Bogavante Rostizado y Caviar 120**
Grilled whole lobster, miso butter
Oscietra caviar, purple shiso

- Carabineros a la Parrilla 75**
3 Carabineros prawns, chilli salsa
coriander aioli

- Dorada a la Brasa 64** GF
Whole seabream, coconut, jalapeno
ají panca, tamarind, green papaia salad

AVES Y CARNES

Poultry and meat

- Pato Laqueado 48**
Duck breast, smoked honey
ají panca, physalis

- Asado de Tira de Wagyu con Trufa 80**
Braised wagyu short rib, purple corn glaze
black winter truffle

- Ojo de Bife Picante 56** GF
Spicy rib eye, crispy shallots, star anise

- Chuletas de Borrego 53** GF
Lamb rump, ají panca, yogurt
smoked aubergine caviar

- Tomahawk de Res 250** GF
Australian wagyu tomahawk
truffle & tamarind jus

VEGETABLES Y CEREALES

Vegetables & Cereals

- Papa Seca con Calabaza y Trufa 36** V GF
Butternut squash & celeriac hot pot
peruvian potatoes, black winter truffle

- Papitas con Trufa 16** V GF
New potatoes, huancaína sauce, truffles

- Arroz Chaufa 20**
Stir fried rice, seasonal veggies, criollo salad

- Brócoli 11** VG GF
Sprouting broccoli, sesame seeds

If you have allergies or dietary enquiries please speak to our staff prior to ordering.

Prices are inclusive of VAT.
A discretionary 15% service charge will be added to your bill.

V: Vegetarian VG: Vegan GF: Gluten Free ◆ Signature Dish