

CEVICHES Y TIRADITOS

Citrus cured fish & Peruvian Sashimi

Mistura de Ceviches 31.6

Selection of COYA signature ceviches

◆ Lubina Clásica 8 GF

Sea bass, red onion, sweet potato, choclo

◆ Atún Chifa 8.2

Yellowfin tuna, sesame seeds, rice cracker, soy

Pargo a la Trufa 9.6

Red snapper, truffle, ponzu, chives

Mandarinas 7.2

Sea bream, ginger, lime, mandarin pearls

Esparragos Blancos 5.6

White asparagus, yuzu, plantain, walnut, ají amarillo

Pez Limon 7.8

Yellowtail, green chilli, daikon

Langosta 10.6

Lobster tail, black lime & fermented bean puree

ENSALADAS

Salads

◆ Trio de Maíz 5.6 GF

Josper corn, crispy corn, jumbo corn, red chillies

Achicoria y Manchego 5.8 V

Chicory, XO sauce, aged manchego

Tomate 5.2 VG GF

Heirloom tomatoes, burnt avocado, cotija cheese

ANTICUCHOS

Marinated chargrilled skewers

◆ Pollo 6 GF

Chicken, ají amarillo, garlic

Setas 4.6 VG GF

Setas, forest mushrooms, ají panca, parsley

◆ Res 7.4 GF

Beef fillet, ají panca, coriander



APERITIVOS

Appetizers

◆ Guacamole 6.4 V GF

Avocado, ají amarillo, corn tortillas, prawn crackers

Calamares con Ocopa 6.2 GF

Baby squid, quinoa, Peruvian marigold

Croquetas de Lubina 6

Chilean sea bass croquettes, red chilli

Churros de Papa 8.4 V

Crispy potato, manchego, truffle

Causa Caliente 5.4

Crispy Huayro potato, taramasalata
ají amarillo, manchego

Tartare de Atún 8.8 GF

Yellowfin tuna, charred padron peppers
fermented lime

Maki Roll de Aguacate 6 V GF

Shiitake, ají limo, avocado, quinoa, black sesame

Gyoza de Langostinos 7.2

Prawn & Chilean sea bass gyoza, edamame, ponzu

Baos con Wagyu 9.4

Wagyu short rib, mantou baos, ají amarillo

Tempura de Coliflor 5.8 V

Crispy cauliflower, chipotle, chives, sesame

PESCADOS Y MARISCOS

Fish & seafood

◆ Arroz Nikkei 23 GF

Chilean sea bass, bomba rice, lime, chilli

Escabeche Peruano 27 GF

Char-grilled sea bream In banana leaf
tamarillo, ají panca

Pulpo Rostizado 18

Roasted octopus, potato, bottarga
botija olives, ají amarillo

Langosta al Josper 38 GF

Grilled lobster, smoked ají panca butter

AVES Y CARNES

Poultry & meat

Pollo a la Parrilla 17 GF

Corn fed baby chicken, ají panca, coriander

Chuletas de Borrego 19.4 GF

Lamb chops, smoked aubergine yoghurt

◆ Lomo de Res 24 GF

Spicy beef fillet, crispy shallots, ají limo, star anise

Costillas de Res 20 GF

Beef ribs, miso, ají limo

Bife Angosto Wagyu 46 GF

Wagyu sirloin, grade 7, Peruvian spice rub
chimichurri sauce

VEGETALES Y CEREALES

Vegetables & cereals

Raiz de Apio a la Brasa 9.8 V GF

Celeriac root, miso, cauliflower, yuzu kombi dressing

Cazuela de Hongos 10.4 V GF

Bomba rice hot pot, mushrooms, crispy enoki
seaweed butter

Brocoli 4.4 V GF

Sprouting broccoli, chilli garlic butter, sesame seeds

◆ Patatas Bravas 4.6 V GF

Crispy potatoes, spicy tomato, huancaína

Pure de Papa 8 V GF

Potato espuma, smoked butter, ají amarillo, truffle

All prices are listed in OMR.

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

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

All prices are inclusive of 8% service charge,
5% municipality tax, 4% tourism tax & 5% VAT.

MENU DEGUSTACIÓN

59 per person

Guacamole V GF
Avocado, ají amarillo, corn tortillas

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Ceviche de Lubina Clásica GF
Sea bass, red onions, choclo
sweet potato

Ceviche de Atún Chifa
Yellowfin tuna, sesame seeds
rice cracker, soy

Mandarinas
Sea bream, ginger, lime, mandarin pearls

Ceviche de Pez Limon
Yellowtail, green chilli, daikon

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Anticucho de Pollo GF
Chicken, ají amarillo, garlic

Bao con Res Wagyu
Wagyu short rib, mantou baos, ají amarillo

Achicoria y Manchego V
Chicory, XO sauce, aged manchego

Croquetas de Lubina
Chilean sea bass croquettes, red chilli

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Arroz Nikkei GF
Chilean sea bass, bomba rice
lime, chilli

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

Brocoli V GF
Sprouting broccoli, chilli garlic butter
sesame seeds

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Pastel de Tres Leches
Three milks cake, vanilla ice cream
salted dulce de leche

Tarta de Queso
Lime cheesecake, mango, lemon verbena sorbet

Granizado de Maracuyá GF
Passion fruit granita, pineapple, basil, miso cookies

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MENU DE LUJO

89 per person

Guacamole V GF
Avocado, ají amarillo, corn tortillas

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Churros de Papa V
Crispy potato, manchego, truffle

Gyoza de Langostinos
Prawn & Chilean sea bass gyoza, edamame, ponzu

Croquetas de Wagyu
Crispy Huayro, seared wagyu beef, coriander aioli

Tomate VG GF
Heirloom tomatoes, burnt avocado, cotija cheese

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Langosta
Lobster tail, black lime, & fermented bean puree

Ceviche de Pargo a la Trufa
Red Snapper, truffle, ponzu, chives

Tartare de Atún
Yellowfin tuna, charred padron peppers
fermented lime

Mandarinas
Sea bream, ginger, lime, mandarin pearls

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Langosta al Josper GF
Grilled lobster, smoked ají panca butter

Bife Angosta Wagyu GF
Wagyu sirloin, grade 7, chimichurri sauce
Peruvian spice rub

Patatas Bravas V GF
Crispy potatoes, spicy tomato, huancaína

Pimientos de Padron V GF
Padron peppers, sesame dressing, cancha furikake

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

Tarta de Queso
Lime cheesecake, mango, lemon verbena sorbet

Mousse de Praline GF
Praline mousse, passion fruit
white chocolate ice cream, popping candy

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