

PARA EMPEZAR

Guacamole ♦ VG, GF Charred tomato, red onion, corn tortilla	18
Snow Crab Tacos (2 pcs) Avocado, chilli, lime	22
Wagyu Beef Empanadas (2 pcs) ♦ Salsa de ajo	25
Baby Squid Chicharrones GF Ocopa, quinoa, lime	21
Smoked Shiitake Tacos (2 pcs) V Chalaquita, feta, chipotle	15

CEVICHE Y TIRADITOS

COYA Grand Ceviche & Tiradito Selection of our finest ceviches & tiraditos, featuring Sea Bream • Salmon • Yellowtail • Tuna • Argentinian Prawns Dressed in vibrant leche de tigre Additional Oscietra Caviar (10g)	110 45
Sea Bream Ceviche GF Ají limo, sweet potatoes, choclo	21
Spicy Tuna Ceviche ♦ Chilli, ponzu, sesame, crispy rice	22
Mango Ceviche VG, GF Cucumber, coriander, green chilli, jumbo corn	19
Yellowtail Tiradito Green chilli, daikon, tobiko	24
Bluefin Tuna Tiradito GF Avocado, leche de tigre, jalapeños, truffle	28
Argentinian Prawns Causa Potato, avocado, ají amarillo, tomato	24

TASTING MENU

DISCOVERY MENU • £ 95 PER GUEST

VERDE

Burrata V, GF Grilled peach, candied ají amarillo, huacatay	23
COYA Salad ♦ Chicken, baby gem, quinoa, parmesan, huacatay	25
Corn Trio VG, GF Grilled corn, choclo, cancha	18

PARILLA

Black Angus Rib-Eye (330g) GF Adobo, chimichurri	55
Baby Chicken GF Ají panca, coriander aioli, lemon	34
Octopus a la Oliva Botija olives, tomato, smoked paprika	38
Lamb Chops (3 pcs) Ají panca, smoked aubergine, huacatay	45
Spicy Beef Fillet (250g) GF Chilli, garlic, crispy shallots	48
Salmon GF Ají panca, cucumber, apple, jalapeño	35
Charred Aubergine V, GF Ají rocoto yoghurt, ocopa, pomegranate	24

WHERE SUMMER FINDS US

MONACO • IBIZA • MARBELLA



BEYOND BORDERS

LONDON • DUBAI • ABU DHABI • DOHA • RIYADH
BARCELONA • MUSCAT

CAZUELAS Y CALIENTES

Chilean Sea Bass Cazuela ♦ GF Bomba rice, chilli lime butter, sweet corn purée	54
Arroz Verde VG, GF Peas, courgette, wild mushrooms, truffle, lemon	36
Jumbo Tiger Prawns GF Chilli salsa, lemon	50

PARA COMPARTIR

Prime Rib of Beef (1kg) GF Beef jus, salsa criolla	130
Chilean Wagyu Sirloin BMS 6/7 (400g) GF Chimichurri, guasacaca, salsa criolla	110

ACOMPAÑANTES

COYA Chips ♦ V, GF Smoked tomato, huancaína	14
Chaufa Rice V Stir-fried rice, soy, vegetables	18
Flamed Broccolini V, GF Peruvian chilli butter	14
Garden Leaves Salad VG, GF Pickled shallot, house vinaigrette	12

Origins of our produce
Fish : Zone FAO 87/27/57/41/37 | Meat : France, UK, Spain, Chile, Italy

All prices are listed in GBP & are inclusive of VAT.
A discretionary 13% service charge will be added to your bill.

♦ Global Signature Dish (V) Vegetarian (VG) Vegan (GF) Gluten Free
If you have allergies or dietary enquiries, please speak to our staff prior to ordering.

DISCOVERY MENU

95 per person

Minimum of two guests

Guacamole ♦ VG, GF

Charred tomato & red onion salsa,
corn tortilla

Snow Crab Taco

Avocado, chilli, lime

Wagyu Beef Empanadas

Salsa de ajo



Sea Bream Ceviche GF

Ají limo, sweet potatoes, choclo

Spicy Yellowfin Tuna Ceviche

Chilli, ponzu, sesame, crispy rice

Yellowtail Tiradito

Green chilli, daikon, tobiko



Chilean Sea Bass Cazuela ♦ GF

Bomba rice, chilli lime butter, sweet corn purée

Spicy Beef Fillet GF

Chilli, garlic, crispy shallots

Flamed Broccolini V, GF

Peruvian chilli butter



Churros de Naranja ♦ V

Orange and lime churros, milk chocolate
& dulce de leche sauce

Tarta de Queso V, GF

Manchego cheesecake with buckwheat
& guava sauce

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THE SPIRIT OF COYA



COYA reimagines the flavours of Peru
for the modern world, vibrant yet
refined, rooted in heritage yet inspired
by global influences.

What began in London has become a
worldwide celebration of creativity,
connection, and effortless dining,
where every experience feels both
sophisticated & welcoming.