

THE LUNCH TABLE AT COYA MAYFAIR

Available from Sunday to Friday

35 per guest | 1 Appetizer & 1 Main or 1 Main & 1 Dessert
40 per guest | 1 Appetizer, 1 Main & 1 Dessert
A complimentary glass of rosé with your 40 menu

2025 Côtes de Provence, M. Château Minuty, France - 125ml - 8

APPETIZERS

Choice of one

- Wagyu Beef Tartare

Ají rocoto, baby watercress, capers, egg yolk
- Wood-Fired Endive V, GF

Strawberries, ají mirasol, walnut
- Causa Acebichada

Sea bream, ají amarillo, lime
- Salmon Tiradito

Ají rocoto, citrus

MAINS

Choice of one

- Wagyu Beef Bavette GF

Crispy potatoes, peppers, chimichurri
- Chicken Anticuchero GF

Ají panca, grilled courgette, pickled onion
- Charred Pollock GF

Ají amarillo, tomato, white beans, salsa verde
- Arroz Verde VG, GF

Peas, courgette, wild mushrooms, lemon

DESSERTS

Choice of one

- Churros de Naranja V

Orange & lime churros, milk chocolate & dulce de leche sauce
- Vanilla Brûlée V, GF

Classic vanilla crème brûlée with raspberry jam, raspberry sorbet & quinoa crumble
- Tropical Sundae V, GF

Coconut ice cream, passion fruit coulis, fresh mango, crispy lime & coconut shard

WHERE SUMMER FINDS US
MONACO • IBIZA • MARBELLA

BEYOND BORDERS

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

PARA EMPEZAR

- Guacamole ♦ VG, GF

Charred tomato, red onion, corn tortilla

18
- Baby Squid Chicharrones GF

Ocopa, quinoa, lime

21
- Smoked Shiitake Tacos V (2 pcs)

Chalaquita, feta, chipotle

15

CEVICHES 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
- Yellowtail Tiradito

Green chilli, daikon, tobiko

24
- Argentinian Prawns Causa

Potato, avocado, ají amarillo, tomato

24

VERDE

- Burrata V, GF

Grilled peach, candied ají amarillo, huacatay

23
- COYA Salad ♦

Chicken, baby gem, quinoa, parmesan, huacatay, anchovies

25
- Corn Trio VG, GF

Grilled corn, choclo, cancha

18

PARRILLA

- Black Angus Rib-Eye (330g) GF

Adobo, chimichurri

55
- Baby Chicken GF

Ají panca, coriander aioli, lemon

34
- 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 GF, V

Ají rocoto yoghurt, ocopa, pomegranate

24

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.

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

ACOMPAÑANTES

- COYA Chips ♦ V, GF

Smoked tomato, huancaína

14
- Chaufa Rice V

Stir-fried rice, soy, vegetables

18
- Flamed Broccolini GF, V

Peruvian chilli butter

14
- Garden Leaves Salad VG, GF

Pickled shallot, house vinaigrette

12

POSTRES

- Dessert Platter

COYA's signature selection of our finest desserts, paired with fresh fruits & house made sorbets

72

- Churros de Naranja ♦ V

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

16
- Vanilla Brûlée V, GF

Classic vanilla crème brûlée with raspberry jam, raspberry sorbet & quinoa crumble

15
- Tropical Sundae V, GF

Coconut ice cream, passion fruit coulis, fresh mango, crispy lime & coconut shard

16
- Strawberry Suspiro V, GF

Charred strawberries, caramelised meringue, strawberry sorbet, rhubarb purée, light vanilla cream

15

- Chocolate Espuma

Andoa chocolate mousse, coffee & tonka bean ice cream, cocoa nibs & chocolate sauce

16

- Daily Selection of Ice Creams & Sorbets

A selection of our house made, artisanal ice creams & sorbets

4 / scoop

TASTING MENU

DISCOVERY MENU • £ 95 PER GUEST

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 GF, V

Peruvian chilli butter



Churros de Naranja ♦ V

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

Vanilla Brûlée V, GF

Classic vanilla crème brûlée with raspberry jam,
raspberry sorbet & quinoa crumble

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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.