

SET LUNCH MENU

40 per guest | 1 Appetizer & 1 Main
45 per guest | 1 Appetizer, 1 Main & 1 Dessert

APPETIZERS

Choice of one

Aged 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

Beef Sirloin GF

Crispy potatoes, peppers, chimichurri

Chicken Anticuchero GF

Ají panca, grilled courgette, pickled onion

Charred Hake Fillet 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

CEVICHE Y TIRADITOS

COYA Grand Ceviche & Tiradito 110 Selection of our finest ceviches & tiraditos, featuring Sea Bream • Salmon • Yellowtail • Tuna • Argentinian Prawns Dressed in vibrant leche de tigre Additional Oscietra Caviar (10g)	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	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 72 COYA's signature selection of our finest desserts, paired with fresh fruits & house made sorbets	72
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Churros de Naranja ♦ V Orange & lime churros, milk chocolate & dulce de leche sauce	16
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Vanilla Brûlée V, GF Classic vanilla crème brûlée with raspberry jam, raspberry sorbet & quinoa crumble	15
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Tropical Sundae V, GF Coconut ice cream, passion fruit coulis, fresh mango, crispy lime & coconut shard	16
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Strawberry Suspiro V, GF Charred strawberries, caramelised meringue, strawberry sorbet, rhubarb purée, light vanilla cream	15
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Chocolate Espuma 16 Andoa chocolate mousse, coffee & tonka bean ice cream, cocoa nibs & chocolate sauce	16
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Daily Selection of Ice Creams & Sorbets 4 / scoop A selection of our house made, artisanal ice creams & sorbets	4 / scoop
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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.