

## APERITIVOS

Appetizers

◆ **Guacamole 19** VG GF  
Avocado, ají amarillo, corn tortillas

**Causa Caliente 19**  
Crispy potato, taramasalata, ají amarillo, manchego

**Calamares con Ocopa 21** GF  
Baby squid, quinoa, Peruvian marigold

**Tartare de Atún 26** GF  
Yellowfin tuna, charred padron peppers, fermented lime

**Gyoza de Pescado 16**  
Prawn & Chilean sea bass gyoza, edamame, ponzu

**Tacos de Berenjena 14** V GF  
Aubergine, tzatziki, burnt avocado dust

**Baos con Wagyu 29**  
Wagyu brisket, truffle mayo, wild rocket

## ENSALADAS

Salads

◆ **Trio de Maíz 19** VG GF  
Josper corn, crispy corn, jumbo corn, red chillies

**Espinaca y Manchego 20** V  
Baby spinach, walnuts, goji, manchego, dried cranberry

**Tomate y Cilantro 18** V GF  
Heritage tomatoes, gazpacho dressing, coriander sorbet

## ANTICUCHOS

Marinated chargrilled skewers

◆ **Res 23** GF  
Beef fillet, ají panca, coriander

◆ **Pollo 16** GF  
Chicken, ají amarillo, chives

**Setas 13** VG GF  
Portobello mushroom, ají panca, parsley



SCAN ME!

## ESPECIALES DEL MERCADO

Daily selection of fish & meat

### Caviar

COYA Caviar served with toppings  
& sweet potato pancakes  
(50g) **260** | (100g) **510**

## CEVICHE Y TIRADITOS

Citrus cured fish & Peruvian Sashimi

**Trio de Ceviches 65**  
Selection of 3 COYA signature ceviches

◆ **Lubina Clásica 25** GF  
Sea bass, red onion, sweet potato, choclo

◆ **Corvina a la Trufa 26** GF  
Stone bass, truffle, ponzu, chives

◆ **Atún Chifa 20** GF  
Yellowfin tuna, sesame seeds, rice cracker, soy

**Pez Limon 21**  
Yellowtail, green chilli, daikon

**Viera 26**  
Mediterranean scallop, ají limo, yuzu

**Ceviche de Verano 16** VG  
Vegan ceviche, dragonfruit, watermelon mango, tahini, honeycomb

**Tataki de Res Wagyu 28** GF  
Wagyu beef, cashew nut puree, charred leeks

**Tataki de Atun Nikkei 25** GF  
Yellowfin tuna, ginger and soy leche, caviar

## PESCADOS Y MARISCOS

Fish & seafood

◆ **Arroz Nikkei 60** GF  
Chilean sea bass, bomba rice, lime, chilli

**Langosta al Josper MP** GF  
Grilled lobster from the market, smoked ají panca butter

**Pulpo Adobado 36** GF  
Josper octopus leg, escabeche, avocado, cherry tomato

**Pescado Entero al Carbón MP**  
Whole fish from the market, Peruvian tapenade  
ocopa sauce

## AVES Y CARNES

Poultry & meat

**Pollo a la Parrilla 30** GF  
Corn fed baby chicken, ají panca, coriander

◆ **Lomo de Res 45** GF  
Spicy beef fillet, crispy shallots, ají limo, star anise

**Chuletas de Borrego 50** GF  
Lamb chop, capsicum, smoked yogurt

**Bife Angosto Wagyu 135** GF  
Wagyu sirloin, grade 9, Peruvian spice rub, chimichurri

## VEGETALES Y CEREALES

Vegetables & Cereals

**Trigo de Verano 28** VG  
Wok fried trigo, summer vegetables, jalapeño

**Brocoli 16** V GF  
Sprouting broccoli, chilli garlic butter, sesame seeds

◆ **Patatas Bravas 13** GF  
Crispy potatoes, spicy tomato, huancaína sauce

**Espàrrago 17** VG  
Asparagus, fermented aji amarillo vinaigrette, garlic chips

## MENU DEGUSTACIÓN

160 per person

Minimum of two guests

### Lubina Clásica GF

Sea bass, red onions, choclo  
sweet potato

### Corvina a la Trufa GF

Stone bass, truffle, ponzu, chives

### Atún Chifa GF

Yellowfin tuna, sesame seeds  
rice cracker, soy

### Pez Limon

Yellowtail, green chilli, daikon

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### Anticucho de Pollo GF

Chicken, ají amarillo, garlic

### Espinaca y Manchego V

Baby spinach, walnuts, goji, manchego  
dried cranberry

### Calamares con Ocopa GF

Baby squid, quinoa, Peruvian marigold

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### Lomo de Res GF

Spicy beef fillet, crispy shallots  
ají limo, star anise

### Arroz Nikkei GF

Chilean sea bass, bomba rice  
lime, chilli

### Brocoli V GF

Sprouting broccoli, chilli garlic butter  
sesame seeds

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### Churros de Naranja

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

### Granita Maracuya GF

COYA maracuya macerado granite

All prices are listed in Euros.

Customer is not obliged to pay if the notice of payment  
has not been received (Receipt-invoice)

V: Vegetarian VG: Vegan GF: Gluten Free

## MENU DE LUJO

190 per person

Minimum of two guests

### Guacamole VG GF

Avocado, ají amarillo, corn tortillas

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### Vieira

Mediterranean scallop, ají limo, yuzu

### Causa Caliente

Crispy potato, taramasalata  
ají amarillo, manchego

### Baos con Wagyu

Wagyu brisket, truffle mayo, wild rocket

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### Corvina a la Trufa GF

Stone bass, truffle, ponzu, chives

### Tartare de Atún GF

Yellowfin tuna, fermented lime  
charred padron peppers

### Tataki de Res Wagyu GF

Wagyu beef, cashew nut puree  
charred leeks

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### Bife Angosto Wagyu GF

Wagyu sirloin, grade 9, chimichurri  
Peruvian spice rub

### Langosta al Josper GF

Grilled lobster, smoked ají panca butter

### Espàrragos VG

Asparagus, fermented ají amarillo vinagrette  
garlic chips

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### Pastel de Tres Leches V

Three milks cake, vanilla ice cream  
salted dulce de leche

### Churros de Naranja V

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

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