



COYA

APERITIVOS

Appetizers

Crocantes con Guacamole 13

Corn tortillas, shrimp crackers, guacamole

Croquetas de Lubina 13

Chilean sea bass croquettes, red chilli

Calamares con Ocopa 15 GF

Baby squid, Peruvian marigold, quinoa

CEVICHEs

Cured fish

Mistura de Ceviches 40

Selection of COYA signature ceviches

Lubina Clásica 13 GF

Sea bass, red onions, sweet potato, choclo, cancha

Atún Chifa 15

Yellowfin tuna, soy, sesame seeds, rice cracker

Corvina a la Trufa 18

Stone bass, truffle, ponzu, chives

Hongos VG 14

Wild mushrooms, choclo, crispy shallots & enoki

TIRADITOS

Peruvian sashimi

Pez Limón 17 GF

Yellowtail, green chilli, daikon

Atún Nikkei 17

Yellowfin tuna, sesame seeds, pickled cucumber

Hiramasa a la Trufa 21

Kingfish, dashi, truffle, mushrooms & chives

Tataki de Res 18 GF

Beef tataki, grilled leeks, cashew nut puree & crispy quinoa

TACOS

3 pieces

Salmón 14

Smoked salmon, sriracha cream cheese, chives, kiwicha

Shiitake con Chalaquita 12 V

Grilled shiitake, red onion, tomato salsa, feta, chipotle, salsa ajo

Tostada de Atún 14

Corn tostada, yellowfin tuna, nori seaweed coleslaw, spicy mayo & teriyaki

MENÚ DEGUSTACIÓN

To be experienced by the whole table

Upon request

90 per person

ENSALADAS

Salads

Trio de Maiz 12 VG GF

Josper corn, crispy corn, white corn, onions, mint, red pepper

Kale y Manchego 14 V

Kale, candied walnuts, goji berries, manchego

Picante de Pepino 11 VG GF

Cucumber, green apple, miso, coriander, sesame oil, almonds

ANTICUCHOS

Marinated skewers fired on a charcoal grill

Pollo 13 GF

Chicken, ají amarillo, mirasol

Res 17 GF

Beef fillet, ají panca, coriander

Gambas 16 GF

Tiger prawns, tomato, ají panca, chives

Setas 10 VG GF

Portobello mushrooms, ají panca, parsley

PARA PICAR

Small dishes to share

Baos con Wagyu 21

Wagyu brisket, truffle ceps, rocket cress

Gambas a la Chalaca 21 GF

Argentinian prawns, sweet potato puree, ají amarillo, coriander

Pulpo Rostizado 21

Octopus, sweet potatoes, botija olives, chorizo

CAZUELAS

Iron pots

Arroz Nikkei 42 GF

Miso Chilean sea bass, rice, lime, chilli

Papa Seca con Setas Y Trufa 34 V GF

Peruvian potatoes, wild mushrooms, truffle

AVES Y CARNES

Poultry and meat

Pollo a la Parrilla 25 GF

Corn fed baby chicken, ají panca, coriander, grilled vegetables

Chuletas de Borrego 34 GF

Lamb chops, crushed aubergine caviar, garlic flakes

Lomo de Res 42 GF

Spicy beef fillet, crispy shallots, ají limo, star anise, chilli & garlic paste

Bife de Ancho 42 GF

Rib eye, adobo, chimichurri sauce

Bife Angosto Wagyu 110 GF

Chilean Wagyu sirloin, adobo, chimichurri sauce

PESCADOS Y MARISCOS

Fish and seafood

Lubina Chilena 34 GF

Miso Chilean sea bass, ají amarillo, ají panca coleslaw

Salmón a la Brasa 27 GF

Salmon fillet, stir-fry quinoa, soy, green vegetables

Langostino Tigre 42

Josper tiger prawn, chilli salsa

Escabeche Peruano 32 GF

Char grilled sea bream in banana leaf, tamarind, ají panca, moscatel

ACOMPAÑANTES

Side dishes

Patatas Bravas 9 V GF

Crispy potatoes, spicy tomato, huancaína sauce

Berenjena 9 VG GF

Aubergine, miso, sesame oil

Brócoli 9 VG GF

Sprouting broccoli, sesame seeds, chilli & garlic

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If you have allergies or dietary enquiries please speak to our staff prior to ordering.
A discretionary 13.5% service charge will be added to your bill.

V: Vegetarian VG: Vegan GF: Gluten Free



COYA

LUNCH HOUR MENU

45 per person

TO START

A SELECTION OF 3

Calamares con Ocopa GF
Baby squid, peruvian marigold, quinoa

Tacos del Dia (2 pcs)
Daily choice of tacos

Trío de Maíz VG GF
Josper corn, crispy corn, white corn, sweet onions

Picante de Pepino VG GF
Cucumber, green apple, miso, coriander, sesame oil, almonds

Kale y Manchego V
Kale, candied walnuts, goji berries, manchego

Ceviche de Lubina Clásico GF
Seabass, red onion, sweet potato, choclo, cancha

Ceviche de Atún Chifa
Albacore tuna, sesame seeds, rice crackers, soy

Ceviche de Hongos VG
Wild mushrooms, choclo, crispy shallots & enoki

Anticuchos de Pollo GF
Chicken, ají amarillo, mirasol

Antichucho de Setas VG GF
Portobello mushrooms, ají panca, parsley

MAIN COURSES

SELECTION OF 1

Papa Seca con Setas Y Trufa V GF
Peruvian potatoes, wild mushrooms, truffle

Salmón a la Brasa GF
Salmon fillet, stir-fry rice, soy, green vegetables

Pollo a la Parrilla GF
Corn fed chicken supreme, ají panca, coriander, grilled vegetables

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

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

Bife de Ancho GF **14**
Rib eye, adobo, chimichurri sauce

DESSERTS

Churros de Naranja 6
Orange and lime churros, milk chocolate & dulce de leche

Tarta de Queso 6 GF
Vanilla and lime cheesecake, guava sauce, lime and coriander caviar

Available Monday to Friday (excluding public holidays) for a maximum of 6 people.
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