



COYA

APERITIVOS

Appetizers

Crocantes con Guacamole 15 VG GF
Corn tortillas, guacamole

Croquetas de Lubina 17
Chilean sea bass croquettes, red chilli

Calamares con Ocopa 17 GF
Baby squid, Peruvian marigold, quinoa

CEVICHE

Cured fish

Mistura de Ceviches 44
Selection of COYA signature ceviches

Lubina Clásica 15 GF
Sea bass, red onions, sweet potato, choclo, cancha

Atún Chifa 17
Yellowfin tuna, soy, sesame seeds, rice cracker

Corvina a la Trufa 20
Stone bass, truffle, ponzu, chives

Hongos 16 VG
Wild mushrooms, choclo, crispy shallots & enoki

TIRADITOS

Peruvian sashimi

Pez Limón 19 GF
Yellowtail, green chilli, daikon

Atún Nikkei 19
Yellowfin tuna, sesame seeds, pickled cucumber

Hiramasa a la Trufa 23
Kingfish, dashi, truffle, mushrooms & chives

Tataki de Res 20 GF
Beef tataki, grilled leeks, cashew nut puree & crispy quinoa

TACOS

3 pieces

Salmón 16
Smoked salmon, sriracha cream cheese, chives, kiwicha

Shiitake con Chalaquita 14 V
Grilled shiitake, red onion, tomato salsa, feta, chipotle, salsa ajo

Tostada de Atún 16
Corn tostada, yellowfin tuna, nori seaweed coleslaw, spicy mayo & teriyaki

MENÚ DEGUSTACIÓN

To be experienced by the whole table

Sunday - Wednesday 12-2pm & 6-9:30pm

Thursday 12-2pm & 6-10:30pm

Saturday 6-10:30pm

90 per person

ENSALADAS

Salads

Trio de Maiz 14 VG GF
Josper corn, crispy corn, white corn, onions, mint, red pepper

Kale y Manchego 16 V
Kale, candied walnuts, goji berries, manchego

Picante de Pepino 12 VG GF
Cucumber, green apple, miso, coriander, sesame oil, almonds

ANTICUCHOS

Marinated skewers fired on a charcoal grill

Pollo 15 GF
Chicken, aji amarillo, mirasol

Res 19 GF
Beef fillet, aji panca, coriander

Gambas 17 GF
Tiger prawns, tomato, aji panca, chives

Setas 12 VG GF
Portobello mushrooms, aji panca, parsley

PARA PICAR

Small dishes to share

Baos con Wagyu 23
Wagyu brisket, truffle ceps, rocket cress

Gambas a la Chalaca 23 C
Argentinian prawns, sweet potato puree, aji amarillo, coriander

Pulpo Rostizado 22
Octopus, sweet potatoes, botija olives, chorizo

CAZUELAS

Iron pots

Arroz Nikkei 44 GF
Miso Chilean sea bass, rice, lime, chilli

Papa Seca con Calabaza Y Trufa 36 V GF
Peruvian potatoes, pumpkin, truffle

AVES Y CARNES

Poultry and meat

Pollo a la Parrilla 27 GF
Corn fed baby chicken, aji panca, coriander, grilled vegetables

Chuletas de Borrego 36 GF
Lamb chops, crushed aubergine caviar, garlic flakes

Lomo de Res 44 GF
Spicy beef fillet, crispy shallots, aji limo, star anise, chilli & garlic paste

Bife de Ancho 350g 44 GF
Rib eye, adobo, chimichurri sauce

Bife Angosto Wagyu 111 GF
Chilean Wagyu sirloin, adobo, chimichurri sauce

PESCADOS Y MARISCOS

Fish and seafood

Lubina Chilena 36 GF
Miso Chilean sea bass, aji amarillo, aji panca coleslaw

Salmón a la Brasa 29 GF
Salmon fillet, stir-fry quinoa, soy, green vegetables

Langostino Tigre 44
Josper tiger prawn, chilli salsa

Escabeche Peruano 33 GF
Char grilled sea bream in banana leaf, tamarind, aji panca, moscatel

ACOMPAÑANTES

Side dishes

Patatas Bravas 11 V GF
Crispy potatoes, spicy tomato, huancaína sauce

Berenjena 11 VG GF
Aubergine, miso, sesame oil

Brócoli 11 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 15% service charge will be added to your bill.

V: Vegetarian VG: Vegan GF: Gluten Free



COYA

LUNCH HOUR MENU

50 per person

TO START

A SELECTION OF 3

Calamares con Ocopa

Baby squid, Peruvian marigold, quinoa

Tacos del Dia

Daily choice of tacos

Trio de Maíz VG GF

Josper corn, crispy corn, white corn, sweet onions

Kale Y Manchego V

Kale, candied walnut, goji, cranberry, manchego

Tiradito de

Hiramasa con Trufa

Kingfish, dashi, truffle oil, chives

Ceviche de Lubina Clásica GF

Seabass, red onion, sweet potato, white corn

Ceviche de Atún Chifa

Albacore tuna, sesame seeds, rice crackers, soy

Anticuchos de Pollo GF

Chicken, ají amarillo, garlic

Anticuchos de Setas VG GF

Portobello mushrooms, ají panca, parsley

MAIN COURSES

SELECTION OF 1

Papa Seca con

Calabaza y Trufa V GF

Peruvian potatoes, pumpkin, winter truffles

Arroz Nikkei GF

Chilean sea bass, rice, lime, chilli

Salmón a la Brasa GF

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

Pollo a la Parrilla GF

Corn fed baby chicken, ají panca, coriander

Lomo de Res GF

Spicy beef, crispy shallots, ají limo, star anise

Bife de Ancho GF **15**

Rib eye, adobo, chimichurri sauce

DESSERTS

Churros de Naranja 8

Orange and lime churros, milk chocolate & dulce de leche

Tarta de Queso 8

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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