



# 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

## CEVICHEs

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 VG 16**  
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** GF  
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 - Friday 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, poached egg

## 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 C: Crustaceans



# 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 GF 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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