



## 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 15% 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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