



# COYA

## LUNCH HOUR MENU

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

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  
Vanilla and lime cheesecake, guava sauce, lime and coriander caviar

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A discretionary 15% service charge will be added to your bill.

V: Vegetarian VG: Vegan GF: Gluten Free