



COYA

APERITIVOS

Appetizers

Guacamole 13 VG GF
Corn tortilla, guacamole

Bao pulled Wagyu 25
Chipotle, red onion

Squid and Ocopa 16
Fried squid, peruvian marigold, quinoa, ocopa sauce

Corn empanadas 14 GF
Pulled chicken, garlic sauce

TACOS

3 pieces

Salmon 14
Avocado, amarillo chili, chives

Asparagus 12 V
Grilled asparagus, garlic chips, amarillo chili

ENSALADAS

Salads

Burrata 24 V
Rhubarb, olives, coriander, panko

Spicy tomatoes 21 VG
Seasonal tomatoes, tamarillo, spicy gazpacho

Quinoa 22 VG
Mixed quinoa, cherry tomatoes, green beans, marinated onions, rocoto chili

CEVICHES & TIRADITOS

Citrus cured fish & peruvian sashimi

Sea bass 26 GF
Red onion, sweet potato, white corn

Spicy Albacore tuna 31
Sesame, soy, rice crackers

Beef tataki 18 GF
Beef tataki, grilled leeks, cashew nuts

Albacore tuna tiradito 26
Albacore tuna, chimichuri, ginger, lime, soy

BRUNCH

Avocado toast 20 V
Poached eggs, chia seeds, onion escabèche

Fried eggs and smoked salmon 20
Crispy potatoes, aioli

PLAROS FUERTES

Main dishes to share

Chilean Sea Bass cazuela 42 GF
Chilean Sea Bass, rice, lime, chili

Quinoa cazuela 25 VG GF
Spinach, bok choy, broccoli, green chili sauce, spring onion

Grilled salmon 30 GF
Pan fried quinoa, soy, green vegetables

Grilled Tiger Prawn 36 GF
Chili-chimichuri sauce

Octopus 30
Sweet potatoes, botija olives, chorizo, sweet paprika

Charcoal grilled Seabream 10/100gr GF
Seasonal vegetables, amarillo chili, coriander, chives

Grilled corn fed baby chicken 27 GF
Panca chili, coriander

Sipcy beef fillet 39 GF
Crispy shallots, limo chili, star anise

ACOMPAÑANTES

Side dishes

Crispy potatoes 10 V GF
Spicy tomatoe sauce, huancaína sauce

Grilled broccoli 10 VG
Chilli garlic sauce, sesame seeds

From 12:30pm until 2:30pm

Prices in euro, net of tax, service included
If you have allergies or dietary enquiries please speak to our staff prior of ordering

V: Vegetarien VG: Vegan GF: Gluten free



COYU