



COYA

## MENU DE AMANECER

£70 per person

**Anticucho de Pollo** GF

Chicken, ají amarillo, garlic

**Croquetas de Lubina**

Chilean sea bass croquettes, red chilli

**Tacos de Shiitake con Chalaquita** V GF

Grilled shiitake, chipotle, avocado, coriander

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**Ceviche de Lubina Clásico** GF

Sea bass, red onion, sweet potato, white corn

**Tiradito de Pez Limón**

Yellowtail, green chilli, radish

**Trio de Maiz** VG GF

Josper corn, crispy corn, white corn, onions, mint, red pepper

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**Salmón a la Brasa** GF

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

**Pollo a la Parrilla** GF

Corn-fed baby chicken, ají panca, coriander

**Brócoli** VG GF

Tenderstem broccoli, sesame seed

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**Churros de Naranja** V

Orange and lime churros, milk chocolate & dulce de leche

**Tarta de Queso** GF

Cheesecake with Mora sauce, Kiwicha tuile and blueberry sorbet

If you have allergies or dietary enquiries please speak to our staff prior to ordering  
A 15% service charge will be added to your bill

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V: Vegetarian GF: Gluten Free VG: Vegan



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## MENU DEL AIRE

£90 per person

### **Crocantes con Guacamole** GF V

Corn tortillas, amarillo, plantain, guacamole

### **Tostada de Atún** GF

Corn tostada, yellowfin tuna, seaweed salad, spicy mayo

### **Anticucho de Pollo** GF

Chicken, ají amarillo, garlic

### **Bao de Wagyu**

Pulled wagyu, truffle emulsion, rocket cress

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### **Ceviche de Lubina Clásico** GF

Sea bass, red onion, sweet potato, white corn

### **Ceviche de Atún Chifa**

Yellowfin tuna, sesame seeds, rice crackers, soy

### **Ceviche de Corvina a la Trufa**

Stone bass, truffles, ponzu, chives

### **Tiradito de Pez Limón** GF

Yellowtail, green chilli, radish, orange tobiko

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### **Arroz Nikkei** GF

Chilean sea bass, rice, lime, chilli

### **Lomo de Res** GF

Spicy beef fillet, crispy shallots, ají limo, star anise

### **Brócoli** VG GF

Tenderstem broccoli, sesame seed

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### **Churros de Naranja** V

Orange and lime churros, milk chocolate & dulce de leche

### **Tarta de Queso** GF

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

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## MENU DEL MAR

£110 per person

**Crocantes con Guacamole y Chalaquita** GF  
Corn tortillas, guacamole, amarillo

**Anticucho de Res** GF  
Beef fillet, ají panca, coriander

**Tostada de Atún** GF  
Corn tostada, yellowfin tuna, seaweed salad, spicy mayo

**Bao de Camarones**  
King prawns, spicy mayo, spring onion

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**Ceviche de Lubina Clásico** GF  
Sea bass, red onion, sweet potato, white corn

**Ceviche de Atún Chifa**  
Yellowfin tuna, sesame seeds, rice crackers, soy

**Tiradito de Hiramasa**  
Kingfish, dashi, truffle oil, chives

**Tataki de Res** GF  
Beef tataki, grilled leeks, cashew nuts

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**Papa Seca con Calabaza Y Trufa** V GF  
Peruvian potatoes, butternut squash, poached eggs, black truffle

**Pato Laqueado**  
Duck breast, smoked honey, ají panca, physalis

**Dorada a la Brasa**  
Seabream, chimichurri, pil pil

**Patatas Bravas** V GF  
Crispy potatoes, spicy tomatoes, huancaína sauce

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**Churros de Naranja** V  
Orange and lime churros, milk chocolate & dulce de leche

**Tres Leches** V  
Three milks cake, vanilla ice cream and salted dulce de leche

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## MENU DEL TIERRA

£130 per person

**Guacamole con Crocantes y Chalaquita** GF  
Guacamole, pico de gallo, corn tortillas

**Empanadas de Carne** GF  
Corn empanadas, pulled wagyu beef, garlic sauce

**Tostada de Atún y Caviar**  
Tuna tartar, Oscietra Reserve, cured egg yolk

**Bao de Camarones**  
King prawns, spicy mayo, spring onion

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**Ceviche de Lubina y Langostino Alistado**  
Sea bass, red prawns, coconut, plantain, ají limo

**Ceviche de Atún Chifa**  
Yellowfin tuna, sesame seeds, rice crackers, soy

**Tiradito de Hiramasa**  
Kingfish, dashi, truffle oil, chives

**Tataki de Res** GF  
Beef tataki, grilled leeks, cashew nuts

**Espinacas y Manchego** V  
Baby spinach, candied walnuts, goji berries, manchego

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**Arroz Caldoso con Gambas** GF  
Bomba rice, bisque, tiger prawns, shiso, crema fresca

**Costilla de Res** GF  
Beef tomahawk, chimicurri & guasacaca

**Cebada Chaufa** V  
Stir-fry barley, egg, spring onion, soy sprouts

**Papitas con Trufa** V  
New potatoes, truffled Huancaína, manchego

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**Bandeja de Postres**  
COYA signature dessert selection

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