



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

Croquetas de Lubina (3 pcs)
Chilean sea bass croquettes, red chilli

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 corvina a la Trufa
Stone bass, truffles, ponzu, chives

Ceviche de Hongos VG
Wild mushrooms, choclo, crispy shallots & enoki

Anticuchos de Pollo GF
Chicken, aji amarillo, mirasol

Antichucho de Setas VG GF
Portobello mushrooms, aji 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, aji panca, coriander, grilled vegetables

Arroz Nikkei GF
Miso Chilean sea bass, rice, lime, chilli

Lomo de Res GF
Spicy beef, crispy shallots, aji limo, star anise

Bife de Ancho GF **13**
Rib eye, adobo, chimichurri sauce

Langostine Tigre **10**
Josper tiger prawn, chilli salsa

DESSERTS

Churros de Naranja **6**
Orange and lime churros, milk chocolate & dulce de leche

Piña Colada GF VG **6**
Caramalised pineapple, passion caramel, coconut sorbet

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A discretionary 13.5% service charge will be added to your bill.

V: Vegetarian VG: Vegan GF: Gluten Free