



# COYA

## LUNCH HOUR MENU

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, 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 **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

Available Monday to Friday (excluding public holidays) for a maximum of 6 people.  
A discretionary 13.5% service charge will be added to your bill.

V: Vegetarian VG: Vegan GF: Gluten Free