



COYA

## MENÚ DEGUSTACIÓN

To be experienced by the whole table

Sunday - Wednesday 12-2pm & 6-9:30pm

Thursday 12-2pm & 6-10:30pm

Saturday 6-10.30pm

90 per person

### **Crocantes con Guacamole GF**

Corn tortillas, amarillo,  
plantain, guacamole

### **Tostada de Atún**

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**

Yellowtail, green chilli, radish,  
orange tobiko

### **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 & lime cheesecake, Guava sauce,  
lime and coriander caviar

If you have allergies or dietary enquiries please speak to our staff prior to ordering. A discretionary 15% service charge will be added to your bill | [coyarestaurant.com](http://coyarestaurant.com) | [@coyamayfair](https://www.instagram.com/coyamayfair) | [#coyamayfair](https://www.facebook.com/coyamayfair)

V: Vegetarian GF: Gluten Free VG: Vegan