



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 Coco and Maracuya GF

Coco mousse, meringue, mango and passion fruit sauce, exotic sorbet

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 | [@coyamayfair](https://www.instagram.com/coyamayfair) | [#coyamayfair](https://www.facebook.com/coyamayfair)

V: Vegetarian GF: Gluten Free VG: Vegan