



# COYA

## APERITIVOS

Appetizers

### Guacamole 11 GF

Corn tortillas, shrimp crackers, guacamole

### Calamares Fritos con Ocopa 13 GF

Baby squid, Peruvian marigold, quinoa

### Cerdo Bao 12

Pulled pork, chipotle, salsa criolla

## TACOS

(3 pcs)

### Cangrejo de Concha Blanda 16 GF

Soft shell crab, yuzu, avocado, aji panca coleslaw

### Tacos de Espàrragos 10 V

Asparagus, aji amarillo, queso fresco

### Tostadas de Atún 12

Corn tostada, yellowfin tuna, seaweed salad, spicy mayo

## ENSALADAS

Salads

### Trio de Maíz 10 VG GF

Josper corn, crispy corn, white corn, sweet onions

### Kale y Manchego 11 V

Kale, candied walnuts, goji, manchego, dried cranberry

## CEVICHES

Citrus cured fish

### Mistura de Ceviches 34

Selection of COYA signature ceviches

### Ceviche de Lubina Clásico 11 GF

Sea bass, red onion, sweet potato, white corn

### Ceviche de Atún Chifa 13

Yellowfin tuna, soy, sesame seeds, rice cracker

### Corvina a la Trufa 16

Stone bass, truffle, ponzu, chives

### Ceviche de Alcachofas 11 VG GF

Smoked purple artichoke, aji rocoto, mint

## TIRADITOS

Peruvian sashimi

### Tiradito de Pez Limón 15

Yellowtail, green chilli, radish

### Tiradito de Atún Nikkei 13 GF

Yellowfin tuna, chimichurri, ginger & soy leche

### Tataki de Res 13 GF

Beef tataki, grilled leeks, cashew nuts

## ANTICUCHOS

Marinated skewers fired on charcoal grill (3 pcs)

### Pollo 10 GF

Chicken, aji amarillo, garlic

### Res 16 GF

Beef, aji panca, coriander

### Setas 8 VG GF

Forest mushrooms, aji panca, parsley

## PLATOS FUERTE

Main courses to share

### Arroz Nikkei 40 GF

Chilean sea bass, rice, lime, chilli

### Papa Seca con Setas y Trufa 31 V GF

Peruvian potatoes, wild mushrooms, truffles

### Salmón a la Brasa 25 GF

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

### Lubina Chilena 31 GF

Chilean sea bass, aji amarillo, aji panca, coleslaw

### Langostino Tigre 38

Grilled prawn, chilli - chimichurri sauce

### Pollo a la Parrilla 23 GF

Corn fed baby chicken, aji panca, coriander

### Bife de Ancho 38 GF

Dry aged beef ribeye, adobo salt, chimichurri sauce

### Costillas de Cerdo 23 GF

Pork back ribs, tamarind glaze, cashew nuts

### Solomillo de Res 38 GF

Beef fillet, crispy shallot, aji limo

## ACOMPAÑANTES

Side dishes

### Patatas Bravas 8 V GF

Crispy potatoes, spicy tomatoes, huancaína sauce

### Berenjena 8 VG GF

Aubergine, miso, lime

### Brocoli 8 VG GF

Sprouting broccoli, sesame seeds

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A discretionary 12.5% service charge will be added to your bill.

If you have allergies or dietary enquiries please speak to our staff prior to ordering.

V: Vegetarian VG: Vegan GF: Gluten Free