



COYA

APERITIVOS

Appetizers

Crocantes con Guacamole 13 GF
Corn tortillas, shrimp crackers, guacamole

Calamares Fritos con Ocopa 15 GF
Baby squid, Peruvian marigold, quinoa

Baos de Cerdo 14
Pulled pork, chipotle, salsa criolla

TACOS

(3 pcs)

Cangrejo de Concha Blanda 17 GF
Soft shell crab, yuzu, avocado, aji panca coleslaw

Shiitake con salsa Chalaquita 12 V
Grilled shiitake, avocado, red onion & tomato salsa

Tostadas de Atún 14
Corn tostada, yellowfin tuna, seaweed salad, spicy mayo

ENSALADAS

Salads

Trio de Maíz 12 VG GF
Josper corn, crispy corn, white corn, sweet onions

Kale y Manchego 14 V
Kale, candied walnuts, goji, manchego, dried cranberry

CEVICHE

Citrus cured fish

Ceviche de Lubina Clásico 13 GF
Sea bass, red onion, sweet potato, white corn

Ceviche de Atún Chifa 15
Yellowfin tuna, soy, sesame seeds, rice cracker

Corvina a la Trufa 18
Stone bass, truffle, ponzu, chives

Ceviche de Alcachofas 14 VG GF
Smoked purple artichoke, aji rocoto, vanilla

TIRADITOS

Peruvian sashimi

Tiradito de Pez Limón 17
Yellowtail, green chilli, radish

Tiradito de Atún Nikkei 17 GF
Yellowfin tuna, chimichurri, ginger & soy leche

Tataki de Res 18 GF
Beef tataki, grilled leeks, cashew nuts

ANTICUCHOS

Marinated skewers fired on charcoal grill (2 pcs)

Pollo 13 GF
Chicken, aji amarillo, garlic

Res 17 GF
Beef, aji panca, coriander

Setas 10 VG GF
Forest mushrooms, aji panca, parsley

PLATOS FUERTE

Main courses to share

Arroz Nikkei 42 GF
Chilean sea bass, rice, lime, chilli

Papa Seca con Setas y Trufa 34 V GF
Peruvian potatoes, wild mushrooms, truffles

Salmón a la Brasa 27 GF
Salmon fillet, stir-fry quinoa, soy, green vegetables

Lubina Chilena 34 GF
Chilean sea bass, aji amarillo, coleslaw

Langostino Tigre 42
Grilled prawn, chilli - chimichurri sauce

Pollo a la Parrilla 25 GF
Corn fed baby chicken, aji panca, coriander

Bife de Ancho 42 GF
Dry aged beef ribeye, adobo salt, chimichurri sauce

Solomillo de Res 42 GF
Beef fillet, crispy shallot, aji limo

ACOMPAÑANTES

Side dishes

Patatas Bravas 9 V GF
Crispy potatoes, spicy tomatoes, huancaína sauce

Berenjena 9 V GF
Aubergine, miso, lime

Brocoli 9 VG GF
Sprouting broccoli, sesame seeds

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A discretionary 14% 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