



COYA

APERITIVOS

Appetizers

Crocantes con Guacamole 15 VG GF
Corn tortillas, blue corn tortillas, guacamole

Calamares Fritos con Ocopa 17 GF
Baby squid, Peruvian marigold, quinoa

Baos de Cerdo 16
Pulled pork, chipotle, salsa criolla

Croquetas de Lubina 15
Chilean sea bass croquettes, red chilli

TACOS

(3 pcs)

Cangrejo de Concha Blanda 19 GF
Soft shell crab, yuzu, avocado, aji limo coleslaw

Tacos de Calabaza 13 V
Delica pumpkin, aji amarillo, pickled onion

Tostadas de Atún 16
Corn tostada, yellowfin tuna, seaweed salad, spicy mayo

Salmon tacos 16
Smoked salmon, aji amarillo cream cheese, chives

ENSALADAS

Salads

Trio de Maíz 14 VG GF
Josper corn, crispy corn, white corn, sweet onions

Kale y Manchego 17 V
Kale, candied walnuts, goji berries, manchego

CEVICHES

Citrus cured fish

Ceviche de Lubina Clásico 15 GF
Sea bass, red onion, sweet potato, white corn

Ceviche de Atún Chifa 17
Yellowfin tuna, soy, sesame seeds, rice cracker

Corvina a la Trufa 20
Stone bass, truffle, ponzu, chives

Hongos 16 VG
Wild mushrooms, choclo, crispy shallot and enoki

Mistura de ceviches 44
Selection of COYA signature ceviches

TIRADITOS

Peruvian sashimi

Tiradito de Pez Limón 19
Yellowtail, green chilli, radish

Tiradito de Atún Nikkei 19 GF
Yellowfin tuna, chimichurri, ginger & soy leche

Tataki de Res 20 GF
Beef tataki, grilled leeks, cashew nuts

Hiramasa a la Trufa 23
Kingfish, dashi, truffle, mushrooms and chives

ANTICUCHOS

Marinated skewers fired on charcoal grill (2 pcs)

Pollo 15 GF
Chicken, aji amarillo, garlic

Res 19 GF
Beef, aji panca, coriander

Setas 12 VG GF

PLATOS FUERTE

Main courses

Arroz Nikkei 44 GF
Chilean sea bass, rice, lime, chilli

Papa Seca con Calabaza y Trufa 36 V GF
Peruvian potatoes, butternut squash, black truffle

Salmón a la Brasa 29 GF
Salmon fillet, stir-fry quinoa, soy, green vegetables

Lubina Chilena 36 GF
Chilean sea bass, aji amarillo, coleslaw

Langostino Tigre 44
Grilled prawn, chilli - chimichurri sauce

Pollo a la Parrilla 27 GF
Corn fed baby chicken, aji panca, coriander

Bife de Ancho 44 GF
Dry aged beef ribeye, adobo salt, chimichurri sauce

Solomillo de Res 44 GF
Beef fillet, crispy shallot, aji limo

Chuletas de Cordero 36 GF
Lamb chops, crushed aubergine caviar, garlic chips

Quinoa Sofrita 23 VG
Stir fried quinoa, seasonal veggies, spring onion, soy sprouts

ACOMPAÑANTES

Side dishes

Patatas Bravas 11 V GF
Crispy potatoes, spicy tomatoes, huancaína sauce

Berenjena 11 VG GF
Aubergine, miso, lime

Brócoli 11 VG GF
Sprouting broccoli, sesame seeds

Follow us @coyacity #coyacity

A discretionary 15% 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