



# COYA

## APERITIVOS

Appetizers

### Guacamole 13 GF

Corn tortillas, shrimp crackers, guacamole

### Calamares Fritos con Ocopa 15 GF

Baby squid, Peruvian marigold, quinoa

### Cerdo Bao 14

Pulled pork, chipotle, salsa criolla

## TACOS

(3 pcs)

### Cangrejo de Concha Blanda 17 GF

Soft shell crab, yuzu, avocado, aji panca coleslaw

### Tacos de Espàrragos 13 V

Asparagus, aji amarillo, queso fresco

### 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

## CEVICHES

Citrus cured fish

### Mistura de Ceviches 40

Selection of COYA signature ceviches

### 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, mint

## 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, aji panca, 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

### Costillas de Cerdo 27 GF

Pork back ribs, tamarind glaze, cashew nuts

### 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 VG GF

Aubergine, miso, lime

### Brocoli 9 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