**APPETIZERS**

- Guacamole 58
  Avocado, corn tortillas, shrimp crackers
- Tuna Aburi Nigiri 66
  Flame seared yellowfin tuna, wasabi mayonnaise, tenyaki dressing, Oscietra caviar
- Corn Arepas 68 GF
  Braised corn with beans, burrata, avocado, lime
- King Crab Toasts 98
  Norwegian king crab, mango, celeriac miso puree, lemon
- Wagyu Beef Bao 78
  Beef cheek, passion fruit, pickled cucumber
- Grilled Corn 52 V
  Whole corn, tamarind soy butter, manchego, dried lime
- Yellowfin Tuna Tartare 88 GF
  Oscietra caviar, pink peppercorn, panca chilli, crackers
- Stuffed Squid 68
  Squid, wok rice, lemon grass aioli
- Potato Chorros 52 Seasonal
  Manchego, truffle, huancaina sauce
- Wagyu Beef Pastry with Truffle 82
  Beef ribs, avocado, mirasol chilli
- Crispy Calamari 58 GF
  Quinoa, black mint dressing
- Padron Pepper 48 V
  Soy butter, cured egg yolk, Botija olive, white balsamic
- Potato Croquettes 52
  Huayro potato, taramasalata, amarillo chilli, manchego
- Wagyu Beef Tartare 68
  Crispy huayro potato, pickled radish, panca chilli
- Tiger Prawn Maki Roll 78
  Pumipkin, XO sauce, bonito, escabeche
- Wagyu Beef Maki Roll 82 GF
  Veal bacon, enoki mushroom, mustard
- Torched Sea Bream Maki Roll 74
  Sweet potato, tiger milk, coniander
- Grilled Chicken Taco 64 GF
  Biep pepper, manchego, Botija olive
- Salmon Taco 60
  Salmon, avocado, aji amarillo

**SALADS**

- Burrata 98 V GF
  Pomegranate, pickled limo chilli, Botija olives, tomatoes, grapes
- Cucumber and Apple Salad 49 VG GF
  Miso, pickled jalepeno chilli, concider, sesame oil, almonds
- Kale Salad 55 V
  Candied walnuts, goji berries, manchego, dried cranberries miso apple dressing
- Corn Salad 54 VG GF
  Grilled corn, crispy corn, jumbo corn, chilli dressing

**PERUVIAN SASHIMI**

- Flame Seared Amberjack 86
  Amberjack, beetroot, pumpkin aioli, aji amarillo
- Grilled Argentinian Prawns 88 GF
  Sweet potato, tomato salsa, pickled jalapeño, seaweed
- Seared Yellowfin Tuna 58
  Tenyaki dressing, sriacha mayonnaise, pickled cucumber
- Yellowtail 88
  Green chilli, daikon, tobiko
- Grilled Octopus 74 GF
  Mango salsa, Botija olives

**PERUVIAN CEVICHE**

- COYA Signature Platter 298
  Selection of Chef’s favorite ceviches
- Classic Sea Bass 72 GF
  Sweet potato, red onion, jumbo corn, crispy corn
- Sea Bream 68 GF
  Smoked coconut, cider, banana blossom, basil oil
- Salmon 54
  Tomato, basil, white balsamic, ikura
- Red Snapper 88
  Truffle ponzo, chives, rice cracker
- Spicy Yellowfin Tuna 74 GF
  Chilli, garlic, sesame seeds, rice cracker, soy
- Wild Mushroom 46 VG GF
  Jumbo corn, shallots, crispy enoki mushrooms

**GRILLED SKEWERS**

- Tiger Prawn 67 GF
  Panca chili, chives
- Portobello Mushroom 42 VG GF
  Panca chili, parsley
- Chicken 52 GF
  Amanillo chilli glaze, garlic, chives
- Beef Fillet 78 GF
  Panca chili, coniander, chives

**FISH & SEAFOOD**

- Grilled Lobster 590
  Bombar rice, amarillo chili, saffron aioli, Oscietra caviar
- Tiger Prawns Thermidor
  Tiger prawns, aji amarillo, truffle thermidor sauce
- Grilled Tiger Prawns
  Yuzu Kosho, chimichurri sauce
  250g 278 125g 146
- Crispy Octopus with Potato Puree 178
  Bottarga, Botija olive, amarillo chilli, smoked paprika
  Additional Truffle Seasonal
- Grilled Sea Bream wrapped in Banana Leaf 79 GF
  Escabeche, tamarillo, panca chilli, moscatel vinegar
  Whole 274 | Fillet 142
- Grilled Salmon with Miso 128
  Barley, seaweed, mustard

**POULTRY & MEAT**

- Grilled Corn Fed Baby Chicken 152
  Panca chilli, grilled vegetables, conider aioli
- Grilled Lamb Chops 228 GF
  Fig and amarillo chilli chutney, chives
- Slow Cooked Beef Ribs 218
  Miso, limo chilli, soy glaze
- Spicy Beef Fillet 248
  Spicy shallots, chilli, garlic
- Grilled Wagyu Sirion (300g) grade 7 490 GF
  Peruvian spice rub, chimichurri sauce
  Additional Iron Pot Rice 98
- Grilled Wagyu Rib-Eye (500g) grade 7 490 GF
  Peruvian spice rub, chimichurri sauce
  Additional Iron Pot Rice 98
- Grilled T-Bone Steak (700g)
  Peruvian spice rub, charcoal baked sweet potato
  Additional Iron Pot Rice 98
  Wagyu, grade 7 888 | Angus, grade 4 588

**IRON POTS**

- Chilean Sea Bass Rice 229
  Bombar rice, lime, chilli, sweetcorn purée
- Quinoa and Pumpkin 98 V GF
  Ricotta, limo chilli, tomatoes
- Peruvian Potato and Mushrooms Seasonal V GF
  Crispy enoki mushroom, truffle

**SIDE DISHES**

- Grilled Asparagus 45 V
  Spicy tomato dressing
- Spicy Potatoes 47 V GF
  Spicy tomato dressing, huancaina sauce
- Grilled Broccoli 45 V GF
  Chilli garlic butter, sesame seeds
- Potato Puree with Truffle Seasonal V GF
  Smoked butter, amarillo chilli
- Coal Baked Sweet Potato 47 V
  Lime, manchego, crispy corn, huancaina sauce

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All Prices are Inclusive of 10% Service charge and 5% VAT
V: Vegetarian   VG: Vegan   GF: Gluten Free   Signature Dish
## TASTING MENU

Indulge in our signature dishes to be experienced by the whole table

540 per person

### Guacamole
Avocado, corn tortillas, shrimp crackers

### Classic Sea Bass Ceviche
GF
Sweet potato, red onion, jumbo corn, crispy corn

### Spicy Yellowfin Tuna Ceviche
Chilli, garlic, sesame seeds, rice cracker, soy

### Red Snapper Ceviche
Truffle ponzu, chives, rice cracker

### Yellowtail Sashimi
Green chilli, daikon, tobiko

### Grilled Corn
Whole corn, tamarind soy butter, manchego, dried lime

### Portobello Mushroom Skewers
VG GF
Panca chilli, parsley

### Wagyu Beef Baos
Beef cheek, passion fruit, pickled cucumber

### Cucumber and Apple Salad
VG GF
Miso, pickled jalapeño chilli, coriander, sesame oil, almonds

### Purple Corn Colada
Passion fruit, berries, orange shortbread

Popsicle GF
Pina colada popsicle, mango coconut ice cream

All Prices are Inclusive of 10% service charge and 5% VAT

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