



COYA

GROUP LUNCH MENU

For groups of 7 guests and above

65 per person

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

Kingfish Tostada GF
Kingfish, rocoto, corn, yuzu

Anticucho de Pollo GF
Chicken, ají amarillo, garlic

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Ceviche de Lubina Clásico GF
Seabass, red onion, sweet potato, white corn

Ceviche de Corvina a la Trufa
Stone bass, truffles, ponzu, chives

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

Trio de mais VG GF
Josper corn, crispy corn, white onion, sweet onion

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

Bife de Ancho Picante
Spicy rib eye, crispy shallots, ají limo

Brócoli VG GF
Tender steam broccoli, sesame seeds

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Piña Colada VG GF
Roasted pineapple, coconut ice cream, rum foam

Tarta de Queso V GF
Vanilla and lime cheesecake, guava sauce, lime and coriander caviar

If you have allergies or dietary enquiries please speak to our staff prior to ordering. A discretionary 12.5% service charge will be added to your bill | coyarestaurant.com | [@coyaangelcourt](https://twitter.com/coyaangelcourt) | [#coyaangelcourt](https://www.instagram.com/coyaangelcourt)

V: Vegetarian VG: Vegan GF: Gluten Free



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MENÚ DE PLATA

For groups of 7 guests and above

80 per person

Crocantes con Guacamole V GF

Corn tortillas, shrimp crackers, guacamole

Tostada de Salmon GF

Corn, salmon, avocado, spicy mayo

Croquetas de Lubina

Chilean sea bass croquettes, red chilli

Anticucho de Pollo GF

Chicken, aji amarillo, garlic

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Ceviche de Lubina Clásico GF

Seabass, red onion, sweet potato, white corn

Ceviche de Atún Chifa

Yellowfin tuna, sesame seeds, rice crackers, soy

Tiradito de Hiramasa

Kingfish, dashi, truffle oil, chives

Kale y Manchego V

Kale, candied walnuts, goji, manchego, cranberries

Arroz Nikkei GF

Chilean sea bass, rice, lime, chilli

Lomo de Res GF

Spicy beef fillet, crispy shallots, aji limo, star anise

Berenjena V GF

Grilled aubergine, miso, sesame

Brocoli VG GF

Tender steam broccoli, sesame seeds

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Chocolate Fundido V

Fondant with coconut centre, dulce de leche, passionfruit ice cream, tuille

Tarta de Queso V GF

Vanilla and lime cheesecake, guava sauce, lime and coriander caviar

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