



# COYA

## MENÚ DE PLATA

For groups of 7 guests and above

85 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

If you have allergies or dietary enquiries please speak to our staff prior to ordering. A discretionary 14% service charge will be added to your bill | [coyarestaurant.com](http://coyarestaurant.com) | [@coyacity](https://www.instagram.com/coyacity/) #coyacity

V: Vegetarian GF: Gluten Free VG: Vegan



# COYA

## MENÚ DE ORO

For groups of 7 guests and above

**105** per person

### **Crocantes con Guacamole** V GF

Corn tortillas, shrimp crackers, guacamole, plantain

### **Tostadas de Atún y Caviar**

Corn tostada, yellowfin tuna, seaweed salad, spicy mayo

### **Bao de Berenjena**

Bao bun, japanese aubergine, pickled onion

### **Anticucho de Res** GF

Beef, aji panca, coriander

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### **Ceviche de Lubina Criolla** GF

Sea bass, sweet potato, white corn, aji amarillo

### **Ceviche de Atún Chifa**

Yellowfin tuna, sesame seeds, rice crackers, soy

### **Gambas Roja a la Chalaca**

Red prawns, potato, coriander, jalapeno

### **Tataki de Res** GF

Beef tataki, grilled leeks, cashew nuts

### **Cazuela de Mariscos** GF

Rice, octopus, cockles, red prawn, aioli

### **Silla de Cordero** GF

Roasted lamb saddle, red rice, seasonal vegetables, goji berry

### **Brócoli** VG GF

Tender steam broccoli, sesame seeds

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### **Churros de Naranja** V

Orange and lime churros, milk chocolate & dulce de leche

### **Piña Colada** VG GF

Roasted pineapple, coconut ice cream, rum foam

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