



## APERITIVOS

Appetizers

**Crocantes con Guacamole 18** VG GF  
Corn tortillas, aji amarillo, lime avocado

**Churros de Papa 19**  
Native potatoes, manchego cheese black summer truffles

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

**Croquetas de Camarones 18**  
Wild prawns, toasted bread, sweet & sour dressing

**Baos de Res 28**  
Pulled wagyu, chipotle, truffle mayo, criollo salad

**Empanadas de Langosta 31** GF  
Corn empanadas, lobster, aji rocoto emulsion

**Pulpo de Roca 26** GF  
Rock octopus tempura, fava beans pure, aji amarillo, scallion

**Rosquillas con Vientre de Atún 45**  
Loukoumas, otoro tartar, sea urchin aji panca powder, roasted seaweed

## TACOS

3 pieces

**Salmón 17**  
Salmon, cucumber, aji amarillo, queso fresco, orange

**Berenjena 14** V  
Aubergines salad, tzatziki, burnt avocado dust

**Cangrejo de Concha Blanda 21**  
Soft shell crab, aguaymanto salsa avocado pulp, celery

## CEVICHES

Citrus cured fish

**Mistura de Ceviches 64**  
Selection of COYA signature ceviche  
Add Oscietra Caviar 30g 150

**Lubina Clásica 19** GF  
Sea bass, red onions  
sweet potato, white corn

**Atún Chifa 24**  
Yellowfin tuna, sesame seeds  
rice cracker, soy

**Corvina a la Trufa 25**  
Stone bass, truffles  
ponzu, chives

**Erizos del Mar 27**  
Sea urchins, tomato water, aji rocoto, coriander

## TIRADITOS

Peruvian sashimi

**Pez Limón 20**  
Yellowtail, green chilli  
radish

**Tataki de Atún 24**  
Yellowfin tuna, ginger chimichurri  
lime & soy tiger milk

**Langostinos Nikkei 27**  
King prawn, shiso leaves tiger, lemon  
confit, lobster mayo

**Tataki de Res 26** GF  
Seared sirloin, cashew nuts, burnt  
leeks, quinoa

**Tartar de Cangrejo Real 39**  
King crab tartare, avocado, black  
tobiko, squid ink

## ENSALADAS

Salads

**Trio de Maíz 17** VG GF  
Chargrilled corn, crispy corn, white  
corn, sweet peppers, mint

**Kale y Manchego 19** V  
Kale, candied walnuts, goji  
manchego, dried cranberry

**Picante de Pepino 15** VG GF  
Cucumber, green apple, miso  
coriander, sesame oil,  
almonds

**Ensalada de COYA 18** VG GF  
Crispy leaves salad, fava beans,  
aji amarillo

## ANTICUCHOS

Marinated skewers fired  
on a charcoal grill

**Pollo 16** GF  
Chicken, aji amarillo  
garlic

**Res 20** GF  
Beef fillet, aji panca  
coriander

**Gambas 22**  
Tiger prawns, aji panca, chives

**Setas 13** VG GF  
Forest mushrooms, aji  
panca, parsley

## CAZUELAS

Iron pots

**Arroz Nikkei 55** GF  
Chilean sea bass, rice, lime  
chilli

**Papa Seca 39** V GF  
King oysters, shimeji, yukon, sweet  
potatoes, black summer truffle

**Langosta Mediterránea 65**  
Lobster, orzo, bisque, aji amarillo

## PESCADOS Y MARISCOS

Fish and seafood

**Lubina Chilena 47** GF  
Chilean sea bass, miso, aji  
amarillo, coleslaw

**Salmón a la Brasa 36** GF  
Salmon fillet, stir-fry quinoa  
soy, green vegetables

**Langostino Tigre 51**  
Grilled jumbo tiger prawn, chilli  
salsa, chives

**Pescado Entero al Carbón seasonal**  
Whole fish from the market, Peruvian  
tapenade, sweet potato, ocopa sauce

## AVES Y CARNES

Poultry and meat

**Pollo a la Parrilla 33** GF  
Corn fed baby chicken  
aji panca, coriander

**Chuletas de Borrego 42** GF  
Lamb chops, crushed aubergine  
garlic chips

**Lomo de Res 51** GF  
Spicy beef fillet, crispy shallots  
aji limo, star anise

**Bife Angosto 66** GF  
US prime rib eye, adobo  
chimichurri sauce

**Paletilla de Borrego a la parrilla 85**  
Lamb shoulder, barley & quinoa  
salsa verde

## ACOMPAÑANTES

Side dishes

**Patatas Bravas 15** V GF  
Crispy potatoes, spicy tomato  
huancaína sauce

**Berenjena 15** VG  
Aubergine, miso, sesame

**Espárragos a la Brasa 15** V  
Grilled asparagus, tomato  
dressing

**Quinoa Sofrita 19**  
Stir-fry quinoa, soy  
green vegetables

V: Vegetarian VG: Vegan GF: Gluten Free

Prices include vat and all legal charges. For any claims we keep special forms in a separate box next to the exit.

Our dishes use the following oils: Extra virgin olive oil, lemon oil, white truffle oil, sesame oil, grape seed oil.

Customer is not obliged to pay if the notice of payment has not been received (Receipt-invoice)



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## DEGUSTACIÓN

120 per person

**Crocantes con Guacamole** VG GF  
Corn tortillas, ají amarillo, lime, avocado

**Croquetas de Camarones**  
Wild prawns, toasted bread, sweet & sour dressing

**Anticucho de Pollo** GF  
Chicken, ají amarillo,  
garlic

**Taco del Día**  
Daily choice of taco

**Ceviche de Lubina Clásica** GF  
Sea bass, red onion, sweet potato, white corn

**Ceviche de Atún Chifa**  
Yellowfin tuna, sesame seeds, rice crackers, soy

**Tiradito de Pez Limón**  
Yellowtail, green chilli, radish

**Ensalada Trio de Maíz** VG GF  
Jospur corn, crispy corn, white corn, sweet onions

**Ensalada de Picante de Pepino** VG GF  
Cucumber, green apple, miso, coriander  
sesame oil, almonds

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

**Lomo de Res** GF  
Spicy beef fillet, crispy shallots  
ají limo, star anise

**Berenjena** VG  
Aubergine, miso, sesame

**Churros de Naranja** V  
Orange and lime churros, milk chocolate and  
dulce de leche sauce

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



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## FIESTA DE PUESTA

150 per person

**Crocantes con Guacamole**  
Avocado, corn tortillas, tomato & red onion salsa

**Churros de Papas**  
Native potatoes, manchego chese, black summer  
truffles

**Baos de Res**  
Pulled beef, chipotle, huancaína, salsa criolla

**Berenjena V**  
Aubergines salad, tzatziki, burnt avocado dust

**Lubina Clásica** GF  
Sea bass, red onion, sweet potato, white corn

**Atún Chifa**  
Yellowfin tuna, sesame seeds, rice crackers, soy

**Pez Limón**  
Yellowtail, green chilli, radish

**Picante de Pepino**  
Cucumber, green apple, miso, coriander,  
sesame oil, almonds

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

**Lomo de Res** GF  
Spicy beef fillet, crispy shallots, ají limo, star anise

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

**Piña Colada**  
Roasted pineapple, coconut ice cream, rum foam

**Churros de Naranja**  
Orange and lime churros, milk chocolate & dulce  
de leche