

APERITIVOS

Appetizers

◆ Guacamole 62

Avocado, corn tortillas, shrimp crackers

Calamares con Ocopa 68 GF

Baby squid, quinoa, Peruvian marigold

Croquetas de Lubina 64

Chilean sea bass, croquettes, red chilli

Churros de Papa Seasonal V

Manchego cheese, truffle

Pimientos del Padrón 58 V GF

Scorched padron peppers, cured egg yolk, botija olive

Tequenos Langostinos Tigre 76

Crispy tiger prawns, Asetra caviar, aji amarillo, yuzu, chives

Papa Rellena con Wagyu 92 GF

Yukon gold potato, wagyu beef, aji panca, olive huancaína

Maki Roll de Tempura de Camarones 88

Prawn tempura, salmon, avocado, chipotle, spring onion

Maki Roll de Aguacate 80 V

Shiitake, aji limo, avocado, quinoa, black sesame

Maki Roll de Wagyu 110 GF

Wagyu carpaccio, mustard mayonnaise, mushroom enoki, smoked paprika

Maki roll de Salmon 82

Seared salmon, tomato salsa, ponzu, pickled onion, sesame seeds

Baos con Res 90

Prime short rib, mantou baos, aji amarillo

Baos con Langosta 104

Lobster, Astera caviar, celery, smoked aji panca

Empanadas de Buey 82

Beef cheek, tamarind mayonnaise

Tataki de Res Wagyu 92 GF

Wagyu beef tataki, cashew nut puree, jospur leeks

Camarones con Quinoa 76 GF

Stir-fry quinoa, aji panca, prawns

Tacos de Salmón 60 GF

Salmon, avocado, aji amarillo

Tacos de Papa y Pollo 55

Grilled chicken, bell pepper, huayro potato, botija olive

Tacos de Cangrejo 79

Soft shell crab, avocado, wasabi tobiko

Tacos de Wagyu 90 GF

Wagyu beef, aji panca, pickled daikon, cured egg yolk

ENSALADAS

Salads

◆ Trio de Maíz 52 VG GF

Jospur corn, crispy corn, jumbo corn, red chillies

Ensalada de COYA 54 VG GF

Green vegetables, pepper, Peruvian olives, aji amarillo

Kale y Manchego 52 V

Kale, candied walnuts, goji, manchego, dried cranberry

Burratina 90 V GF

Tomatoes, grapes, pickled aji limo, botija olives



SCAN ME!

CEVICHES Y TIRADITOS

Cured fish & Peruvian Sashimi

Mistura de Ceviches 298

Selection of COYA signature ceviches

◆ Lubina Clásica 76 GF

Sea bass, red onions, sweet potato, choclo

◆ Atún Chifa 72

Yellowfin tuna, sesame seeds, rice cracker, soy

Hongos 52 VG GF

Wild mushrooms, choclo shallots, crispy enoki

Salmón Nikkei 54

Salmon, celery juice, ginger, daikon, wasabi tobiko

◆ Pargo a la Trufa 88

Red snapper, truffle, ponzu, chives

Lubina Nikkei 68 GF

Seabass, cucumber, coriander, yuzu kosho

◆ Pez Limón 88 GF

Yellowtail, green chilli, daikon

Serviola a la Trufa 86

Amberjack, dashi, truffle oil, chives

Pulpo 92 GF

Octopus, mango salsa, botija olives

ANTICUCHOS

Marinated skewers fired on a charcoal grill

Langostinos Tigre 65 GF

Tiger prawns, aji panca, chives

◆ Pollo 55 GF

Chicken, aji amarillo, garlic

Setas 49 VG GF

Forest mushrooms, aji panca, parsley

Costillas de Cordero 88

Lamb ribs skewer, smoked yogurt, aji panca, botija olives

◆ Res 88 GF

Beef fillet, aji panca, coriander

CAZUELAS

Iron pots

Papa Seca Seasonal V GF

Peruvian dried potatoes, black truffle, mushrooms

◆ Arroz Nikkei 240

Chilean sea bass, rice, lime, chilli

Langosta 180

Lobster, rice, pea shoots

Quinotto de Maiz 88 V GF

Quinoa, sweet corn, choclo, basil, lime

PESCADOS Y MARISCOS

Fish and seafood

Salmón a la Brasa 145

Salmon fillet, stir-fry quinoa, soy, green vegetables

Escabeche Peruano 274 GF

Char grilled whole sea bream in banana leaf, tamarillo, aji panca, moscatel

Pulpo Rostizado 195

Roasted octopus, potato, bottarga, botija olives, aji amarillo

AVES Y CARNES

Poultry and meat

◆ Lomo de Res 250

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

Pollo a la Parrilla 136

Corn fed baby chicken, aji panca, coriander

Chuletas de Borrego 185 GF

Lamb chops, fig & aji amarillo chutney

Costillas de Res 188

Beef ribs, miso, aji limo

Bife Angosto Wagyu 395 GF

Wagyu sirloin (320g), grade 7, Peruvian spice rub, chimichurri sauce

Bife Ancho Wagyu 540 GF

Wagyu ribeye (340g), grade 9, Peruvian spice rub, chimichurri sauce

Chuletón Wagyu 1198 GF

Wagyu beef chop (1kg), grade 7, jospur vegetables

ACOMPAÑANTES

Side dishes

Espárragos a la Brasa 42 V

Grilled asparagus, tomato dressing

Brócoli 42 V GF

Sprouting broccoli, chilli garlic butter, sesame seeds

◆ Patatas Bravas 44 V GF

Crispy potatoes, spicy tomato huancaína sauce

Puré de Papa Seasonal V GF

Potato, aji amarillo, truffle

Arroz con Choclo 26 VG GF

White rice, sweetcorn, garlic

Quinoa Sofrita 45 VG V

Stir-fry quinoa, soy, green vegetables

SET LUNCH DRINKS

Available Sunday to Thursday from 12pm to 3:30pm

Bali Highball 45

Bacardi carta blanca, clarified tropical fruits
citrus, honey water

Inca de Jora 50

Bombay Sapphire, banana infused Martini Bianco
chicha morada, passion fruit & splash of prosecco

Espresso Martini 50

Coffee liqueur, vodka, fresh coffee

Old Fashioned 40

American whiskey
Angostura bitters, brown sugar

Passion fruit Martini 40

Freshly squeezed passion fruit
vodka, passion fruit purée

La Porteña 30

Chicha morada, pomegranate chutney
coconut syrup, lime

El Caribe 30

Hibiscus tea, lime
mandarin & orange cordial

Becks & Budweiser 30

SET LUNCH MENU

Available Sunday to Thursday from 12pm to 3:30pm

130 per person

APPETIZERS

Choice of two

Lubina Clásica GF

Sea bass, red onion
sweet potato, choclo

Salmon Nikkei

Salmon, celery juice, ginger
daikon, wasabi tobiko

Tacos de Wagyu

Wagyu beef, pickled cucumber
ají panca

Tacos de Pollo

Grilled chicken, bell pepper
huayro potato, botija olives

Maki Roll de Aguacate V

Shiitake, ají limo, avocado
quinoa, black sesame

Maki Roll de Camarones

Prawn tempura, salmon
avocado, chipotle, spring onion

Croquetas de Lubina

Chilean sea bass, croquettes
red chilli

Baos con Costilla de Res

Prime short rib, mantou
baos, ají amarillo

Pimientos del Padron V GF

Scorched padron pepper
cured egg yolk, botija olive

Anticuchos de Setas VG GF

Forest mushrooms, ají panca
parsley

MAINS

Choice of one

Pollo a la Parrilla

Corn fed baby chicken, ají
panca, coriander

Quinotto de Maiz V GF

Quinoa, sweet corn, choclo
basil, lime

Lomo de Res

Beef fillet, crispy shallots, ají limo
star anise

Salmón a la Brasa

Salmon fillet, stir-fry quinoa, soy
green vegetables

Costillas de Res

Beef ribs, miso, ají limo (+ 40)

Arroz Nikkei

Chilean sea bass, rice, lime, chilli
(+ 40)

Bife Angosto wagyu

Wagyu sirloin (200 gr) grade 5
Peruvian spice rub, chimichurri sauce
(+ 90)

SIDES

Choice of one

Ensalada de COYA

Green vegetables, peppers
Peruvian olives, ají amarillo

Arroz con Choclo

White rice, sweet corn, garlic

DESSERTS

Choice of one

Sundae de Maiz

Sweet corn ice cream
caramelized pop corn, pineapple

Churros de Naranja

Orange & lime churros, milk chocolate
& dulce de leche sauce