

APERITIVOS

Appetizers

Guacamole 57
Avocado, corn tortillas, shrimp crackers

Calamares con Ocopa 58 GF
Baby squid, quinoa, Peruvian marigold

Croquetas de Lubina 64
Chilean sea bass croquettes, red chilli
kcal 460

Churros de Papa Seasonal V
Manchego cheese, truffle

CEVICHEs

Cured fish

Mistura de Ceviches 298
Selection of COYA signature ceviches

Lubina Clásica 72 GF
Sea bass, red onions, sweet potato, choclo

Atún Chifa 72
Yellowfin tuna, sesame seeds, rice cracker, soy

Dorada Criollo 54 GF
Sea bream, aji amarillo, crispy corn, coriander

Hongos 46 VG GF
Wild mushrooms, choclo, shallots, crispy enoki
Additional Truffle Seasonal

Salmón Nikkei 54
Salmon, celery juice, ginger, daikon, wasabi tobiko

Pargo a la Trufa 88
Red snapper, truffle, ponzu, chives
Additional Truffle Seasonal

Vieiras 89 GF
Scallops, red radish, beetroot, cancha, aji limo

TIRADITOS

Peruvian sashimi

Camarones 68 GF
Tiger prawns, miso, shiso chimichurri, plum, pea shoot oil

Pulpo 74 GF
Octopus, mango salsa, botija olives

Pez Limón 88
Yellowtail, green chilli, daikon

Tataki de Serviola 86
Amberjack, sea urchin, beetroot, pumpkin aioli, aji amarillo
Additional Truffle Seasonal

Atún Nikkei 72
Yellowfin tuna, wasabi, yogurt, katsuobushi, quinoa

TACOS

3 pieces

Salmón 60 GF
Salmon, avocado, aji amarillo

Atún 88 GF
Yellowfin tuna, Osietra caviar, tamarind, aji panca

Cangrejo 87 GF
Soft shell crab, avocado, wasabi tobiko



SCAN ME!

ENSALADAS

Salads

Trio de Maíz 54 VG GF
Josper corn, crispy corn, jumbo corn, red chillies

Kale y Manchego 54 V
Kale, candied walnuts, goji, manchego, dried cranberry
Additional Truffle Seasonal

Picante de Pepino 49 VG GF
Cucumber, green apple, miso, coriander, sesame oil, almonds

Burrata 98 V GF
Tomatoes, grapes, pickled aji limo, botija olives

ANTICUCHOS

Marinated skewers fired on a charcoal grill

Langostinos Tigre 67 GF
Tiger prawns, aji panca, chives

Pollo 50 GF
Chicken, aji amarillo, garlic

Setas 42 VG GF
Forest mushrooms, aji panca, parsley

Res 64 GF
Beef fillet, aji panca, coriander

Calamares 53 GF
Squid, aji limo, chives, quinoa

PARA PICAR

Small dishes to share

Maki Roll de Calamares 76
Baby squid, aji amarillo, miso, pomegranate, crispy quinoa

Baos con Res Wagyu 87
Wagyu shortrib, mantou baos, aji amarillo

Empanadas de Buey 76
Oxtail, tamarind mayonnaise

Maki Roll de Pez Limon 60 GF
Yellowtail, fennel, aji limo, chickpea

Tartar de Res Wagyu 110
Wagyu beef, olive oil caviar, aji limo, quinoa, coriander, potato buns
Additional Truffle Seasonal

Cangrejo al Coco 96 GF
King crab, oscietra caviar, avocado

Baos con Langosta 102
Lobster, oscietra caviar, celery, smoked aji panca

Choclo con Queso 44 V
Grilled baby corn, soy butter, huacatay, manchego, dried lime

Maki Roll de Aguacate 52 V
Shiitake, aji limo, avocado, quinoa, black sesame

Batata Frita 53 V
Sweet potato, tamarind soy, huancaina sauce, mint

CAZUELAS

Iron pots

Papa Seca Seasonal V GF
Peruvian dried potatoes, black truffle, mushrooms

Quinotto de Cebada Perlada 96 VG
Quinoa, pearl barley, sprouting broccoli, cancha, coriander
Additional Truffle Seasonal

Arroz Nikkei 219
Chilean sea bass, rice, lime, chilli

Langosta 163
Lobster, rice, pea shoots

Rey Cangrejo 187
King crab, fennel, butternut squash, edamame, beetroot, aji amarillo

AVES Y CARNES

Poultry and meat

Pollo a la Parrilla 148
Corn fed baby chicken, aji panca, coriander

Chuletas de Borrego 198 GF
Lamb chops, fig & aji amarillo chutney

Lomo de Res 248
Spicy beef fillet, crispy shallots, aji limo, star anise

Costillas de Res 218
Beef ribs, miso, aji limo

Magret a la Parrilla 168 GF
Duck breast, potatoes, aji rocoto, baby spinach, choclo

Bife Angosto Wagyu 470 GF
Wagyu sirloin, Peruvian spice rub, grade 7, chimichurri sauce
Additional Truffle Seasonal

Bife Ancho Wagyu 610 GF
Wagyu Ribeye, Peruvian spice rub, grade 9, chimichurri sauce
Additional Truffle Seasonal

PESCADOS Y MARISCOS

Fish and seafood

Salmón a la Brasa 118
Salmon fillet, stir-fry quinoa, soy, green vegetables

Lubina Chilena 180
Chilean sea bass, aji amarillo

Langostinos Thermidor 192
King prawns, aji amarillo, truffle thermidor sauce

Escabeche Peruano 274 GF
Char grilled whole sea bream in banana leaf, tamarillo, aji panca, moscatel

Pulpo Rostizado 178
Roasted octopus, potato, bottarga, botija olives, aji amarillo
Additional Truffle Seasonal

Langosta al Josper 435
Lobster, chimichurri sauce

ACOMPAÑANTES

Side dishes

Espárragos a la Brasa 44 V
Grilled asparagus, tomato dressing

Quinoa Sofrita 46 V
Stir-fry quinoa, soy, green vegetables

Brócoli 44 V GF
Sprouting broccoli, chilli garlic butter, sesame seeds

Patatas Bravas 46 V GF
Crispy potatoes, spicy tomato, huancaina sauce

Puré de Papa Seasonal V GF
Potato, aji amarillo, truffle



COYA

SET LUNCH MENU

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

per person **130**

APPETIZERS

Choice of two

Hongos Ceviche VG GF
Wild mushrooms, choclo shallots, crispy enoki

Dorada Criollo GF
Sea bream, aji amarillo, crispy corn, coriander

Tacos de Salmón GF
Salmon, avocado, aji amarillo

Maki Roll de Aguacate V
Shiitake, aji limo, avocado quinoa, black sesame

Trio de Maíz VG GF
Josper corn, crispy corn, jumbo corn, red chillies

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

Croquetas de Lubina
Chilean sea bass croquettes red chilli

Baos con Res Wagyu
Wagyu shortrib, mantou baos, aji amarillo

Anticuchos de Pollo GF
Chicken, aji amarillo, garlic

Anticuchos de Setas VG GF
Forest mushrooms, aji panca parsley

MAINS

Choice of one

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

Costillas de Res
Beef ribs, miso, aji limo

Arroz Nikkei

Chilean sea bass, rice, lime, chilli

Quinotto de Cebada Perlada VG
Quinoa, pearl barley, sprouting broccoli, cancha, coriander

Salmón a la Brasa

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

Escabeche Peruano

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

DRINKS

Chicha Sour 40

Slow drip purple corn & pineapple infused Zacapa Ambar, COYA Blend pisco, fresh lime juice, touch of egg white

Espresso Martini 50

Coffee liquor, Russian Standard Vodka, fresh coffee

Moscow Mule 40

Russian Standard vodka, fresh lime juice, Angostura bitters topped with ginger beer

Old Fashioned 40

Bulleit Bourbon, Angostura bitters, brown sugar

Passion Fruit Martini 40

Freshly squeezed passion fruit Russian Standard Vodka, passion fruit puree

Estrella 40

Purple Rain 30

Chicha morada, passion fruit puree fresh lime juice and pineapple juice touch of sugar

Que Pina 30

Basil leaves, pineapple puree dry sage, vanilla syrup, top up soda water



COYA

MENÚ DEGUSTACIÓN

540 per person

Guacamole

Avocado, corn tortillas, shrimp crackers

Camarones GF

Tiger prawns, miso, shiso chimichurri, plum, pea shoot oil

Atun Chifa

Yellowfin tuna, sesame seeds rice cracker, soy

Pargo a la Trufa

Red snapper, truffle, ponzu, chives

Pez Limón

Yellowtail, green chilli, daikon

Anticuchos de Pollo GF

Chicken, aji amarillo, garlic

Baos con Res Wagyu

Wagyu shortrib, mantou baos, aji amarillo

Calamares con Ocopa GF

Baby squid, Peruvian marigold, quinoa

Batata Frita V

Sweet potato, tamarind soy, huancaína sauce, mint

Arroz Nikkei

Chilean sea bass, rice, lime, chilli

Lomo de Res

Spicy beef fillet, crispy shallots aji limo, star anise

Patatas Bravas V GF

Crispy potatoes, spicy tomato huancaína sauce

Chicha Morada

Peruvian purple corn colada, passion fruit and strawberry, orange shortbread

Paleta de Piña Colada GF

Pina colada popsicle, mango coconut ice cream

Churros de Naranja

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