

CEVICHE Y TIRADITOS

Cured fish & Peruvian Sashimi

Mistura de Ceviches 308

Selection of COYA signature ceviches

Lubina Clásica 74 GF

Sea bass, red onions, sweet potato, choclo

Atún Chifa 76

Yellowfin tuna, sesame seeds, rice cracker, soy

Dorada Criollo 58 GF

Sea bream, ají amarillo, crispy corn, coriander

Alcachofas 52 GF

Baby artichoke, apple, miso, shiso, pumpkin seeds
Additional Truffle Seasonal

Salmón Nikkei 58

Salmon, celery juice, ginger, daikon, wasabi tobiko

Pargo a la Trufa 88

Red snapper, truffle, ponzu, chives
Additional Truffle Seasonal

Espárragos Blancos 52 VG GF

White asparagus, yuzu, plantain, walnut, ají amarillo

Vieiras 96 GF

Hokkaido scallops, kizami wasabi, yuzu, tobiko

Pulpo 74 GF

Octopus, mango salsa, botija olives

Pez Limón 88

Yellowtail, green chilli, daikon

Serviola a la Trufa 88

Amberjack, dashi, truffle, shiitake
Additional Truffle Seasonal

Atún Nikkei 72 GF

Yellowfin tuna, ají panca, wasabi, quinoa furikake

ENSALADAS

Salads

Trio de Maíz 56 VG GF

Josper corn, crispy corn, jumbo corn, red chillies

Kale y Manchego 57 V

Kale, walnuts, goji, manchego, dried cranberry
Additional Truffle Seasonal

Picante de Pepino 51 VG GF

Cucumber, green apple, miso, coriander, sesame oil, almonds

Burrata 98 V GF

Tomatoes, grapes, pickled ají limo, botija olives

ANTICUCHOS

Marinated skewers fired on a charcoal grill

Langostinos Tigre 67 GF

Tiger prawns, ají panca, chives

Pollo 55 GF

Chicken, ají amarillo, garlic

Setas 44 VG GF

Forest mushrooms, ají panca, parsley

Res 78 GF

Beef fillet, ají panca, coriander

Calamares 53 GF

Squid, ají limo, chives, quinoa



SCAN ME!

APERITIVOS

Appetizers

Guacamole 61

Avocado, corn tortillas, shrimp crackers

Tartar de Res Wagyu 110 GF

Wagyu beef, potato crisp, quinoa furikake, oscietra caviar
Additional Truffle Seasonal

Baos con Res Wagyu 91

Wagyu short rib, mantou baos, ají amarillo

Baos con Langosta 102

Lobster, oscietra caviar, celery, smoked ají panca

Calamares con Ocopa 62 GF

Baby squid, quinoa, Peruvian marigold

Croquetas de Lubina 64

Chilean sea bass, croquettes, red chilli

Churros de Papa Seasonal V

Crispy potato, manchego, truffle

Maki Roll de Calamares 76

Baby squid, ají amarillo, miso, pomegranate, crispy quinoa

Maki Roll de Camarones 86

Prawn tempura, oscietra caviar, white asparagus, plum

Maki Roll de Aguacate 57 V

Shiitake, ají limo, avocado, quinoa, black sesame

Empanadas de Buey 76

Oxtail, tamarind mayonnaise

Berenjenas Frita 68 V

Aubergine tempura, basil miso, ginger garlic soy

Choclo con Queso 44 V

Grilled baby corn, soy butter, huacatay, manchego, dried lime

Batata Frita 53 V

Sweet potato, tamarind, soy, huancaína sauce, mint

Tacos de Salmón 64 GF

Salmon, avocado, ají amarillo

Tacos de Atún 88 GF

Yellowfin tuna, oscietra caviar, tamarind, ají panca

Tacos de Cangrejo 87 GF

Soft shell crab, avocado, wasabi tobiko

CAZUELAS

Iron pots

Papa Seca Seasonal V GF

Peruvian dried potatoes, black truffle, mushrooms

Quinotto de Cebada Perlada 96 VG

Quinoa, pearl barley, ají amarillo, pumpkin, coconut
Additional Truffle Seasonal

Arroz Nikkei 232

Chilean sea bass, bomba rice, lime, chilli

Langosta 168

Lobster, bomba rice, pea shoots

PESCADOS Y MARISCOS

Fish and seafood

Salmón a la Brasa 128

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

Lubina Chilena 180

Chilean sea bass, ají amarillo

Langostinos Thermidor 192

King prawns, ají amarillo, truffle thermidor sauce

Escabeche Peruano 274 GF

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

Pulpo Rostizado 178

Roasted octopus, potato bottarga, botija olives, ají amarillo
Additional Truffle Seasonal

Langosta al Josper 435 GF

Lobster, smoked ají panca butter

AVES Y CARNES

Poultry and meat

Pollo a la Parrilla 158

Corn fed baby chicken, ají panca, coriander

Chuletas de Borrego 198 GF

Lamb chops, fig & ají amarillo, chutney

Lomo de Res 248

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

Costillas de Res 218

Beef ribs, miso, ají limo

Bife Angosto Wagyu 470 GF

Wagyu sirloin, grade 7, Peruvian spice rub, chimichurri sauce
Additional Truffle Seasonal

Bife Ancho Wagyu 610 GF

Japanese A5 Wagyu, chimichurri sauce
Additional Truffle Seasonal

Pierna de Pato 172

Crispy duck leg, purple potatoes, ají rocoto, baby spinach, choclo

ACOMPAÑANTES

Side dishes

Espárragos a la Brasa 45 V

Grilled asparagus, tomato dressing

Quinoa Sofrita 47 V

Stir-fry quinoa, soy, green vegetables

Brócoli 45 V GF

Sprouting broccoli, chilli garlic butter, sesame seeds

Patatas Bravas 48 V GF

Crispy potatoes, spicy tomato, huancaína sauce

Puré de Papa Seasonal V GF

Potato, ají amarillo, truffle

MENÚ DEGUSTACIÓN

540 per person

Guacamole

Avocado, corn tortillas, shrimp crackers

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Pargo a la Trufa

Red snapper, truffle, ponzu, chives

Espárragos Blancos VG GF

White asparagus, yuzu, plantain
walnut, aji amarillo

Vieiras GF

Hokkaido scallops, kizami wasabi, yuzu, tobiko

Serviola a la Trufa

Amberjack, dashi, truffle, shiitake

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Baos con Res Wagyu

Wagyu short rib, mantou baos, aji amarillo

Anticucho de Calamares GF

Squid, aji limo, chives, quinoa

Berenjenas Frita V

Aubergine tempura, basil miso, ginger garlic soy

Croquetas de Lubina

Chilean sea bass, croquettes, red chilli

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Arroz Nikkei

Chilean sea bass, rice, lime, chilli

Costillas de Res

Beef ribs, miso, aji limo

Puré de Papa V GF

Potato, aji amarillo, truffle

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Chicha Morada

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

Hoja de Maíz GF

Sweetcorn meringue, passion fruit, mango yoghurt ice
cream, gold leaf

Cheesecake de Lima

Lime cheesecake, peach, mango, exotic fruits sorbet

MENÚ DE LUJO

880 per person

Minimum of two people

Tartar de Res Wagyu GF

Wagyu beef, potato crisp, quinoa furikake, oscietra caviar

Churros de Papa V

Crispy potato, manchego, truffle

Arepas

Burrata, truffle, rocoto

Tequenos

Crispy tiger prawns, caviar, aji amarillo, yuzu chives

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Serviola a la Trufa

Amberjack, dashi, truffle, shiitake

Lubina Clásica GF

Sea bass, red onions, sweet potato, choclo

Atun Chifa

Yellowfin tuna, sesame seeds, rice cracker, soy

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Langosta al Josper GF

Lobster, smoked aji panca butter

Bife Ancho Wagyu GF

Japanese A5 Wagyu, chimichurri sauce

Pimientos de Padrón

Charred padrón peppers, yukari powder

Puré de Papa V GF

Potato, aji amarillo, truffle

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Cheesecake de Lima

Lime cheesecake, peach, mango, exotic fruits sorbet

Chocolate Fundido GF

Illanka chocolate fondant, coconut, passion fruit
ice cream

Chicha Morada GF VG

Peruvian purple corn colada, passion fruit and strawberry
orange shortbread