

APERITIVOS

Appetizers

Guacamole 58
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

Churros de Papa Seasonal V
Crispy potato, manchego
truffle

CEVICHEs

Cured fish

Mistura de Ceviches 304
Selection of COYA signature
ceviches

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

Atún Chifa 74
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 56
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, aji amarillo

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
katsubushi, quinoa

TACOS

3 pieces

Salmón 60 GF
Salmon, avocado, aji amarillo

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

Cangrejo 87 GF
Soft shell crab, avocado
wasabi tobiko



SCAN ME!

ENSALADAS

Salads

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

Kale y Manchego 55 V
Kale, candied 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 aji
limo, botija olives

ANTICUCHOS

Marinated skewers fired
on a charcoal grill

Langostinos Tigre 67 GF
Tiger prawns, aji panca
chives

Pollo 52 GF
Chicken, aji amarillo, garlic

Setas 42 VG GF
Forest mushrooms, aji
panca, parsley

Res 78 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 88
Wagyu short rib, 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

Berenjenas Frita 68 V
Aubergine, beetroot, coriander,
aji panca

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 56 V
Shiitake, aji limo, avocado
quinoa, black sesame

Batata Frita 53 V
Sweet potato, tamarind soy
huancaína 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 229
Chilean sea bass, rice, lime, chilli

Langosta 168
Lobster, rice, pea shoots

Cazuela de Vieira 168
Scallop, bomba rice, aji
amarillo, asparagus

AVES Y CARNES

Poultry and meat

Pollo a la Parrilla 152
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 rib eye, 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 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 47 V GF
Crispy potatoes, spicy tomato
huancaína sauce

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



COYA

SET LUNCH MENU

Available Sunday 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

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

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 short rib, 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
Chargrilled 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 purée

Estrella 40

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Purple Rain 30

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

Que Pina 30

Basil leaves, pineapple purée 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 GF

Yellowtail, green chilli, daikon

Anticuchos de Pollo GF

Chicken, aji amarillo, garlic

Baos con Res Wagyu

Wagyu short rib, mantou baos, aji amarillo

Calamares con Ocopa GF

Baby squid, Peruvian marigold, quinoa

Berenjenas Frita V

Aubergine, beetroot, coriander, aji panca

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