



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, ají amarillo, crispy corn, coriander

Tacos de Salmón GF
Salmon, avocado, ají amarillo

Maki Roll de Aguacate V
Shiitake, ají 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, ají amarillo

Anticuchos de Pollo GF
Chicken, ají amarillo, garlic

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

Costillas de Res
Beef ribs, miso, ají 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, ají 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

All prices are inclusive of 10% service charge, 5% VAT and subject to 7% municipality fee

V: Vegetarian VG: Vegan GF: Gluten Free