



COYA

GROUP LUNCH MENU

For groups of 7 guests and above

70 per person

Tostada de Salmon GF

Corn tostada, salmon, avocado, spicy mayo

Croquetas de Lubina

Chilean seabass croquettes, red chilli

—

Ceviche de Lubina Clásico GF

Seabass, red onion, sweet potato, white corn

Tiradito de Pez Limón

Yellowtail, green chilli, radish

Trio de mais VG GF

Josper corn, crispy corn, white corn, sweet onion

Salmón a la Brasa GF

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

Lomo de Res GF

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

Papa Seca con Calabaza y Trufa V GF

Peruvian potatoes, butternut squash, black truffles

Brócoli VG GF

Tenderstem broccoli, sesame seeds

—

Chocolate Fundido V GF

Fondant with coconut center, Dulche de Leche and Passion fruit ice cream, nib tuille

Tarta de Queso GF

Vanilla and lime cheesecake, guava sauce, lime and coriander caviar

If you have allergies or dietary enquiries please speak to our staff prior to ordering. A discretionary 15% service charge will be added to your bill | coyarestaurant.com | [@coyacity](https://www.instagram.com/coyacity) | [#coyacity](https://www.facebook.com/coyacity)

V: Vegetarian VG: Vegan GF: Gluten Free



COYA

MENÚ DE PLATA

For groups of 7 guests and above

90 per person

Crocantes con Guacamole y Chalaquita VG GF

Corn tortillas, plantain, aji limo, guacamole

Tostada de Atún y Caviar

Corn tostada, yellowfin tuna, seaweed salad, spicy mayo

Bao de Gambas GF

Argentinian prawns, aioli, sesame, lime

—

Ceviche de Lubina Clásico GF

Seabass, red onion, sweet potato, white corn

Ceviche de Atún Chifa

Yellowfin tuna, sesame seeds, rice crackers, soy

Tiradito de Hiramasa

Kingfish, dashi, truffle oil, chives

Atún Nikkei GF

Yellowfin tuna, chimichurri, ginger & soy leche

Arroz Nikkei GF

Chilean seabass, rice, lime, chilli

Bife de Ancho Picante GF

Spicy ribeye, crispy shallots, aji limo, star anise

Brócoli VG GF

Tenderstem broccoli, sesame seeds

—

Churros de Naranja V

Orange and lime churros, milk chocolate & dulce de leche

Tarta de Queso GF

Vanilla and lime cheesecake, guava sauce, lime and coriander caviar

If you have allergies or dietary enquiries please speak to our staff prior to ordering. A discretionary 15% service charge will be added to your bill | coyarestaurant.com | [@coyacity](https://www.instagram.com/coyacity) | [#coyacity](https://www.instagram.com/coyacity)

V: Vegetarian GF: Gluten Free VG: Vegan



COYA

MENÚ DE ORO

For groups of 7 guests and above

110 per person

Crocantes con Guacamole y Chalaquita VG GF
Corn tortillas, guacamole, aji limo

Kingfish Tostada GF
Kingfish, aji rocoto, corn, yuzu

Anticucho de Pollo GF
Chicken, aji amarillo, garlic

Cangrejo de Concha Blanda GF
Soft shell crab, yuzu, avocado, coleslaw

—

Ceviche de Lubina Clásico GF
Seabass, red onion, sweet potato, white corn

Ceviche de Atún Chifa
Yellowfin tuna, sesame seeds, rice crackers, soy

Gambas Roja a la Chalaca GF
Argentinian prawns, potato, coriander, jalapeño

Tataki de Res GF
Beef tataki, grilled leeks, cashew nuts

Arroz con Conchas GF
Cornish scallop, rice, lime, black garlic

Chuleta de Ternera
Josper veal chop, aji panca, yuzu koshu, rosemary

Papa Seca con Calabaza y Trufa V GF
Peruvian potatoes, butternut squash, black truffle

Patatas Bravas V GF
Crispy potatoes, spicy tomatoes, huancaína sauce

—

Churros de Naranja V
Orange and lime churros, milk chocolate & dulce de leche

Tres leches V GF
Three milks cake, vanilla ice cream and salted dulce de leche

If you have allergies or dietary enquiries please speak to our staff prior to ordering. A discretionary 15% service charge will be added to your bill coyarestaurant.com | [@coyacity](https://www.instagram.com/coyacity) | [#coyacity](https://www.facebook.com/coyacity)

V: Vegetarian GF: Gluten Free VG: Vegan