



# 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

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### 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

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### Chocolate Fundido V GF

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

### Tarta de Coco GF

Coconut mousse, meringue, mango & passion fruit sauce, exotic sorbet

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All our prices are inclusive of 20% VAT | A discretionary 15% service charge will be added to your bill

If you have allergies or dietary enquiries please speak to our staff prior to ordering.

V: Vegetarian VG: Vegan GF: Gluten Free



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## 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

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### 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

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### Churros de Naranja V

Orange and lime churros, milk chocolate & dulce de leche

### Tarta de Coco GF

Coconut mousse, meringue, mango & passion fruit sauce, exotic sorbet

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## 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, ají amarillo, garlic

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

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**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

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**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

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