

APERITIVOS

Appetizers

Crocantes con Guacamole 18 VG GF
Corn tortillas, aji amarillo, lime avocado

Churros de Papa 21
Native potatoes, manchego cheese black summer truffles

Calamares con Ocopa 17 GF
Baby squid, quinoa Peruvian marigold

Croquetas de Camarones 18
Wild prawns, toasted bread, sweet & sour dressing

Baos de Res 26
Pulled beef, chipotle, truffle mayo salsa criolla

Empanadas de Langosta 28 GF
Corn empanadas, lobster, aji rocoto emulsion

Pulpo de Roca 25 GF
Rock octopus tempura, fava beans pure, aji amarillo, scallion

Rosquillas con Vientre de Atún 35
Loukoumas, otoro tartar, sea urchin aji panca powder, roasted seaweed

TACOS

3 pieces

Salmón 15
Salmon, cucumber, aji amarillo, queso fresco, orange

Berenjena 13 V
Aubergines salad, tzatziki, burnt avocado dust

Cangrejo de Concha Blanda 19
Soft shell crab, aguaymanto salsa avocado pulp, celery

CEVICHE

Citrus cured fish

Mistura de Ceviches 58
Selection of COYA signature ceviche

Add Oscietra Caviar 30g 150

Lubina Clásica 19 GF
Sea bass, red onions sweet potato, white corn

Atún Chifa 21
Yellowfin tuna, sesame seeds rice cracker, soy

Corvina a la Trufa 24
Stone bass, truffles ponzu, chives

Erizos del Mar 26
Sea urchins, tomato water, aji rocoto, coriander

TIRADITOS

Peruvian sashimi

Pez Limón 20
Yellowtail, green chilli radish

Tataki de Atún 24
Yellowfin tuna, ginger chimichurri lime & soy tiger milk

Langostinos Nikkei 25
King prawn, shiso leaves tiger, lemon confit, lobster mayo

Tataki de Res 25 GF
Seared sirloin, cashew nuts, burnt leeks, quinoa

Tartar de Cangrejo Real 35
King crab tartare, avocado, black tobiko, squid ink



ENSALADAS

Salads

Trio de Maíz 17 VG GF
Chargrilled corn, crispy corn, white corn, sweet peppers, mint

Kale y Manchego 19 V
Kale, candied walnuts, goji manchego, dried cranberry

Picante de Pepino 15 VG GF
Cucumber, green apple, miso coriander, sesame oil, almonds

Ensalada de Coliflor 16 V GF
Cauliflower salad, Peruvian marigold tarama, crispy lotus chips, aji panca

ANTICUCHOS

Marinated skewers fired on a charcoal grill

Pollo 16 GF
Chicken, aji amarillo garlic

Res 20 GF
Beef fillet, aji panca coriander

Gambas 22
Tiger prawns, aji panca, chives

Setas 13 VG GF
Forest mushrooms, aji panca, parsley

CAZUELAS

Iron pots

Arroz Nikkei 53 GF
Chilean sea bass, rice, lime chilli

Papa Seca 39 V GF
King oysters, shimeji, yukon, sweet potatoes, black summer truffle

Langosta Mediterránea 65
Lobster, orzo, bisque, aji amarillo

PESCADOS Y MARISCOS

Fish and seafood

Lubina Chilena 42 GF
Chilean sea bass, miso, aji amarillo, coleslaw

Salmón a la Brasa 34 GF
Salmon fillet, stir-fry quinoa soy, green vegetables

Langostino Tigre 49
Grilled jumbo tiger prawn, chilli salsa, chives

Pescado Entero al Carbón seasonal
Whole fish from the market, Peruvian tapenade, sweet potato, ocopa sauce

AVES Y CARNES

Poultry and meat

Pollo a la Parrilla 33 GF
Corn fed baby chicken aji panca, coriander

Chuletas de Borrego 41 GF
Lamb chops, crushed aubergine garlic chips

Lomo de Res 51 GF
Spicy beef fillet, crispy shallots aji limo, star anise

Bife Angosto 66 GF
US prime rib eye, adobo chimichurri sauce

Paletilla de Borrego a la parrilla 85
Lamb shoulder, barley & quinoa salsa verde

ACOMPAÑANTES

Side dishes

Patatas Bravas 15 V GF
Crispy potatoes, spicy tomato huancaína sauce

Berenjena 15 VG
Aubergine, miso, sesame

Espárragos a la Brasa 15 V
Grilled asparagus, tomato dressing

Quinoa Sofrita 19
Stir-fry quinoa, soy green vegetables

V: Vegetarian VG: Vegan GF: Gluten Free

Prices include vat and all legal charges. For any claims we keep special forms in a separate box next to the exit.

Our dishes use the following oils: Extra virgin olive oil, lemon oil, white truffle oil, sesame oil, grape seed oil.

Customer is not obliged to pay if the notice of payment has not been received (Receipt-invoice)



COYA

DEGUSTACIÓN

120 per person

Crocantes con Guacamole VG GF
Corn tortillas, ají amarillo, lime, avocado

Croquetas de Camarones
Wild prawns, toasted bread, sweet & sour dressing

Anticucho de Pollo GF
Chicken, ají amarillo,
garlic

Taco del Día
Daily choice of taco

Ceviche de Lubina Clásica GF
Sea bass, red onion, sweet potato, white corn

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

Tiradito de Pez Limón
Yellowtail, green chilli, radish

Ensalada Trio de Maíz VG GF
Jospur corn, crispy corn, white corn, sweet onions

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

Arroz Nikkei GF
Chilean sea bass, rice, lime, chilli

Lomo de Res GF
Spicy beef fillet, crispy shallots
ají limo, star anise

Berenjena VG
Aubergine, miso, sesame

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

Piña Colada GF
Roasted pineapple,
coconut ice cream, rum foam



COYA

FIESTA DE PUESTA

150 per person

Crocantes con Guacamole
Avocado, corn tortillas, tomato & red onion salsa

Churros de Papas
Native potatoes, manchego chese, black summer
truffles

Baos de Res
Pulled beef, chipotle, huancaína, salsa criolla

Berenjena V
Aubergines salad, tzatziki, burnt avocado dust

Lubina Clásica GF
Sea bass, red onion, sweet potato, white corn

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

Pez Limón
Yellowtail, green chilli, radish

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

Arroz Nikkei GF
Chilean sea bass, rice, lime, chilli

Lomo de Res GF
Spicy beef fillet, crispy shallots, ají limo, star anise

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

Piña Colada
Roasted pineapple, coconut ice cream, rum foam

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