



COYA

MENU DE ORO

190 per person

APPETIZERS Choice of two

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

Rosquillas con Vientre de Atún
Loukoumas, otoro tartar, aji panca powder
roasted seaweed, Oscietra caviar

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

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

CEVICHE Choice of two

Ceviche de Viera
Scallop, jalapeno, burnt butter, lime

Ceviche de Corvina a la Trufa
Stone bass, ponzu, chives, fresh black truffle

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

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

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

MAINS Choice of one

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

Bife de Wagyu GF
Australian wagyu striploin, adobe
chimichurri sauce

Quinoa Sofrita
Stir-fry quinoa, soy, green vegetables

POSTRES

Bandeja de Postres
COYA signature dessert & ice creams selection

V: Vegetarian VG: Vegan GF: Gluten Free

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

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

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