

APERITIVOS

Appetizers

Crocantes con Guacamole 15 VG GF
Corn tortillas, blue corn tortillas, guacamole

Calamares Fritos con Ocopa 17 GF
Baby squid, Peruvian marigold, quinoa

Baos con Cerdo 16
Pulled pork, chipotle, salsa criolla

Croquetas de Lubina 15
Chilean sea bass croquettes, red chilli

Tacos de Cangrejo de Concha Blanda 19 GF
Soft shell crab, yuzu, avocado, ají limo coleslaw

Tostadas de Atún 16
Corn tostada, yellowfin tuna, seaweed salad, spicy mayo

Salmon tacos 16
Smoked salmon, ají amarillo cream cheese, chives

Tacos de Calabaza 13 V
Delica pumpkin, ají amarillo, pickled onion

ANTICUCHOS

Marinated chargrilled skewers (2 pcs)

Anticucho de Res 19 GF
Beef fillet, ají panca, coriander

Anticuchos de Pollo 15 GF
Chicken, ají amarillo, garlic

Anticuchos de Setas 12 VG GF
Portobello mushrooms, ají panca, parsley

ENSALADAS

Salads

Trio de Maiz 14 VG GF
Josper corn, crispy corn, white corn, sweet onions

Kale Y Manchego 17 V
Kale, candied walnuts, goji berries, cranberries, manchego



SCAN ME!

CRUDO

Citrus cured fish & Peruvian style sashimi

Mistura de Ceviches 44
COYA ceviches trio

Ceviche de Lubina Clásico 15 GF
Sea bass, red onion, sweet potato, white corn

Ceviche de Atún Chifa 17
Yellowfin tuna, soy, sesame seeds, rice crackers

Ceviche de Corvina a la Trufa 20
Stone bass, truffles, ponzu, chives

Ceviche de Hongos 16 VG
Wild mushrooms, choclo, crispy shallots and enoki

Tiradito de Pez Limón 19
Yellowtail, green chilli, radish, orange tobiko

Tiradito de Hiramasa a la Trufa 23
Kingfish, dashi, truffle, mushrooms and chives

Tiradito de Atún Nikkei 19 GF
Yellowfin tuna, chimichurri, ginger & soy leche

Tataki de Res 20 GF
Beef tataki, grilled leeks, cashew nuts

ESPECIALES DEL MERCADO

Daily selection of fish & meat

(Ask your waiter for the chef's daily specials)

PESCADOS Y MARISCOS

Fish and seafood

Arroz Nikkei 44 GF
Chilean sea bass, rice, lime, chilli

Lubina Chilena 36 GF
Chilean sea bass, ají amarillo, coleslaw

Langostino Tigre 44
Grilled prawn, chilli - chimichurri sauce

Salmón a la Brasa 29 GF
Salmon fillet, stir-fry quinoa, soy, green vegetables

AVES Y CARNES

Poultry and meat

Pollo a la Parrilla 27 GF
Corn fed baby chicken, ají panca, coriander

Solomillo de Res 44 GF
Beef fillet, crispy shallots, ají limo

Chuletas de Borrego 36 GF
Lamb chops, crushed aubergine caviar, garlic flakes

Bife de Ancho 44 GF
Dry aged beef ribeye, adobo salt, chimichurri sauce

VEGETALES Y CEREALES

Vegetables & Cereals

Papa Seca con Calabaza y Trufa 36 V GF
Peruvian potatoes, butternut squash, black truffle

Patatas Bravas 12 V GF
Crispy potatoes, spicy tomatoes, huancaína sauce

Berenjena 11 VG GF
Aubergine, miso, lime

Brocoli 11 VG GF
Sprouting broccoli, sesame seeds

Quinoa Sofrita 13 VG
Stir fried quinoa, seasonal veggies, spring onion, soy sprouts



COYA

TASTING MENU

To be experienced by the whole table
£90 Per person

Crocantes con Guacamole GF
Corn torillillas, amarillo, guacamole

Baos de Cerdo
Pulled pork, chipotle, salsa criolla

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

Anticucho de Pollo GF
Chicken, ají amarillo, garlic

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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

Corvina a la Trufa
Stone bass, truffle, ponzu, chives

Tiradito de Pez Limón
Yellowtail, green chilli, radish

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

Solomillo de Res GF
Spicy Beef fillet, crispy shallot, ají limo

Brócoli VG GF
Tender steam broccoli, sesame seed

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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



COYA

LUNCH HOUR MENU

To be experienced by the whole table, up to 6 guests
£50 Per person

TO START

Choice of 3

Baos de Cerdo (2 pcs)
Pulled pork, chipotle, salsa criolla

Croquetas de Lubina (3 pcs)
Chilean sea bass croquettes, miso, spicy mayo, coriander

Tacos del Dia (2 pcs)
Daily choice of tacos

Trio de Maíz VG GF
Josper corn, crispy corn, white corn, sweet onions

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

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

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

Ceviche de Corvina a la Trufa
Stone bass, truffles, ponzu, chives

Anticucho de Pollo GF (1 pc)
Chicken, ají amarillo, garlic

Anticucho de Setas VG GF (1 pc)
Portobello mushrooms, ají panca, parsley

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MAIN COURSES

Choice of 1

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

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

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

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

Picanha GF
Spicy Picanha Rump, crispy shallots, ají limo, star anise

Bife de Ancho GF (Add on £14)
Rib eye, adobo salt, chimichurri sauce

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DESSERT

Add on £6

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

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SOMMELIERS FAVOURITE

Glass 125ml Carafe 500ml

White: 2019 Saint-Aubin, S.Bzikot
Burgundy, France

22 88

Red: 2017 Sarget de Gruaud-Larose
by Château Gruaud-Larose
Burgundy, France

16 64

V: Vegetarian GF: Gluten Free VG: Vegan

If you have allergies or dietary enquiries please speak to our staff prior to ordering.
Prices include 20% VAT and a discretionary 15% service charge will be added to your bill.

Origine of our produce Fish : Zone FAO 87/27/57/41/37 | Meat : France, UK, Spain, Chile, Italy

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