

APERITIVOS

Appetizers

Guacamole 78
Avocado, corn tortillas, shrimp crackers
kcal 691

Calamares con Ocopa 80
Baby squid, quinoa, Peruvian marigold
kcal 185

Croquetas de Lubina 64
Chilean sea bass croquettes, Red chilli
kcal 460

Churros de Papa 98
Manchego cheese, truffle
kcal 264

CEVICHEs

Cured fish

Mistura de Ceviches 320
Selection of COYA signature dishes
kcal 514

Lubina Clasica 85 GF
Sea bass, red onions, sweet potato, choclo
kcal 124

Atun Chifa 116
Yellowfin tuna, sesame seeds, rice cracker, soy
kcal 146

Hongos 80 V GF
Wild mushrooms, choclo, shallots, crispy enoki
kcal 84

Salmón Nikkei 58
Salmon, celery juice, ginger, daikon, wasabi tobiko
kcal 174

Pargo la Trufa 110
Red snapper, truffle, ponzu, chives
kcal 171

TIRADITOS

Peruvian sashimi

Pulpo 98 GF
Octopus, mango salsa, botija olives
kcal 333

Pez Limon 102
Yellowtail, green chilli, daikon
kcal 457

Tataki de Res Wagyu 98
Wagyu beef tataki, cashew nut puree, josper leeks
kcal 305

TACOS

3 pieces

Salmón 78 GF
Salmon, avocado, aji amarillo
kcal 187

Berenjena 72 VG GF
Smoked eggplant, peppers, pomegranate
kcal 124

Cangrejo 104
Soft shell crab, avocado, wasabi tobiko
kcal 114

Papa y Pollo 86
Grilled chicken, bell pepper, huayro potato, botija olive
kcal 175

Wagyu Tartare 110
Wagyu beef, aji panca, pickled daikon, cured egg yolk
kcal 191

MAKI

Atun 105
Tuna, asparagus, Aji limo
kcal 420

Salmón 84
Cured salmon, candied jalapeno, pickled cucumber, sriracha mayo
kcal 311

Aguacate 78 V
Shiitake, aji limo, avocado, quinoa, black sesame
kcal 330

Cangrejo 105
Softshell crab, pickled cucumber, avocado, sriracha mayo
kcal 397

ENSALADAS

Salads

Trio de Maíz 64 VG GF
Grilled corn, crispy corn, jumbo corn, red chillies
kcal 450

Kale y Manchego 68 V
Kale, candied walnuts, goji, manchego, dried cranberry
kcal 149

Picante de Pepino 56 VG GF
Cucumber, green apple, miso, coriander, sesame oil, almonds
kcal 265

Burrata 94 V GF
Tomatoes, grapes, pickled aji limo, botija olives
kcal 499

Ensalada de Tomate 62 VG
Heirloom tomatoes, charred baby gem, aji mirasol, sesame, crispy quinoa
kcal 228

Quinoa al Tamarindo 74 VG GF
Quinoa, cucumber, and tamarind dressing
kcal 72



SCAN ME!

ANTICUCHOS

Marinated skewers fired on a charcoal grill

Langostinos Tigre 64 GF
Tiger prawns, aji panca, chives
kcal 182

Pollo 58 GF
Chicken, aji amarillo, garlic
kcal 413

Setas 48 VG
Forest mushrooms, aji panca, parsley
kcal 42

Res 84 GF
Beef fillet, aji panca, coriander
kcal 394

Queso Halloumi 54 V GF
Halloumi cheese, tomato, bell pepper, and Quinoa
kcal 399

PARA PICAR

Small dishes to share

Bocadillos de Wagyu 98
Wagyu beef tataki, cashew nut puree, josper leeks
kcal 370

Berenjena al la Brassa 82
Grilled aubergine, manchego cream, tahini, crispy kale, sumac
kcal 412

Camerones con Quinoa 82
Stir-fry quinoa, prawns, aji panca
kcal 433

Baos con Langosta 98
Lobster, Oscietra caviar, celery, smoked aji panca
kcal 366

Batata Frita 58 V
Batata Frita Sweet potato, tamarind soy, huancaína sauce, mint
kcal 243

Choclo con Queso 54 V
Grilled baby corn, soy butter, huacatay, manchego, dried lime
kcal 623

CAZUELAS

Iron pots

Papa Seca 264 V GF
Peruvian dried potatoes, black truffle, mushrooms
kcal 532

Arroz Nikkei 278
Chilean sea bass, rice, lime, chilli
kcal 1070

Langosta 230
Lobster, rice, pea shoots
kcal 1406

AVES Y CARNES

Poultry and meat

Pollo a la Parilla 138
Corn fed baby chicken, aji panca, coriander
kcal 1148

Chuletas de Borrego 202 GF
Lamb chops, fig & aji amarillo chutney
kcal 1159

Lomo de Res 248
Spicy beef fillet, crispy shallots, aji limo, star anise
kcal 914

Costillas de Res 196
Beef ribs, miso, aji limo
kcal 1501

Bife Angosto Wagyu 441 GF
Wagyu sirloin, Peruvian spice rub, chimichurri sauce
kcal 933

Bife Ancho Wagyu 320g 640 GF
Wagyu rib eye, Peruvian spice rub, chimichurri sauce
kcal 967

PESCADO Y MARISCOS

Fish and seafood

Lubina Chilena 234
Chilean sea bass, aji amarillo
kcal 473

Langostinos Tigre a la Brassa 278
Tiger prawns, chimichurri
kcal 416

Escabeche Peruano 398 GF
Char grilled whole sea bream in banana leaf, tamarillo, aji panca, moscatel
kcal 1105

Pulpo Rostizado 200
Roasted octopus, potato, bottarga, botija olives, aji amarillo
kcal 648

Salmon a la Brassa 144
Salmon fillet, stir-fry quinoa, soy, green vegetables
kcal 635

ACCOMPAÑANTES

Side dishes

Espárragos a la Brasa 50 V
Grilled asparagus, tomato dressing
kcal 55

Brocoli 50 V GF
Sprouting broccoli, chilli garlic butter, sesame seeds
kcal 201

Patatas Bravas 52 V GF
Crispy potatoes, spicy tomato, huancaína sauce
kcal 225

Pure de Papa 72 V GF
Potato, aji amarillo, truffle
kcal 197

V: Vegetarian VG: Vegan GF: Gluten Free

Allergen statement: "Some menu items may contain or come into contact with mustard, celery, sesame seeds, gluten, dairy, nuts, lupine, soy, eggs, peanuts, shellfish, or fish. For more information, please speak to the manager on duty".

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