

APERITIVOS

Appetizers

Guacamole 78

Avocado, corn tortillas, shrimp crackers [kcal 691](#)

Calamares con Ocopa 80 GF

Baby squid, quinoa, Peruvian marigold [kcal 185](#)

Croquetas de Lubina 64

Chilean sea bass croquettes, red chilli [kcal 460](#)

Churros de Papa 98 V

Manchego cheese, truffle [kcal 264](#)

CEVICHES

Cured fish

Mistura de Ceviches 320

Selection of COYA signature ceviches [kcal 514](#)

Lubina Clásica 85 GF

Sea bass, red onions, sweet potato, choclo [kcal 124](#)

Atún Chifa 116

Yellowfin tuna, sesame seeds, rice cracker, soy [kcal 146](#)

Hongos 80 GF V

Wild mushrooms, choclo, shallots, crispy enoki [kcal 84](#)

Salmón Nikkei 58

Salmon, celery juice, ginger, daikon, wasabi tobiko [kcal 174](#)

Pargo a la Trufa 110

Red snapper, truffle, ponzu, chives [kcal 171](#)

TIRADITOS

Peruvian sashimi

Pulpo 98 GF

Octopus, mango salsa, botija olives [kcal 333](#)

Pez Limón 102

Yellowtail, green chilli, daikon [kcal 457](#)

Serviola a la Trufa 110

Amberjack, dashi, truffle oil, chives [kcal 169](#)

TACOS

3 pieces

Salmón 78 GF

Salmon, avocado, aji amarillo [kcal 187](#)

Atún 94 GF

Yellowfin tuna, Osietra caviar, tamarind, aji panca [kcal 166](#)

Cangrejo 104

Soft shell crab, avocado, wasabi tobiko [kcal 114](#)

Aguacate 82

Avocado, truffle , quails egg, manchego, smoked yoghurt, seeds [kcal 111](#)



SCAN ME!

ENSALADAS

Salads

Trio de Maíz 64 VG GF

Josper 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, burnt avocado, aji mirasol, sesame, crispy quinoa [kcal 228](#)

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 116](#)

Res 84 GF

Beef fillet, aji panca, coriander [kcal 394](#)

CAZUELAS

Iron pots

Papa Seca 264 V GF

Peruvian dried potatoes, 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 Parrilla 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 grade 7, Peruvian spice rub, chimichurri sauce [kcal 933](#)

Bife Ancho Wagyu 640 GF

Wagyu Ribeye grade 9, Peruvian spice rub, chimichurri sauce [kcal 967](#)

PESCADOS Y MARISCOS

Fish and seafood

Lubina Chilena 234

Chilean sea bass, aji amarillo [kcal 473](#)

Langostinos Tigre a la Brasa 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](#)

Salmón a la Brasa 144

Salmon fillet, stir-fry quinoa, soy, green vegetables [kcal 635](#)

ACOMPAÑANTES

Side dishes

Espárragos a la Brasa 50 V

Grilled asparagus, tomato dressing [kcal 55](#)

Brócoli 50 V GF

Sprouting broccoli, chilli garlic butter, sesame seeds [kcal 201](#)

Patatas Bravas 52 V GF

Crispy potatoes, spicy tomato, huancaína sauce [kcal 223](#)

Puré de Papa 72 V GF

Potato, aji amarillo, truffle [kcal 197](#)

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".

V: Vegetarian VG: Vegan GF: Gluten Free

بيان مسببات الحساسية: قد تحتوي بعض عناصر القائمة أو تتلامس مع الخردل أو الكرفس أو بذور السمسم أو الفوليتين أو منتجات الألبان أو المكسرات أو الترمس أو الصويا أو البيض أو الفول السوداني أو المحار أو الأسماك. لمزيد من المعلومات يرجى التحدث إلى المضيف في الخدمة