

CEVICHE Y TIRADITOS

Cured fish & Peruvian Sashimi

Mistura de Ceviches 308

Selection of COYA signature ceviches

◆ Lubina Clásica 74 GF

Sea bass, red onions, sweet potato, choclo

◆ Atún Chifa 76

Yellowfin tuna, sesame seeds, rice cracker, soy

Dorada Criollo 58 GF

Sea bream, ají amarillo, crispy corn, coriander

Alcachofas 52 VG GF

Baby artichoke, apple, miso, shiso, pumpkin seeds
Additional Truffle Seasonal

Salmón Nikkei 58

Salmon, celery juice, ginger, daikon, wasabi tobiko

Pargo a la Trufa 88

Red snapper, truffle, ponzu, chives
Additional Truffle Seasonal

Espárragos Blancos 52

White asparagus, yuzu, plantain, walnut, ají amarillo

Vieiras 96

Hokkaido scallops, kizami wasabi, yuzu, tobiko

Pulpo 74 GF

Octopus, mango salsa, botija olives

◆ Pez Limón 88

Yellowtail, green chilli, daikon

Serviola a la Trufa 88

Amberjack, dashi, truffle, shiitake
Additional Truffle Seasonal

Atún Nikkei 72 GF

Yellowfin tuna, ají panca, wasabi, quinoa furikake

ENSALADAS

Salads

◆ Trio de Maíz 56 VG GF

Josper corn, crispy corn, jumbo corn, red chillies

Kale y Manchego 57 V GF

Kale, walnuts, goji, manchego, dried cranberry
Additional Truffle Seasonal

Picante de Pepino 51 VG GF

Cucumber, green apple, miso, coriander, sesame oil, almonds

Burrata 98 V GF

Tomatoes, grapes, pickled ají limo, botija olives

ANTICUCHOS

Marinated skewers fired on a charcoal grill

Langostinos Tigre 67 GF

Tiger prawns, ají panca, chives

◆ Pollo 55 GF

Chicken, ají amarillo, garlic

Setas 44 VG GF

Forest mushrooms, ají panca, parsley

◆ Res 78 GF

Beef fillet, ají panca, coriander

Calamares 53 GF

Tomatillo jalapeño salsa, soy kombu crumbs, tomato



SCAN ME!

APERITIVOS

Appetizers

◆ Guacamole 61

Avocado, corn tortillas, shrimp crackers

Tartar de Res Wagyu 110 GF

Wagyu beef, potato crisp, quinoa furikake, oscietra caviar
Additional Truffle Seasonal

Baos con Res Wagyu 91

Wagyu short rib, mantou baos, ají amarillo

Baos con Langosta 102

Lobster, oscietra caviar, celery, smoked ají panca

Calamares con Ocopa 62 GF

Baby squid, quinoa, Peruvian marigold

Croquetas de Lubina 64

Chilean sea bass, croquettes, red chilli

Churros de Papa Seasonal V

Crispy potato, manchego, truffle

Maki Roll de Acevichado 78 GF

Tuna, yellowtail, ají amarillo, soy kombu crumbs, shiso

Maki Roll de Camarones 86

Prawn tempura, oscietra caviar, white asparagus, plum

Maki Roll de Aguacate 57 V GF

Shiitake, ají limo, avocado, quinoa, black sesame

Gyoza de Wagyu 88

Japanese A5 Wagyu, truffle ponzu, pumpkin
Additional Truffle Seasonal

Gyoza de Langostinos 72

Prawn & Chilean sea bass gyoza, edamame, ponzu

Berenjenas Frita 68 V

Aubergine tempura, basil miso, ginger garlic soy

Choclo con Queso 44 V GF

Grilled baby corn, soy butter, huacatay, manchego, dried lime

Tacos de Salmón 64 GF

Salmon, avocado, ají amarillo

Tacos de Atún 88 GF

Yellowfin tuna, oscietra caviar, tamarind, ají panca

Tacos de Cangrejo 87

Soft shell crab, avocado, wasabi tobiko

Arepas 92 V

Burrata, truffle, rocoto

CAZUELAS

Iron pots

Papa Seca Seasonal V GF

Peruvian dried potatoes, black truffle, mushrooms

Quinotto de Cebada Perlada 96 VG

Quinoa, pearl barley, ají amarillo, pumpkin, coconut
Additional Truffle Seasonal

◆ Arroz Nikkei 232 GF

Chilean sea bass, bomba rice, lime, chilli

Langosta 168 GF

Lobster, bomba rice, pea shoots

PESCADOS Y MARISCOS

Fish and seafood

Salmón a la Brasa 128 GF

Salmon fillet, stir-fry quinoa, soy, green vegetables

Lubina Chilena 180 GF

Chilean sea bass, ají amarillo

Langostinos Thermidor 192

King prawns, ají amarillo, truffle thermidor sauce

Escabeche Peruano 274 GF

Char grilled whole sea bream in banana leaf, tamarillo, ají panca, moscatel

Pulpo Rostizado 178

Roasted octopus, potato bottarga, botija olives, ají amarillo
Additional Truffle Seasonal

Langosta al Josper 435 GF

Lobster, smoked ají panca butter

AVES Y CARNES

Poultry and meat

Pollo a la Parrilla 158 GF

Corn fed baby chicken, ají panca, coriander

Chuletas de Borrego 198 GF

Lamb chops, fig & ají amarillo, chutney

◆ Lomo de Res 248 GF

Spicy beef fillet, crispy shallots, ají limo, star anise

Costillas de Res 218 GF

Beef ribs, miso, ají limo

Bife Angosto Wagyu 470 GF

Wagyu sirloin, grade 7, Peruvian spice rub, chimichurri sauce
Additional Truffle Seasonal

Bife Ancho Wagyu 610 GF

Japanese A5 Wagyu, chimichurri sauce
Additional Truffle Seasonal

Pierna de Pato 172 GF

Crispy duck leg, purple potatoes, ají rocoto, baby spinach, choclo

ACOMPAÑANTES

Side dishes

Espárragos a la Brasa 45 V GF

Grilled asparagus, tomato dressing

Quinoa Sofrita 47 V GF

Stir-fry quinoa, soy, green vegetables

Brócoli 45 V GF

Sprouting broccoli, chilli garlic butter, sesame seeds

◆ Patatas Bravas 48 V GF

Crispy potatoes, spicy tomato, huancaína sauce

Puré de Papa Seasonal V GF

Potato, ají amarillo, truffle

MENÚ DEGUSTACIÓN

540 per person

Minimum of two people

Guacamole

Avocado, corn tortillas, shrimp crackers

—

Pargo a la Trufa

Red snapper, truffle, ponzu, chives

Alcachofas VG GF

Baby artichoke, apple, miso, shiso, pumpkin seeds
Additional Truffle Seasonal

Vieiras

Hokkaido scallops, kizami wasabi, yuzu, tobiko

Atún Nikkei GF

Yellowfin tuna, aji panca, wasabi, quinoa furikake

—

Baos con Res Wagyu

Wagyu short rib, mantou baos, aji amarillo

Anticucho de Calamares GF

Tomatillo jalapeño salsa, soy kombu crumbs, tomato

Kale y Manchego V GF

Kale, walnuts, goji, manchego, dried cranberry
Additional Truffle Seasonal

Croquetas de Lubina

Chilean sea bass, croquettes, red chilli

—

Arroz Nikkei GF

Chilean sea bass, rice, lime, chilli

Lomo de Res GF

Spicy beef fillet, crispy shallots, aji limo, star anise

Puré de Papa V GF

Potato, aji amarillo, truffle

—

Chicha Morada

Peruvian purple corn colada, passion fruit and strawberry, orange shortbread

Hoja de Maíz GF

Sweetcorn meringue, passion fruit, mango yoghurt ice cream, gold leaf

Cheesecake de Lima

Lime cheesecake, peach, mango, exotic fruits sorbet

MENÚ DE LUJO

880 per person

Minimum of two people

Guacamole

Avocado, corn tortillas, shrimp crackers

—

Tartar de Res Wagyu GF

Wagyu beef, potato crisp, quinoa furikake, oscietra caviar

Churros de Papa V

Crispy potato, manchego, truffle

Arepas V

Burrata, truffle, rocoto

Tequenos

Crispy tiger prawns, caviar, aji amarillo, yuzu chives

—

Serviola a la Trufa

Amberjack, dashi, truffle, shiitake

Lubina Clásica GF

Sea bass, red onions, sweet potato, choclo

Atun Chifa

Yellowfin tuna, sesame seeds, rice cracker, soy

—

Langosta al Josper GF

Lobster, smoked aji panca butter

Bife Ancho Wagyu GF

Japanese A5 Wagyu, chimichurri sauce

Pimientos de Padrón V

Charred padrón peppers, yukari powder

Puré de Papa V GF

Potato, aji amarillo, truffle

—

Cheesecake de Lima

Lime cheesecake, peach, mango, exotic fruits sorbet

Chocolate Fundido GF

Illanka chocolate fondant, coconut, passion fruit ice cream

Chicha Morada GF VG

Peruvian purple corn colada, passion fruit and strawberry orange shortbread