



COYA

MENÚ DE ORO

For groups of 7 guests and above

105 per person

Crocantes con Guacamole y Chalaquita GF

Corn tortillas, shrimp crackers, guacamole, plantain

Tostadas de Atún y Caviar

Corn tostada, yellowfin tuna, seaweed salad, spicy mayo

Anticucho de Res GF

Beef, ají panca, coriander

Baos de Cerdo

Pulled pork, chipotle, criolla

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Ceviche de Lubina Criolla GF

Sea bass, sweet potato, white corn, ají amarillo

Ceviche de Atún Chifa

Yellowfin tuna, sesame seeds, rice crackers, soy

Gambas Roja a la Chalaca

Red prawns, potato, coriander, jalapeño

Tataki de Res GF

Beef tataki, grilled leeks, cashew nuts

Langostino Tigre

Grilled prawns, chilli-chimichurri sauce

Costillar de Cordero GF

Josper lamb rack, endive, tamarind, marigold sauce

Papa Seca con Setas y Trufa V GF

Peruvian potatoes, wild mushrooms, winter truffles

Brócoli VG GF

Tenderstem broccoli, sesame seeds

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Churros de Naranja V

Orange and lime churros, milk chocolate & dulce de leche

Piña Colada VG GF

Caramelised pineapple, coconut sorbet, coconut crumble, coconut foam

If you have allergies or dietary enquiries please speak to our staff prior to ordering. A discretionary 14% service charge will be added to your bill coyarestaurant.com | [@coyacity](https://www.instagram.com/coyacity) | [#coyacity](https://www.facebook.com/coyacity)

V: Vegetarian GF: Gluten Free VG: Vegan



COYA

MENÚ DE PLATA

For groups of 7 guests and above

85 per person

Crocantes con Guacamole y Chalaquita GF

Corn tortillas, shrimp crackers, guacamole

Tostada de Salmon

Corn, salmon, avocado, spicy mayo

Calamares con Ocopa GF

Baby squid, Peruvian mint, quinoa

Anticucho de Pollo GF

Chicken, aji amarillo, garlic

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Ceviche de Lubina Clásico GF

Sea bass, red onion, sweet potato, white corn

Ceviche de Atún Chifa

Yellowfin tuna, sesame seeds, rice crackers, soy

Tiradito de Hiramasa

Kingfish, dashi, truffle oil, chives

Kale y Manchego V

Kale, candied walnuts, goji, manchego, cranberries

Arroz Nikkei GF

Chilean sea bass, rice, lime, chilli

Lomo de Res GF

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

Berenjena V GF

Grilled aubergine, miso, sesame

Brócoli VG GF

Tenderstem broccoli, sesame seeds

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Chocolate Fundido V

Fondant with coconut centre, dulce de leche, passion fruit ice cream, orange tuille

Tarta de Queso V GF

Vanilla and lime cheesecake, guava sauce, lime and coriander caviar

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