

APERITIVOS

Appetizers

◆ **Guacamole** V GF

Avocado, ají amarillo, corn tortillas

Calamares con Ocopa GF

Baby squid, quinoa, Peruvian marigold

Croquetas de Lubina

Chilean sea bass croquettes, red chilli

Churros de Papa V

Crispy potato, manchego, truffle

Causa Caliente

Crispy Huayro potato, taramasalata
ají amarillo, manchego

Tartare de Atún GF

Yellowfin tuna, charred padron peppers
truffle, fermented lime

Maki Roll de Aguacate V GF

Shiitake, ají limo, avocado, quinoa, black sesame

Tacos de Salmon GF

Salmon, avocado, ají amarillo

Gyoza de Langostinos

Prawn & Chilean sea bass, edamame, ponzu

Baos con Wagyu

Wagyu short rib, mantou baos, ají amarillo

Tempura de Coliflor V

Crispy cauliflower, chipotle, chives, sesame

ANTICUCHOS

Marinated chargrilled skewers

◆ **Pollo** GF

Chicken, ají amarillo, garlic

Setas VG GF

Forest mushrooms, ají panca, parsley

◆ **Res** GF

Beef fillet, ají panca, coriander



CEVICHE Y TIRADITOS

Citrus cured fish & Peruvian Sashimi

Mistura de Ceviches

Selection of COYA signature ceviches

◆ **Lubina Clásica** GF

Sea bass, red onion, sweet potato, choclo

◆ **Atún Chifa**

Yellowfin tuna, sesame seeds, rice cracker, soy

Mandarinas

Sea bass, ginger, lime, mandarin pearls

Pargo a la Trufa

Red snapper, truffle, ponzu, chives

Esparragos Blancos

White asparagus, yuzu, plantain, walnut, ají amarillo

Pez Limon

Yellowtail, green chilli, daikon

Langosta

Lobster tail, black lime & fermented bean puree

Camerones GF

Tiger prawns, miso, shiso, chimichurri, plum, pea shoot oil

ENSALADAS

Salads

◆ **Trio de Maíz** GF

Josper corn, crispy corn, jumbo corn, red chillies

Achicoria y Manchego V

Chicory, XO sauce, aged manchego

Tomate VG GF

Heirloom tomatoes, burnt avocado, cotija cheese

PESCADOS Y MARISCOS

Fish & seafood

◆ **Arroz Nikkei** GF

Chilean sea bass, bomba rice, lime, chilli

Escabeche Peruano GF

Char-grilled sea bream In banana leaf
tamarillo, ají panca

Pulpo Rostizado

Roasted octopus, potato, bottarga
botija olives, ají amarillo

Langosta al Josper GF

Grilled lobster, smoked ají panca butter

AVES Y CARNES

Poultry & meat

Pollo a la Parrilla GF

Corn fed baby chicken, ají panca, coriander

Chuletas de Borrego GF

Lamb chops, smoked aubergine yoghurt

◆ **Lomo de Res** GF

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

Costillas de Res GF

Beef ribs, miso, ají limo

Bife Angosto Wagyu GF

Wagyu sirloin, grade 7, Peruvian spice rub, chimichurri

VEGETALES Y CEREALES

Vegetables & cereals

Coliflor a la Brasa V GF

BBQ Cauliflower, miso, kimchi, yuzu kombu dressing

Cazuela de Hongos V GF

Bomba rice hot pot, mushrooms, crispy enoki
seaweed butter

Brocoli V GF

Sprouting broccoli, chilli garlic butter, sesame seeds

◆ **Patatas Bravas** GF

Crispy potatoes, spicy tomato, huancaína

Pure de Papa V GF

Potato espuma, smoked butter, ají amarillo, truffle

If you have allergies or dietary enquiries please speak to our staff prior to ordering.

V: Vegetarian VG: Vegan GF: Gluten Free ◆ Signature Dish

MENU DEGUSTACIÓN

Guacamole V GF
Avocado, ají amarillo, corn tortillas

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Ceviche de Lubina Clásica GF
Sea bass, red onions, choclo
sweet potato

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

Camerones GF
Tiger prawns, miso, chimichurri
shiso, plum, pea shoot oil

Pez Limon
Yellowtail, green chilli, daikon

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Anticucho de Pollo GF
Chicken, ají amarillo, garlic

Bao con Res Wagyu
Wagyu short rib, mantou baos, ají amarillo

Achicoria y Manchego V
Chicory, XO sauce, aged manchego

Croquetas de Lubina
Chilean sea bass croquettes, red chilli

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

Lomo de Res GF
Spicy beef fillet, crispy shallots
ají limo, star anise

Brocoli V GF
Sprouting broccoli, chilli garlic butter
sesame seeds

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Pastel de Tres Leches
Three milks cake, vanilla ice cream
salted dulce de leche

Tarta de Queso
Lime cheesecake, mango, lemon verbena sorbet

Granizado de Maracuyá GF
Passion fruit granita, pineapple, basil, miso cookies

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MENU DE LUJO

Guacamole V GF
Avocado, ají amarillo, corn tortillas

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Churros de Papa V
Crispy potato, manchego, truffle

Gyoza de Langostinos
Prawn & Chilean sea bass, edamame, ponzu

Croquetas de Wagyu
Crispy Huayro, seared wagyu beef, coriander aioli

Tomate VG GF
Heirloom tomatoes, burnt avocado, cotija cheese

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Langosta
Lobster tail, black lime, & fermented bean puree

Pargo a la Trufa
Red Snapper, truffle, ponzu, chives

Tartare de Atún
Yellowfin tuna, charred padron peppers
truffle, fermented lime

Camerones GF
Tiger prawns, miso, shiso, chimichurri
plum, pea shoot oil

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Langosta al Jospier GF
Grilled lobster, smoked ají panca butter

Bife Angosta Wagyu GF
Wagyu sirloin, grade 7, chimichurri sauce
Peruvian spice rub

Patatas Bravas V GF
Crispy potatoes, spicy tomato, huancaína

Pimientos de Padron V GF
Padron peppers, sesame dressing, cancha furikake

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

Tarta de Queso
Lime cheesecake, mango, lemon verbena sorbet

Esfere de COYA GF
Ilanka chocolate mousse, coconut
coffee caramel parfait

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