

APPETIZERS

Guacamole ♦ VG, GF Avocado, chalaquita & lime, corn tortilla	18
Crispy Baby Squid ♦ GF Quinoa, green chilli, Peruvian green sauce & lime	18
Chicken Empanadas (2 pcs) Pulled breast, soffritto & garlic sauce	16
Padron Peppers VG, GF Lime & yellow chilli salt	14
Wagyu Bao (2 pcs) Smoked wagyu brisket, truffle emulsion, rocket cress	18
Snow Crab Tostadas (2 pcs) Corn tortillas, avocado purée, yellow chilli & Oscietra caviar	20

CEVICHES BY COYA

Signature Ceviche Platter Selection of signature dishes from “Ceviche & Raw Bar”: Classic • Corvina • Spicy Tuna • Yellowtail • Bluefin Tuna	90
Classic Sea Bass ♦ GF “Leche de tigre”, red onion, sweet potatoes, jumbo corn	20
Spicy Yellowfin Tuna ♦ Ponzu, red chilli & garlic, rice cracker	22
Truffle Corvina ♦ Truffle ponzu, rice cracker, shiitake	24
Coconut Sea Bream GF Limo chilli, fresh ginger & crispy plantain	22
Seasonal Vegetarian Ceviche V, GF Smoked beetroot, cucumber granita, feta	18

RAW BAR

Yellowtail ‘Sashimi Style’ ♦ Green chilli sauce, daikon & orange tobiko	24
Bluefin Tuna Pickled brown shimeji, truffle & yuzu ponzu, Oscietra caviar	28
Argentinian Prawns GF Winter tomato gazpacho, pink pepper corn, prawn cracker	26
Beef Tataki GF Red chilli, daikon, fig purée & truffle	28

SALADS

Kale Salad V Candied walnuts, goji, manchego, dried cranberry, miso & apple dressing	20
COYA Salad ♦ Crispy chicken, romaine lettuce, quail eggs, anchovies & manchego	24
Burrata V Heirloom tomatoes, grapes, Peruvian olive powder & pomegranate	22

FISH & SEAFOOD

Miso Chilean Sea Bass Cazuela ♦ GF Bomba rice, chilli lime butter, sweet corn purée & pea shoots	52
Salmon Fillet GF Miso smoked chilli, compressed cucumber & apple, jalapeños	34
Jumbo Tiger Prawns (2 pcs) GF Green & red chilli salsa, soy, ginger & grilled lemon	50
Crispy Octopus GF Potato mousse, bottarga, botija olives, smoked paprika	36
Whole Sea Bream (1kg) (For Two) GF Salsa verde, pickled shallots & capers	70
Prawns & Squid Rigatoni Tomato sauce, stracciatella & fresh herbs	36

MEAT & POULTRY

Grilled Baby Chicken ♦ GF Smoked chilli, choy sum, coriander aioli	34
Spicy Beef Fillet ♦ (250g) GF Chinese chilli & garlic, crispy shallots, pickled chilli	50
Lamb Chops (3 pcs) Pepper marinade, sweet paprika, smoked aubergine caviar & coriander	44
Black Angus Rib-Eye (330g) GF Adobo & chimichurri	54

TASTING MENU

DISCOVERY MENU • £ 90 PER GUEST
INDULGENCE MENU • £ 120 PER GUEST

Origins of our produce
Fish : Zone FAO 87/27/57/41/37 | Meat : France, UK, Spain, Chile, Italy

All prices are listed in GBP & are inclusive of VAT.
A discretionary 13% service charge will be added to your bill.

♦ Global Signature Dish (V) Vegetarian (VG) Vegan (GF) Gluten Free
If you have allergies or dietary enquiries, please speak to our staff prior to ordering.

Australian Wagyu Sirloin (300g) GF Guasacaca & spicy chimichurri	70
Tomahawk (1.2kg) Truffle jus, padron pepper & wasabi cream	250

SIDES

COYA Chips ♦ V, GF Smoked tomato sauce & Peruvian cheese sauce	12
Baby Gem Salad VG House dressing, toasted panko & chives	10
Smoked Corn Salad VG, GF Corn, choclo, cancha, sweet peppers, roasted onion & coriander	14
Chargrilled Broccoli VG Sweet & spicy miso, yuzu, sesame, smoked almonds	12
Charcoal Baked Sweet Potato V, GF Chilli lime butter, salted jumbo corn, crème fraîche & fresh herbs	16
Stir-fried Rice ‘Chaufa’ V Chifa vegetables, eggs & soy	18

DESSERTS

Churros ♦ V Milk chocolate & dulce de leche sauce, orange zest	16
Chocolate Cake V, GF Flourless chocolate cake, banana semifreddo & rice crispy	16
Manchego Cheesecake V, GF Buckwheat crumble, Manchego cheesecake & quince sauce	16
Yuzu & Almond Cake VG, GF Lemon crèmeux, almond & orange cake, candied & fresh citrus	16
Panela Sticky Toffee Pudding V Date & maca sponge, vanilla ice cream & toffee sauce	16
Pandan & Pineapple Suspiro V, GF Pandan meringue & pandan cream, coconut ice cream & pineapple salsa	16
Dessert Platter COYA signature desserts selection, fresh fruits & sorbets	72

WHERE SUMMER FINDS US

MONACO • MYKONOS • SAINT-TROPEZ • IBIZA • MARBELLA

BEYOND BORDERS

LONDON • DUBAI • ABU DHABI • DOHA • RIYADH
BARCELONA • MUSCAT



MAYFAIR SEASONAL SPECIALS

APPETIZERS

Smoked Shiitake Tacos (2 pcs) V

Avocado, chalaquita & crumbled feta

14

Wagyu Beef Gyoza (5 pcs)

Smoked shiitake, sweet soy & Peruvian chillies
szechuan sauce

28

RAW BAR

Ceviche ‘Mixto’ GF

King bream, Atlantic prawns,
crispy squid, yellow chilli

26

Native Lobster Tail

Smoked rocoto chilli, purple potato,
lime caviar & basil

46

MAIN DISHES

Cassava Gnocchi GF, V

Roasted butternut squash, crispy sage,
smoked goat’s cheese

28

Dover Sole (600g) GF

Salsa criolla, pil pil & fresh herbs

76

Wagyu Short Rib (300g)

Sweetcorn, guasacaca & candied habanero

70

Chilean Wagyu Rib-Eye (300g) GF

Wafu sauce, wasabi cream, chimichurri

120

DESSERT

Black Forest GF, V

Chocolate mousse, cherry jam & pisco chantilly

18

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THE SPIRIT OF COYA

COYA reimagines the flavours of Peru for the modern world, vibrant yet refined, rooted in heritage yet inspired by global influences.

What began in London has become a worldwide celebration of creativity, connection, and effortless dining, where every experience feels both sophisticated & welcoming.