



# MENÚ DEL SOL

85 per guest  
To be enjoyed by the whole table

**Wagyu Chargrilled Skewers** ♦ GF ♦  
Panca chilli, parsley

**Smoked Shiitake Tacos** ♦ V  
Avocado, chalaquita & crumble feta

**Crispy Baby Squid** ♦ GF  
Quinoa, green chilli, Peruvian green sauce & lime



**Classic Sea Bass Ceviche** ♦ GF  
“Leche de tigre”, red onions, sweet potato, jumbo corn

**Spicy Yellowfin Tuna** ♦  
Ponzu, chilli, rice & nori cracker

**Tiradito de Pez Limón** ♦  
Yellowtail, green chilli, daikon, orange tobiko



**Sea Bream Fillet** GF  
Marinated Romano peppers, yellow chilli vinaigrette & fennell salad

**Rib-Eye** GF  
Spicy rib-eye, crispy shallots, limo chilli

**COYA Chips** ♦ V, GF  
Smoked tomato sauce & Peruvian cheese sauce



**Churros** ♦ V  
Orange & lime churros, milk chocolate & dulce de leche

**Pandan & Pineapple Suspiro** GF  
Pandan Meringue & Pandan cream, coconut ice cream & pineapple salsa

# MENÚ DE LA LUNA

105 per guest  
To be enjoyed by the whole table

**Guacamole** ♦ VG, GF  
Avocado, chalaquita, yellow chilli, corn tortillas

**Snow Crab Tostadas**  
Corn tortillas, avocado puree, yellow chilli & Oscietra caviar

**Pork Taco** GF  
Corn Tortilla, chalaquita, pickle ginger, yuzu kosho



**Ceviche ‘Mixto’** ♦ GF  
“Leche de Tigre”, crispy squid, octopus, red prawns, sweet potatoes

**Yellowtail ‘Sashimi Style’**  
Green chilli sauce, daikon & orange tobiko

**Bluefin Tuna**  
Pickled brown shimeji, truffle & yuzu ponzu, Oscietra caviar



**Wild Mushroom & Truffle** V, GF  
Peruvian potatoes, black truffles, yellow chilli & seaweed butter

**Iberico Pork Chop**  
Burnt winter tomatoes & apple salsa, smoked chilli glaze

**Jumbo Tiger Prawns** GF  
Green & red chilli salsa, soy, ginger & grilled lemon

**Chargrilled Broccoli** VG, GF  
Sweet & spicy miso, yuzu, sesame, smoked almonds



**Black Forest** GF  
Chocolate mousse, cherry jam & Pisco chantilly

**Maca & Panela Sticky Toffee Pudding** V  
Date & maca sponge, vanilla ice cream & toffee sauce

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

# MENÚ DE LAS ESTRELLAS

125 per guest  
To be enjoyed by the whole table

**Selection of COYA Dips & Crackers** VG, GF  
Guacamole, spicy chickpeas & rocoto served with corn tortillas & focaccia

**Fried Chicken ‘Chicharrones’** ♦  
Sweet & sour rocoto chilli marinade, fresh garlic dip, spring onion

**Seabass & Prawns Gyoza** ♦  
Yellow chilli, spring onion & salsa criolla

**Wagyu Empanadas** ♦ GF  
Smoked brisket, sofrito & garlic sauce



**COYA Signature Platter** ♦  
Sea bass classico, corvina truffle, spicy yellowfin, kingfish tiradito, tuna tataki

**Beef Tataki** GF  
Red chilli, daikon, fig purée & truffle



**Chilean Sea Bass Cazeula** ♦ GF  
Miso chad grilled Chilean sea bass, bomba rice, chilli & lime butter

**Cote de Boéuf**  
Ex-dairy rib-eye on the bone, wasabi cream, tamarind & truffle jus, padron peppers

**Roasted Seasonal Vegetables** VG, GF  
Smoked tomato sauce, Peruvian cheese sauce, coriander



**COYA Dessert Platter**  
COYA signature selection, fresh fruits & sorbets

All prices are listed in GBP & are inclusive of VAT. A discretionary 12.5% 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.

