

APPETIZERS

Snow Crab Tostadas (2 pcs) ♦ GF Corn tortillas, avocado purée, yellow chilli & Oscietra caviar	22
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) GF Pulled breast, soffritto & garlic sauce	17
Padron Peppers VG, GF Lime & yellow chilli salt	14
Wagyu Bao (2 pcs) Smoked wagyu brisket, truffle emulsion, rocket cress	18

CEVICHES BY COYA

Signature Ceviche Platter Selection of signature dishes from “Ceviche & Raw Bar”: Classic • Corvina • Spicy Tuna • Yellowtail • Bluefin Tuna	90
Coconut Sea Bream GF Limo chilli, fresh ginger & crispy plantain	23
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 ♦ GF Truffle ponzu, rice cracker, shiitake	24
Seasonal Vegetarian Ceviche V, GF Smoked beetroot, cucumber granita, feta	19

RAW BAR

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

SALADS

COYA Salad ♦ Crispy chicken, romaine lettuce, quail eggs, anchovies & Manchego	24
Kale Salad V Candied walnuts, goji, manchego, dried cranberry, miso & apple dressing	20
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	54
Salmon Fillet 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 Potato mousse, botija olives, smoked paprika	36
Dover Sole (600g) GF Salsa criolla, pil pil & fresh herbs	70
Prawns & Squid Rigatoni Tomato sauce, stracciatella & fresh herbs	36

MEAT & POULTRY

Black Angus Rib-Eye (330g) GF Adobo & chimichurri	55
Grilled Baby Chicken ♦ GF Smoked chilli, choy sum, coriander aioli	34
Spicy Beef Fillet ♦ (250g) Chinese chilli & garlic, crispy shallots, pickled chilli	50
Lamb Chops (3 pcs) GF Pepper marinade, sweet paprika, smoked aubergine caviar & coriander	45

TASTING MENU

DISCOVERY MENU • £ 95 PER GUEST
INDULGENCE MENU • £ 125 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 & wasabi cream, spicy chimichurri	70
Tomahawk (1.2kg) GF Truffle jus, padron pepper & wasabi cream	250

SIDES

Stir-fried Rice ‘Chaufa’ GF Chifa vegetables, eggs & soy	18
COYA Chips ♦ V, GF Smoked tomato sauce & Peruvian cheese sauce	14
Baby Gem Salad VG House dressing, toasted panko & chives	12
Smoked Corn Salad VG, GF Corn, choclo, cancha, sweet peppers, roasted onion & coriander	15
Chargrilled Broccoli VG, GF Sweet & spicy miso, yuzu, sesame, smoked almonds	14
Charcoal Baked Sweet Potato V, GF Chilli lime butter, salted jumbo corn, crème fraîche & fresh herbs	16

DESSERTS

Churros ♦ V Milk chocolate & dulce de leche sauce, orange zest	16
Peruvian Chocolate Souffle V, GF Andoa chocolate souffle, crispy rice & hazelnut ice cream	16
Manchego Cheesecake V, GF Buckwheat crumble, Manchego cheesecake, berries & hibiscus jam	16
Yuzu & Almond Cake VG, GF Lemon crèmeux, almond & orange cake, candied & fresh citrus	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

DISCOVERY MENU

95 per guest
Minimum of two guests

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

Padron Peppers GF
Lemon & yellow chilli salt

Snow Crab Tostada GF
Corn tortillas, avocado purée, yellow chilli & Oscietra caviar

Chicken Empanada GF
Pulled breast, soffritto & garlic sauce



Classic Seabass Ceviche GF
“Leche de tigre”, red onions, sweet potato, jumbo corn

Spicy Yellowfin Tuna
Ponzu, chilli, garlic, rice & nori cracker

Argentinian Prawns
Winter tomato gazpacho, pink pepper corn, prawn cracker

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



Miso Chilean Sea Bass Cazuela GF
Bomba rice, chilli lime butter, sweet corn purée & pea shoots

Spicy Beef Fillet
Chilli & garlic, crispy shallots, pickled chilli

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



Churros V
Milk chocolate & dulce de leche sauce, orange zest

Yuzu & Almond Cake VG, GF
Lemon crèmeux, almond & orange cake, candied & fresh citrus

INDULGENCE MENU

125 per guest
Minimum of two guests

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

Padron Peppers GF
Lemon & yellow chilli salt

Snow Crab Tostada GF
Corn tortillas, avocado purée, yellow chilli & Oscietra caviar

Wagyu Bao
Smoked wagyu brisket , truffle emulsion, rocket cress



Classic Seabass Ceviche GF
“Leche de tigre”, red onions, sweet potato, jumbo corn

Spicy Yellowfin Tuna
Ponzu, chilli, garlic, rice & nori cracker

Coconut Sea Bream Ceviche GF
Limo chilli, fresh ginger & crispy plantain

Argentinian Prawns
Winter tomato gazpacho, pink pepper corn, prawn cracker

Beef Tataki
Red chilli, daikon, fig purée & truffle



Miso Chilean Sea Bass Cazuela GF
Bomba rice, chilli lime butter, sweet corn purée & pea shoots

Australian Wagyu Sirloin GF
Guasacaca, wasabi cream & chimichurri

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



Churros V
Milk chocolate & dulce de leche sauce, orange zest

Manchego Cheesecake V, GF
Buckwheat crumble, Manchego cheesecake berries & hibiscus jam

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