

MENÚ DEL SOL

65 per guest

To be enjoyed by the whole table

Padron Peppers ♦ VG, GF
Lemon & yellow chilli salt

Wagyu Beef Empanada ♦ GF
Smoked brisket, sofrito & garlic sauce



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

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

Yellowtail 'Sashimi Style' ♦
Yellowtail, green chilli sauce, daikon, orange tobiko



Wild Mushroom Cazuela V, GF
Peruvian potatoes, ceps purée, truffles

Baby Chicken ♦ GF
Panca chilli, grilled choy sum, coriander aïoli

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



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

Pandan & Pineapple Suspiro V, GF
Pandan meringue & Pandan cream, coconut ice cream & pineapple salsa

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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.

MENÚ DE LA LUNA

85 per guest

To be enjoyed by the whole table

Guacamole ♦ VG, GF

Avocado, chalaquita & lime, corn tortillas

Smoked Shiitake Tacos V

Avocado, chalaquita, crumbled feta

Chilean Sea Bass & Prawn Gyoza

Yellow chilli, spring onion, salsa criolla



Classic Sea Bass Ceviche ♦ GF

“Leche de tigre”, red onions, sweet potato, jumbo corn

Truffle Corvina Ceviche

Truffle sauce, rice cracker, cep & cancha powder

Kingfish Tiradito GF

Clementine, jalapeño, burnt avocado



Cassava Gnocchi V, GF

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

Rib-eye Steak GF

Adobo, chimichurri

Baby Gem Salad VG

House dressing, toasted panko & chives



Churros ♦ V

Milk chocolate & dulce de leche sauce, orange & lime zest

Manchego Cheesecake V, GF

Buckwheat crumble, Manchego cheese, berries and hibiscus jam

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MENÚ DE LAS ESTRELLAS

105 per guest

To be enjoyed by the whole table

Guacamole ♦ VG, GF

Avocado, chalaquita & lime, corn tortillas

Fried Chicken ‘Chicharrones’ ♦

Sweet & sour rocoto chilli marinade, fresh garlic dip, spring onion

Snow Crab Tostadas

Corn tortilla, avocado purée, yellow chilli & Oscietra caviar



Classic Sea Bass Ceviche ♦ GF

“Leche de tigre”, red onions, sweet potato, jumbo corn

Spicy Yellowfin Tuna Ceviche ♦

Ponzo, red chilli & garlic, rice cracker

Argentinian Prawns GF

Winter tomato gazpacho, pink peppercorn, prawn cracker



Miso Chilean Sea Bass Cazuela ♦ GF

Miso chargrilled Chilean sea bass, bomba rice, chilli & lime butter

Spicy Beef Fillet ♦ GF

Chinese chilli & garlic, crispy shallots, pickled chilli

COYA Chips V, GF

Smoked tomato sauce & Peruvian cheese sauce



COYA Dessert Platter

COYA signature selection, fresh fruits & sorbets

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