

APPETIZERS

Snow Crab Tostadas (2 pcs)	22
Corn tortillas, avocado purée, yellow chilli & Oscietra caviar	
Guacamole ♦ VG, GF	18
Avocado, chalaquita & lime, corn tortillas	
Crispy Baby Squid ♦ GF	18
Quinoa, green chilli, Peruvian green sauce & lime	
Wagyu Empanadas ♦ (2 pcs) GF	20
Smoked brisket, sofrito & garlic sauce	
Padron Peppers VG, GF	14
Lime & yellow chilli salt	
Smoked Shiitake Tacos (2 pcs) V	14
Avocado, chalaquita & crumbled feta	

CEVICHES BY COYA

Signature Ceviche Platter	90
Selection of signature dishes from “Ceviche & Raw Bar”: Classic • Corvina • Spicy Tuna • Yellowtail • Bluefin Tuna	
Classic Sea Bass ♦ GF	20
“Leche de tigre”, red onion, sweet potatoes, jumbo corn	
Coconut Seabream GF	23
Limo chilli, fresh ginger & crispy plantain	
Spicy Yellowfin Tuna ♦	22
Ponzu, red chilli & garlic, rice cracker	
Truffle Corvina	24
Truffle ponzu, rice cracker, shiitake	
Vegetarian Seasonal Ceviche V, GF	19
Smoked beetroot, cucumber granita, feta	

RAW BAR

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

SALADS

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

FISH & SEAFOOD

Miso Chilean Sea Bass Cazuela ♦ GF	54
Bomba rice, chilli & lime butter, sweet corn purée & pea shoots	
Salmon Fillet GF	35
Miso panca chilli, compressed cucumber & apple, jalapeños	
Jumbo Tiger Prawns GF	50
Green & red chilli salsa, soy, ginger & grilled lemon	
Crispy Octopus GF	38
Potato mousse, bottarga, botija olives, smoked paprika	
Dover Sole (600g) GF	70
Salsa criolla, pilpil & fresh herbs	
Prawns & Squid Rigatoni	36
Tomato sauce, stracciatella & fresh herbs	

MEAT & POULTRY

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

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 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.

Australian Wagyu Sirloin (300g)	70
Guasacaca & spicy chimichurri	
Bone-in Rib-Eye (1kg)	130
Truffle jus, padron pepper & wasabi cream	

SIDES

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

DESSERTS

16 per dessert

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

Peruvian Chocolate Souffle V, GF
Andoa chocolate souffle, Crispy rice and Hazelnut ice cream

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

Yuzu & Almond Cake VG, GF
Yuzu cremeux, almond and orange cake, candied and fresh citrus

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

Dessert Platter 72
COYA signature desserts selection, fresh fruits & sorbets

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 VG, GF
Lemon & yellow chilli salt

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

Wagyu Empanada GF
Smoked brisket, sofrito & 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 GF
Winter tomato gazpacho, pink peppercorn,
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 GF
Chinese 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
Yuzu cremeux, 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 VG, GF
Lemon & yellow chilli salt

Snow Crab Tostada
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 GF
Winter tomato gazpacho, pink peppercorn,
prawn cracker

Beef Tataki GF
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
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 cheese,
berries & hibiscus jam

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