

APERITIVOS

Appetizers

◆ **Guacamole con Crocantes 18** VG GF
Avocado, ají amarillo, corn tortillas

Calamares con Ocopa 17 GF
Baby squid, Peruvian mint, green chilli, quinoa

Baos de Res 26
Wagyu beef, truffle mayo, criollo salad

Empanadas de Langosta 33 GF
Corn empanadas, lobster, ají rocoto emulsion

Croquetas de Camarones 18
Wild prawns, pankó, spicy mayo

Tuna Tostada y Caviar 23
Yellowfin tuna, seaweed salad, Oscietra caviar

Tostadas de Berenjena 14 V GF
Aubergine, tzatziki, burnt avocado dust

Tartar de Cangrejo Real 38
King crab tartare, avocado, black tobiko, squid ink

ANTICUCHOS

Marinated chargrilled skewers

◆ **Res 20** GF
Beef fillet, ají panca, coriander

◆ **Pollo 16** GF
Chicken, ají amarillo, chives

Setas 14 VG GF
Portobello mushroom, ají panca, parsley

ENSALADAS

Salads

◆ **Trio de Maíz 17** VG GF
Josper corn, crispy corn, white corn, sweet onions

Kale y Manchego 21 V
Kale, candied walnuts, goji, manchego, dried cranberry

Ensalada de COYA 15 VG
Fava beans, cherry tomatoes, crispy vegetables leaves, ají amarillo



SCAN ME!

CEVICHE Y TIRADITOS

Citrus cured fish & Peruvian Sashimi

Trio de Ceviches 75
Selection of 3 COYA signature ceviches
Add Oscietra caviar (30g) **150**

◆ **Lubina Clásica 21** GF
Sea bass, red onion, sweet potato, white corn

◆ **Corvina a la Trufa 26**
Stone bass, truffle, ponzu, chives

Erizos del Mar 26
Sea urchins, tomato water, ají rocoto, coriander

◆ **Atún Chifa 24**
Yellowfin tuna, sesame seeds, rice cracker, soy

Dorada Nikkei 21
Sea bream, cucumber, mint, yuzu

Langostinos Nikkei y Caviar 35
King prawn, jalapeño leche, lobster mayo, oscietra caviar

Tataki de Atún Nikkei 24
Yellowfin tuna, chimichurri, ginger & soy leche

Tataki de Res 25 GF
Seared sirloin, grilled leeks, cashew nuts, chilli salsa

ESPECIALES DEL MERCADO

Daily selection of fish & meat

CAZUELAS

Iron pots

◆ **Arroz Nikkei 59** GF
Chilean sea bass, rice, lime, ají amarillo

Cebada y Quinoto 34 V GF
Quinoa & barley, spinach, crispy vegetables, chilli

Langosta Mediterranea 65
Lobster, orzo, bisque, ají amarillo

PESCADOS Y MARISCOS

Fish & seafood

Pulpo de Roca 38
Rock octopus, fava beans purée, ají amarillo, scallion

Langostino Tigre 42 GF
King prawn, ají amarillo, ginger sauce

Salmón a la Brasa 34 GF
Stir-fry quinoa, soy, green vegetables

Pescado Entero al Carbón (100g) MP
Whole fish from the market, Peruvian tapenade
sweet potato, ocopa sauce

AVES Y CARNES

Poultry & meat

Pollo a la Parrilla 33 GF
Corn fed baby chicken, ají panca, coriander

◆ **Lomo de Res 51** GF
Spicy beef fillet, crispy shallots, ají limo, star anise

Chuletas de Borrego 41 GF
Lamb chops, crushed aubergine, garlic chips

Bife Angosto (300g) 66 GF
US prime rib-eye, adobo, chimichurri sauce

Bife Angosto Wagyu (300g) 145 GF
Wagyu sirloin grade 7, Peruvian spice rub, chilli salsa

ACOMPAÑANTES

Side dishes

◆ **Patatas Bravas 15** V GF
Crispy potatoes, spicy tomato, huancaína sauce

Quinoa Sofrita 15 V GF
Stir-fry quinoa, soy, green vegetables

Brocoli 15 V GF
Sprouting broccoli, sesame seeds

MENU DEGUSTACIÓN

140 per person
Minimum of four people

Guacamole con Crocantes VG GF
Avocado, ají amarillo, corn tortillas

Bao de Res
Wagyu beef, truffle mayo, criollo salad

Calamares con Ocopa GF
Baby squid, Peruvian mint, green chilli, quinoa

Tostadas de Berenjena V GF
Aubergine, tzatziki, burnt avocado dust

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Ceviche de Atún Chifa
Yellowfin tuna, sesame seeds, rice cracker, soy

Ceviche de Corvina a la Trufa
Stone bass, truffle, ponzu, chives

Ceviche de Lubina Clásica GF
Sea bass, red onion, sweet potato, white corn

Kale y Manchego V
Kale, candied walnuts, goji, manchego
dried cranberry

Croquetas de Camarones
Wild prawns, panko, spicy mayo

Anticuchos de Pollo GF
Chicken, ají amarillo, chives

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Cazuela de Langosta Mediterránea
Lobster, orzo, bisque, ají amarillo

Bife Angosto GF
US prime rib-eye, adobo, chimichurri sauce

Brocoli V GF
Sprouting broccoli, sesame seeds

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Bandeja de postres
COYA signature desserts & ice cream selection

V: Vegetarian VG: Vegan GF: Gluten Free

Prices include VAT and all legal charges. For any claims we keep special forms in a separate box next to the exit.

Customer is not obliged to pay if the notice of payment has not been received (Receipt-invoice)

MENU ESPECIAL

180 per person
Minimum of four people

Guacamole con Crocantes VG GF
Avocado, ají amarillo, corn tortillas

Tartar de Cangrejo Real
King crab tartare, avocado, Oscietra caviar

Tuna Tostada y Caviar
Yellowfin tuna, seaweed salad, Oscietra caviar

Empanadas de Langosta GF
Corn empanadas, lobster, ají rocoto emulsion

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Ceviche de Dorada Nikkei
Sea bream, cucumber, mint, yuzu

Ceviche de Corvina a la Trufa
Stone bass, truffle, ponzu, chives

Ceviche de Lubina Clásica GF
Sea bass, red onion, sweet potato, white corn

Tataki de Atún Nikkei
Yellowfin tuna, ginger chimichurri
lime & soy tiger milk

Anticucho de Res GF
Beef fillet, ají panca, coriander

Bao de Res GF
Wagyu beef, truffle mayo, criollo salad

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Pescado Entero al Carbón
Whole fish from the market, Peruvian tapenade
sweet potato, ocopa sauce

Bife Angosto Wagyu GF
Wagyu sirloin grade 7, Peruvian spice rub, chilli salsa

Quinoa sofrita V GF
Stir-fry quinoa, soy, green vegetables

Brocoli V GF
Sprouting broccoli, sesame seeds

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Bandeja de postres
COYA signature desserts & ice cream selection

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