

PARA PICAR

Calamares Fritos ♦ GF Quinoa, green chilli, Peruvian green sauce & lime	15
Guacamole ♦ VG, GF Avocado, chalaquita & lime, corn tortilla	14
Empanada de Wagyu ♦ (1 pc) Smoked brisket, sofrito & garlic sauce	7
Pan con Chicharrón (1 pc) Yellow chilli alioli, criollo salad	7
Tacos de Shiitake Ahumado (1 pc) V Chalaquita, feta cheese, avocado & coriander	5
Pan de Queso VG, GF Yuca bread, costeño cheese	5

CEVICHES DE COYA

Selección de Ceviches Selection of signature dishes from “Ceviche & Raw Bar”: Sea Bass • Spicy Tuna • Corvina Yellowtail • Argentinian Prawns	85
Corvina a la Trufa ♦ Truffle ponzu, rice cracker, shiitake	20
Lubina Clásica ♦ GF “Leche de tigre”, red onion, sweet potatoes, jumbo corn	16
Atún Picante Chifa ♦ Ponzu, red chilli & garlic, rice cracker	18
Remolacha V, GF Smoked beetroot, cucumber granita, feta	12

CRUDO

Tataki de Res GF Red chilli, daikon, fig purée & truffle	22
Tiradito de Pez Limón ♦ Green chilli sauce, daikon & orange tobiko	19
Vieira de Hokkaido GF Sweet Potato “leche de tigre”, yellow chilli, chalaquita & fresh herbs	17
Langostinos Argentinos GF Tomato gazpacho, pink pepper corn, prawn cracker	16

ENSALADA

Ensalada de COYA ♦ Crispy chicken, romaine lettuce, quail eggs, anchovies & manchego	18
Col Rizada Ensalada V Candied walnuts, goji, manchego, dried cranberry, miso & apple dressing	14
Stracciatella V Heirloom tomatoes, grapes, Peruvian olive powder & pomegranate	16

PESCADOS Y MARISCOS

Cazuela de Lubina Chilena al Miso ♦ GF Bomba rice, chilli lime butter, sweet corn purée & pea shoots	46
Filete de Salmón GF Chickpeas, tomato & smoked chilli sauce, pickled onion, oregano	28
Langostinos (5 pcs) GF Green & red chilli salsa, soy, ginger & grilled lemon	39
Dorada a la Brasa (1kg) (For Two) GF Salsa verde, pickled shallots & capers	65
Rigatoni con Gambas y Calamares Tomato sauce, stracciatella & fresh herbs	26

AVES Y CARNES

Wagyu Chileno (200g) GF Grade 7, adobo & chimichurri	65
Picanton a la Parrilla ♦ GF Panca chilli, coriander alioli, bok choy	28
Solomillo de Res Picante ♦ (250g) GF Chinese chilli & garlic, crispy shallots, pickled chilli	41
Magret de Pato (350g) GF Candied quince, miso, kumquat, coriander, lúcuma	42

TASTING MENU

DISCOVERY MENU • € 60 PER GUEST WITH A GLASS OF VEUVE CLICQUOT
INDULGENCE MENU • € 80 PER GUEST WITH A GLASS OF VEUVE CLICQUOT

Lomo Bajo de Wagyu Chileno (300g) GF Grade 7, wafu sauce, wasabi cream & chimichurri	120
Tomahawk (1.2kg) GF Truffle jus, padron peppers, chimichurri, wild mushroom	150

ACOMPAÑAMIENTO

Arroz ‘Chaufa’ GF Seasonal vegetables, eggs & soy	14
Ensalada de Maiz Ahumado VG, GF Corn, choclo, cancha, sweet peppers, roasted onion & coriander	12
Brocoli Bimi VG, GF Chilli-garlic paste, lime & sesame seeds	12
COYA Chips ♦ V, GF Smoked tomato sauce & Peruvian cheese sauce	10
Ensalada Verde VG House dressing, toasted panko & chives	8

POSTRES

Churros ♦ V Milk chocolate & dulce de leche sauce, orange zest	12
Tarta de Chocolate V, GF Flourless chocolate cake, banana semifreddo & crispy rice	12
Tarta de Queso V, GF Buckwheat crumble, manchego cheesecake & quince sauce	12
Pudin de Maca y Dátiles V Date & maca sponge, vanilla ice cream & toffee sauce	12
Suspiro de Pandan y Piña GF Pandan meringue & pandan cream, coconut ice cream & pineapple salsa	12
Bandeja de Postres Selection of five signature desserts, fresh fruit ice cream & sorbet	65

WHERE SUMMER FINDS US

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BEYOND BORDERS

LONDON • DUBAI • ABU DHABI • DOHA • RIYADH
BARCELONA • MUSCAT

All prices are listed in Euros.

♦ 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.

THE SPIRIT OF COYA

COYA reimagines the flavours of Peru for the modern world, vibrant yet refined, rooted in heritage yet inspired by global influences.

What began in London has become a worldwide celebration of creativity, connection, and effortless dining, where every experience feels both sophisticated & welcoming.