

## PARA EMPEZAR

<b>Guacamole</b> ♦ VG, GF Charred tomato, red onion, corn tortilla	<b>18</b>
<b>Snow Crab Tacos</b> (2 pcs) Avocado, chilli, lime	<b>22</b>
<b>Wagyu Beef Empanadas</b> ♦ (2 pcs) Salsa de ajo	<b>25</b>
<b>Baby Squid Chicharrones</b> GF Ocopa, quinoa, lime	<b>21</b>
<b>Smoked Shiitake Tacos</b> (2 pcs) V Chalaquita, feta, chipotle	<b>15</b>

## CEVICHE Y TIRADITOS

<b>COYA Grand Ceviche &amp; Tiradito</b> Selection of our finest ceviches & tiraditos, featuring Sea Bream • Salmon • Yellowtail • Tuna • Argentinian Prawns Dressed in vibrant leche de tigre	<b>110</b>
<b>Additional Oscietra Caviar</b> (10g)	<b>45</b>
<b>Sea Bream Ceviche</b> GF Ají limo, sweet potatoes, choclo	<b>21</b>
<b>Spicy Tuna Ceviche</b> ♦ Chilli, ponzu, sesame, crispy rice	<b>22</b>
<b>Mango Ceviche</b> VG, GF Cucumber, coriander, green chilli, jumbo corn	<b>19</b>
<b>Yellowtail Tiradito</b> Green chilli, daikon, tobiko	<b>24</b>
<b>Bluefin Tuna Tiradito</b> GF Avocado, leche de tigre, jalapeños, truffle	<b>28</b>
<b>Argentinian Prawns Causa</b> Potato, avocado, ají amarillo, tomato	<b>24</b>

## VERDE

<b>Burrata</b> V, GF Grilled peach, candied ají amarillo, huacatay	<b>23</b>
<b>COYA Salad</b> ♦ Chicken, baby gem, quinoa, parmesan, huacatay	<b>25</b>
<b>Corn Trio</b> VG, GF Grilled corn, choclo, cancha	<b>18</b>

## PARILLA

<b>Black Angus Rib-Eye</b> (330g) GF Adobo, chimichurri	<b>55</b>
<b>Baby Chicken</b> GF Ají panca, coriander aioli, lemon	<b>34</b>
<b>Lamb Chops</b> (3 pcs) Ají panca, smoked aubergine, huacatay	<b>45</b>
<b>Spicy Beef Fillet</b> (250g) GF Chilli, garlic, crispy shallots	<b>48</b>
<b>Salmon</b> GF Ají panca, cucumber, apple, jalapeño	<b>35</b>
<b>Charred Aubergine</b> V, GF Ají rocoto yoghurt, ocopa, pomegranate	<b>24</b>

## CAZUELAS Y CALIENTES

<b>Chilean Sea Bass Cazuela</b> ♦ GF Bomba rice, chilli lime butter, sweet corn purée	<b>54</b>
<b>Arroz Verde</b> VG, GF Peas, courgette, wild mushrooms, truffle, lemon	<b>36</b>
<b>Jumbo Tiger Prawns</b> GF Chilli salsa, lemon	<b>50</b>

## WHERE SUMMER FINDS US

MONACO • IBIZA • MARBELLA

## BEYOND BORDERS

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

## PARA COMPARTIR

<b>Prime Rib of Beef</b> (1kg) GF Beef jus, salsa criolla	<b>130</b>
<b>Chilean Wagyu Sirloin BMS 6/7</b> (400g) GF Chimichurri, guasacaca, salsa criolla	<b>110</b>

## ACOMPAÑANTES

<b>COYA Chips</b> ♦ V, GF Smoked tomato, huancaína	<b>14</b>
<b>Chaufa Rice</b> V Stir-fried rice, soy, vegetables	<b>18</b>
<b>Flamed Broccolini</b> V, GF Peruvian chilli butter	<b>14</b>
<b>Garden Leaves Salad</b> VG, GF Pickled shallot, house vinaigrette	<b>12</b>

## POSTRES

<b>Dessert Platter</b> COYA's Signature selection of our finest desserts, paired with fresh fruits & house made sorbets	<b>72</b>
<b>Churros</b> ♦ V Milk chocolate & dulce de leche sauce	<b>16</b>
<b>Vanilla Brûlée</b> V, GF Classic vanilla crème brulee with raspberry jam, raspberry sorbet & quinoa crumble	<b>16</b>
<b>Tropical Sundae</b> V, GF Coconut ice cream, passion fruit coulis, fresh mango, crispy lime & coconut shard	<b>16</b>
<b>Strawberry Suspiro</b> V, GF Charred strawberries, caramelised meringue, strawberry sorbet, rhubarb puree, light vanilla cream	<b>16</b>
<b>Chocolate Espuma</b> Andoa chocolate mousse, coffee & tonka bean ice cream, cocoa nibs & chocolate sauce	<b>16</b>
<b>Manchego Torta de Queso</b> V, GF Manchego cheesecake, quinoa crumble & guava sauce	<b>16</b>

## TASTING MENU

DISCOVERY MENU • £ 95 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.