

SET LUNCH MENU

40 per guest | 1 Appetizer & 1 Main
45 per guest | 1 Appetizer, 1 Main & 1 Dessert

APPETIZERS

Choice of one

Aged Beef Tartare

Ají rocoto, baby watercress, capers, egg yolk

Wood-Fired Endive V, GF

Strawberries, ají mirasol, walnut, Manchego

Causa Acebichada

Sea bream, ají amarillo, lime

Salmon Tiradito

Ají rocoto, citrus

MAINS

Choice of one

Beef Sirloin GF

Crispy potatoes, peppers, chimichurri

Chicken Anticuchero GF

Ají panca, grilled courgette, pickled onion

Charred Hake Fillet GF

Ají amarillo, tomato, white beans, salsa verde

Green Rice VG, GF

Peas, wild herbs

DESSERTS

Choice of one

Churros V

Milk chocolate & dulce de leche sauce

Strawberry Suspiro V, GF

Charred strawberries, caramelised meringue, strawberry sorbet, rhubarb purée, light vanilla cream

Tropical Sundae V, GF

Coconut ice cream, passion fruit coulis, fresh mango, crispy lime & coconut shard

PARA EMPEZAR

Guacamole ♦ VG, GF Charred tomato, red onion, corn tortillas	18
Baby Squid Chicharrones GF Ocopa, quinoa, lime	21
Smoked Shiitake Tacos (2 pcs) V Chalaquita, feta, chipotle	15

CEVICHE Y TIRADITOS

Sea Bream Ceviche GF Ají limo, sweet potatoes, choclo	21
Spicy Tuna Ceviche ♦ Chilli, ponzu, sesame, crispy rice	22
Yellowtail Tiradito Green chilli, daikon, tobiko	24

VERDE

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

PARILLA

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

WHERE SUMMER FINDS US

MONACO · IBIZA · MARBELLA



BEYOND BORDERS

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

CAZUELAS Y CALIENTES

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

PARA COMPARTIR

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

ACOMPAÑANTES

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

POSTRES

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

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.