PARA EMPEZAR

Guacamole ◈ VG, GF — 16
Charred tomato, red onion, corn tortillas

Wagyu Beef Empanadas (2 pcs) ◈ — 19
Salsa de ajo

Baby Squid Chicharrones GF — 18
Ocopa, quinoa, lime

Smoked Beetroot Tacos (2 pcs) V — 12
Goat's cheese, ají amarillo, candied walnuts

Wagyu Bao (2 pcs) — 16
Truffle mayo, rocket

Rock Shrimps Chicharrones GF — 23
Green chilli sauce, lime

Crispy Chicken GF — 14
Spicy guava sauce

Beef Tartare Tacos (2 pcs) — 18
Truffle, bell peppers, ají rocoto, egg yolk

Crab Toast (3 pcs) — 23
Celeriac, Oscietra caviar

Chicken Anticuchos (2 pcs) GF — 15
Ají amarillo, kombu, chives

Aubergine Anticuchos (2 pcs) V, GF — 15
Ají panca, tomato, huacatay

Soft Shell Crab Causa — 25
Agria potato, lime, ají amarillo, spiced tomato

CEVICHES Y TIRADITOS

COYA Grand Ceviche Platter — 85
Selection of our finest ceviches dressed in vibrant leche de tigre

Classic Sea Bream Ceviche GF — 18
Leche de tigre, red onion, sweet potatoes, jumbo corn

Spicy Yellowfin Tuna Ceviche ◈ — 19
Ponzu, red chilli & garlic, rice cracker

Truffle Corvina Ceviche — 22
Truffle ponzu, rice cracker, ceps

Yellowtail Tiradito — 22
Green chilli, jalapeño, daikon, orange tobiko

Spiced Coconut Pumpkin VG, GF — 15
Coconut & Thai basil tiger milk, butternut squash, peanuts

Origins of our produce
Fish : Zone FAO 87/27/57/41/37 | Meat : France, UK, Spain, Chile, Italy

VERDE

Burrata V, GF — 23
Roasted figs, ají amarillo, huacatay

Kale Salad V — 18
Walnuts, manchego, apple dressing

Corn Trio VG, GF — 16
Grilled corn, choclo, cancha, bell peppers, fresh herbs

PARILLA

Baby Chicken GF — 31
Ají panca, coriander aïoli, lemon

Salmon GF — 31
Ají panca, cucumber, apple, jalapeño

Black Angus Rib-Eye GF — 55
Adobo, chimichurri

Lamb Chops — 45
Ají panca, smoked aubergine, huacatay

Roasted Squash V, GF — 26
Smoked ají amarillo, queso fresco, huacatay, coriander

Spicy Beef Fillet GF — 48
Chilli, garlic, crispy shallots

CAZUELAS Y CALIENTES

Chilean Sea Bass Cazuela ◈ GF — 55
Bomba rice, chilli lime butter, sweetcorn purée

Jumbo Tiger Prawns GF — 52
Chilli salsa, soy, spring onion

Andean Cazuela V — 36
Artichoke orzotto, ají amarillo, black truffle

WHERE SUMMER FINDS US
MONACO · IBIZA · MARBELLA

◆

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

PARA COMPARTIR

Prime Rib of Beef (1kg) GF — 130
Beef jus, salsa criolla

Chilean Wagyu Sirloin BMS 6/7 (300g) GF — 110
Salsa criolla

Whole Sea Bream GF — 62
Salsa verde, smoked tomato relish

ACOMPAÑANTES

COYA Patatas Bravas ◈ V, GF — 10
Smoked tomato, huancaína

Chaufa Rice V — 10
Stir-fried rice, soy, vegetables

Flamed Broccolini V, GF — 10
Peruvian chilli butter

Charcoal Baked Sweet Potato V, GF — 14
Crispy corn, crème fraiche, chives

Charred Brussels Sprouts VG, GF — 12
Anticuchera glaze, crispy quinoa

POSTRES

Dessert Platter — 70
Selection of COYA desserts

Churros V — 16
Orange, lime, milk chocolate & dulce de leche sauce

Suspiro Exotico V — 15
Crispy meringue, coconut sorbet, exotic salsa

Chocolate Fundido V, GF — 16
Chocolate fondant, dulce de leche & passion fruit ice cream

Tarta de Queso V, GF — 15
Manchego cheesecake, sour cherry preserves

Pistachio Tres Leches V — 16
Three milk cake, vanilla ice cream, praline

Pecan Pie V — 16
Sticky panela & pecan cake, lucuma ice cream, crème fraîche espuma

Sorbets & Ice Creams — 12
Selection of sorbets & ice creams

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.

DISCOVERY MENU

90 per guest
Minimum of two guests

Guacamole ◈ VG, GF
Charred tomato, red onion salsa, corn tortillas

Wagyu Bao
Truffle mayo, rocket

Smoked Beetroot Taco
Goat's cheese, ají amarillo, candied walnuts

◆

Sea Bream Ceviche GF
Ají limo, sweet potatoes, choclo

Truffle Ceviche
Stone bass, truffles, ceps

Yellowtail Tiradito
Green chilli, daikon, orange tobiko

◆

Chilean Sea Bass Cazuela ◈ GF
Bomba rice, chilli lime butter, sweetcorn purée

Spicy Beef Fillet GF
Chilli, garlic, crispy shallots

Patatas Bravas V, GF
Smoked tomato, Peruvian cheese sauce

◆

Churros de Naranja ◈ V
Orange, lime, milk chocolate & dulce de leche sauce

Tarta de Queso V, GF
Manchego cheesecake, sour cherry preserves

Origins of our produce
Fish : Zone FAO 87/27/57/41/37 | Meat : France, UK, Spain, Chile, Italy

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If you have allergies or dietary enquiries, please speak to our staff prior to ordering.

SET LUNCH MENU

35 per guest | 1 Appetizer & 1 Main Course
40 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

Andean Cazuela V
Artichoke orzotto, ají amarillo, black truffle

DESSERTS

Choice of one

Churros V
Orange, lime, milk chocolate & dulce de leche sauce

Suspiro Exotico V
Crispy meringue, coconut sorbet, exotic salsa

Sorbets & Ice Creams
Selection of sorbets & ice creams

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