

PARA EMPEZAR

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

CEVICHE Y TIRADITOS

COYA Grand Ceviche & Tiradito Selection of our finest ceviches & tiraditos, featuring Sea Bream • Salmon • Yellowtail • Tuna • Argentinian Prawns Dressed in vibrant leche de tigre Additional Oscietra Caviar (10g)	110 45
Sea Bream Ceviche GF Ají limo, sweet potatoes, choclo	21
Spicy Tuna Ceviche ♦ Chilli, ponzu, sesame, crispy rice	22
Mango Ceviche VG, GF Cucumber, coriander, green chilli, jumbo corn	19
Yellowtail Tiradito Green chilli, daikon, tobiko	24
Bluefin Tuna Tiradito GF Avocado, leche de tigre, jalapeños, truffle	28
Argentinian Prawns Causa Potato, avocado, ají amarillo, tomato	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
Octopus a la Oliva Botija olives, tomato, smoked paprika	38
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 GF Ají rocoto yoghurt, ocopa, pomegranate	24

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

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 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 Stir-fried rice, soy, vegetables	18
Flamed Broccolini 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 de Naranja ♦ V Orange & lime churros, milk chocolate & dulce de leche sauce	16
Vanilla Brûlée V, GF Classic vanilla crème brûlée with raspberry jam, raspberry sorbet & quinoa crumble	15
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 purée, light vanilla cream	15
Chocolate Espuma GF Andoa chocolate mousse, coffee & tonka bean ice cream, cocoa nibs & chocolate sauce	16
Daily Selection of Ice Creams & Sorbets A selection of our house made, artisanal ice creams & sorbets	4 / scoop

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 13% 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.