

PARA EMPEZAR

Guacamole ♦ VG, GF Charred tomato, red onion, corn tortillas	16
Wagyu Beef Empanadas (2 pcs) ♦ Salsa de ajo	19
Baby Squid Chicharrones GF Ocopa, quinoa, lime	18
Smoked Beetroot Tacos (2 pcs) V Goat's cheese, ají amarillo, candied walnuts	12
Wagyu Bao (2 pcs) Truffle mayo, rocket	16
Rock Shrimps Chicharrones GF Green chilli sauce, lime	23
Chicken Empanadas (2 pcs) BBQ pulled chicken, garlic emulsion	14
Cauliflower Tempura V Gochujang mayo, nori	12
Crispy Chicken GF Spicy guava sauce	14
Tuna Tostadas (2 pcs) Yellowfin tuna, chives, citrus dressing	15
Beef Tartare Tacos (2 pcs) Truffle, bell peppers, ají rocoto, egg yolk	18
Crab Toast (3 pcs) Celeriac, Oscietra caviar	23
Chicken Anticuchos (2 pcs) GF Ají amarillo, kombu, chives	15
Aubergine Anticuchos (2 pcs) V, GF Ají panca, tomato, huacatay	15
Soft Shell Crab Causa Agria potato, lime, ají amarillo, spiced tomato	25

CEVICHE Y TIRADITOS

COYA Grand Ceviche Platter Selection of our finest ceviches dressed in vibrant leche de tigre	85
Classic Sea Bream Ceviche GF Leche de tigre, red onion, sweet potatoes, jumbo corn	18
Spicy Yellowfin Tuna Ceviche ♦ Ponzu, red chilli & garlic, rice cracker	19
Truffle Corvina Ceviche Truffle ponzu, rice cracker, ceps	22
Yellowtail Tiradito Green chilli, jalapeño, daikon, orange tobiko	22
Spiced Coconut Pumpkin VG, GF Coconut & Thai basil tiger milk, butternut squash, peanuts	15

VERDE

Burrata V, GF Roasted figs, ají amarillo, huacatay	23
Kale Salad V Walnuts, manchego, apple dressing	18
COYA Salad ♦ Baby gem, quinoa, Parmesan, huacatay	19
Corn Trio VG, GF Grilled corn, choclo, cancha, bell peppers, fresh herbs	16

PARILLA

Baby Chicken GF Ají panca, coriander aïoli, lemon	31
Salmon GF Ají panca, cucumber, apple, jalapeño	31
Black Angus Rib-Eye GF Adobo, chimichurri	55
Lamb Chops Ají panca, smoked aubergine, huacatay	45
Roasted Squash V, GF Smoked ají amarillo, queso fresco, huacatay, coriander	26
Spicy Beef Fillet GF Chilli, garlic, crispy shallots	48

CAZUELAS Y CALIENTES

Chilean Sea Bass Cazuela ♦ GF Bomba rice, chilli lime butter, sweetcorn purée	55
Jumbo Tiger Prawns GF Chilli salsa, soy, spring onion	52
Andean Cazuela V Artichoke orzotto, ají amarillo, black truffle	36

WHERE SUMMER FINDS US

MONACO • IBIZA • MARBELLA



BEYOND BORDERS

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

PARA COMPARTIR

Australian Tomahawk (1.3kg) GF Guasacaca, chimichurri	210
Chilean Wagyu Sirloin BMS 6/7 (300g) GF Salsa criolla	110
Whole Sea Bream GF Salsa verde, smoked tomato relish	62

ACOMPAÑANTES

COYA Patatas Bravas ♦ V, GF Smoked tomato, huancaína	10
Chaufa Rice V Stir-fried rice, soy, vegetables	10
Flamed Broccolini V, GF Peruvian chilli butter	10
Charcoal Baked Sweet Potato V, GF Crispy corn, crème fraîche, chives	14
Charred Brussels Sprouts VG, GF Anticuchera glaze, crispy quinoa	12

POSTRES

Dessert Platter Selection of COYA desserts	70
Churros V Orange, lime, milk chocolate & Dulce de leche sauce	16
Chicha Morada Granita V, GF Cherry sorbet, fresh berries, marinated quince & winter spice shortbread	15
Chocolate Fundido V, GF Andoa chocolate fondant, orange tuile Dulce de leche passion fruit ice cream	16
Tarta de Queso GF Manchego cheesecake with buckwheat & guava sauce	15
Pistachio Tres Leches V Three-milk cake with vanilla ice cream, pistachio praline & kataifi	16
Pecan Pie V Sticky panela & pecan cake, lucuma ice cream, chancaca & crème fraîche espuma	16
Sorbets & Ice Creams (3 scoops) Dulce de leche passion, vanilla, chocolate, lucuma lime, passion mango, cherry, coconut	12

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.

DISCOVERY MENU

90 per guest
Minimum of two guests

Guacamole ♦ VG, GF
Charred tomato, red onion salsa, corn tortilla

Wagyu Bao
Truffle mayo, rocket

Beetroot Taco
Goat’s cheese, ají amarillio, candied walnuts



Sea Bream Ceviche GF
Ají limo, sweet potatoes, choclo

Truffle Ceviche
Stonebass, 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

COYA Patatas Bravas ♦ V, GF
Smoked tomato, Peruvian cheese sauce



Churros ♦ V
Orange, lime, milk chocolate & Dulce de leche sauce

Tarta de Queso GF
Manchego cheesecake with buckwheat & guava sauce

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THE LUNCH TABLE AT COYA MAYFAIR

Available from Sunday to Friday

35 per guest | 1 Appetizer & 1 Main or 1 Main & 1 Dessert
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

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

Chicha Morada Granita V, GF
Cherry sorbet, fresh berries, marinated quince
& winter spice shortbread

Sorbets & Ice Creams (3 scoops)
Dulce de leche passion, vanilla, chocolate, lucuma
lime, passion mango, cherry, coconut

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