

THE LUNCH TABLE AT COYA MAYFAIR

Available from Monday to Friday

35 per guest | 1 Appetizer & 1 Main or 1 Main & 1 Dessert
40 per guest | 1 Appetizer, 1 Main & 1 Dessert
A complimentary glass of rosé with your 40 menu

2025 Côtes de Provence, M. Château Minuty, France - 125ml - 8

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

Arroz Verde

VG, GF

Peas, courgette, wild mushrooms, lemon

DESSERTS

Choice of one

Churros de Naranja

V

Orange & lime churros, milk chocolate & dulce de leche sauce

Vanilla Brûlée

V, GF

Classic vanilla crème brûlée with raspberry jam, raspberry sorbet & quinoa crumble

Tropical Sundae

V, GF

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

WHERE SUMMER FINDS US

MONACO • IBIZA • MARBELLA



BEYOND BORDERS

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

PARA EMPEZAR

Guacamole

◆ VG, GF

Charred tomato, red onion, corn tortilla

18

Baby Squid Chicharrones

GF

Ocopa, quinoa, lime

21

Smoked Shiitake Tacos

V (2 pcs)

Chalaquita, feta, chipotle

15

CEVICHES Y TIRADITOS

COYA Grand Ceviche & Tiradito

110

Selection of our finest ceviches & tiraditos, featuring
Sea Bream • Salmon • Yellowtail • Tuna • Argentinian Prawns
Dressed in vibrant leche de tigre
Additional Oscietra Caviar (10g)

45

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

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

PARRILLA

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

GF, V

Ají rocoto yoghurt, ocopa, pomegranate

24

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.

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

ACOMPAÑANTES

COYA Chips

◆ V, GF

Smoked tomato, huancaína

14

Chaufa Rice

V

Stir-fried rice, soy, vegetables

18

Flamed Broccolini

GF, V

Peruvian chilli butter

14

Garden Leaves Salad

VG, GF

Pickled shallot, house vinaigrette

12

POSTRES

Dessert Platter

72

COYA's signature selection of our finest desserts,
paired with fresh fruits & house made sorbets

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

16

Andoa chocolate mousse, coffee & tonka bean ice cream,
cocoa nibs & chocolate sauce

Daily Selection of Ice Creams & Sorbets

4 / scoop

A selection of our house made, artisanal
ice creams & sorbets

TASTING MENU

DISCOVERY MENU • £ 95 PER GUEST

DISCOVERY MENU

95 per person

Minimum of two guests

Guacamole ♦ VG, GF

Charred tomato & red onion salsa,
corn tortilla

Snow Crab Taco

Avocado, chilli, lime

Wagyu Beef Empanadas

Salsa de ajo



Sea Bream Ceviche GF

Ají limo, sweet potatoes, choclo

Spicy Yellowfin Tuna Ceviche

Chilli, ponzu, sesame, crispy rice

Yellowtail Tiradito

Green chilli, daikon, tobiko



Chilean Sea Bass Cazuela ♦ GF

Bomba rice, chilli lime butter, sweet corn purée

Spicy Beef Fillet GF

Chilli, garlic, crispy shallots

Flamed Broccolini GF, V

Peruvian chilli butter



Churros de Naranja ♦ V

Orange and lime churros, milk chocolate
& dulce de leche sauce

Vanilla Brûlée V, GF

Classic vanilla crème brûlée with raspberry jam,
raspberry sorbet & quinoa crumble

Origins of our produce

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THE SPIRIT OF COYA



COYA reimagines the flavours of Peru
for the modern world, vibrant yet
refined, rooted in heritage yet inspired
by global influences.

What began in London has become a
worldwide celebration of creativity,
connection, and effortless dining,
where every experience feels both
sophisticated & welcoming.