

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

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 de Naranja V

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

Vanilla Brûlée V, GF

Classic vanilla crème brulee 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 18

Charred tomato, red onion, corn tortilla

Baby Squid Chicharrones GF 21

Ocopa, quinoa, lime

Smoked Shiitake Tacos (2 pcs) 15

Chalaquita, feta, chipotle

CEVICHE 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 21

Ají limo, sweet potatoes, choclo

Spicy Tuna Ceviche ♦ 22

Chilli, ponzu, sesame, crispy rice

Yellowtail Tiradito 24

Green chilli, daikon, tobiko

Argentinian Prawns Causa 24

Potato, avocado, ají amarillo, tomato

VERDE

Burrata V, GF 23

Grilled peach, candied ají amarillo, huacatay

COYA Salad ♦ 25

Chicken, baby gem, quinoa, parmesan, huacatay

Corn Trio VG, GF 18

Grilled corn, choclo, cancha

PARRILLA

Black Angus Rib-Eye (330g) GF 55

Adobo, chimichurri

Baby Chicken GF 34

Ají panca, coriander aioli, lemon

Lamb Chops (3 pcs) 45

Ají panca, smoked aubergine, huacatay

Spicy Beef Fillet (250g) GF 48

Chilli, garlic, crispy shallots

Salmon GF 35

Ají panca, cucumber, apple, jalapeño

Charred Aubergine GF 24

Ají rocoto yoghurt, ocopa, pomegranate

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 54

Bomba rice, chilli lime butter, sweet corn purée

Arroz Verde V, GF 36

Peas, courgette, wild mushrooms, truffle, lemon

Jumbo Tiger Prawns GF 50

Chilli salsa, lemon

ACOMPAÑANTES

COYA Chips ♦ V, GF 14

Smoked tomato, huancaína

Chaufa Rice 18

Stir-fried rice, soy, vegetables

Flamed Broccolini GF 14

Peruvian chilli butter

Garden Leaves Salad VG, GF 12

Pickled shallot, house vinaigrette

POSTRES

Dessert Platter 72

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

Churros de Naranja ♦ V 16

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

Vanilla Brûlée V, GF 15

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

Tropical Sundae V, GF 16

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

Strawberry Suspiro V, GF 15

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

Chocolate Espuma GF 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