

## APPETIZERS

<b>Snow Crab Tostadas</b> (2 pcs) ♦	22
Corn tortillas, avocado purée, yellow chilli & Oscietra caviar	
<b>Guacamole</b> ♦ VG, GF	18
Avocado, chalaquita & lime, corn tortilla	
<b>Crispy Baby Squid</b> ♦ GF	18
Quinoa, green chilli, Peruvian green sauce & lime	
<b>Chicken Empanadas</b> (2 pcs)	17
Pulled breast, soffritto & garlic sauce	
<b>Padron Peppers</b> VG, GF	14
Lime & yellow chilli salt	
<b>Wagyu Bao</b> (2 pcs)	18
Smoked wagyu brisket, truffle emulsion, rocket cress	
<b>Wagyu Beef Gyoza</b> (5 pcs)	28
Smoked shiitake, sweet soy & Peruvian chillies, szechuan sauce	

## CEVICHEs BY COYA

<b>Signature Ceviche Platter</b>	90
Selection of signature dishes from “Ceviche & Raw Bar”: Classic • Corvina • Spicy Tuna • Yellowtail • Bluefin Tuna	
<b>Coconut Sea Bream</b> GF	23
Limo chilli, fresh ginger & crispy plantain	
<b>Classic Sea Bass</b> ♦ GF	20
“Leche de Tigre”, red onion, sweet potatoes, jumbo corn	
<b>Spicy Yellowfin Tuna</b> ♦	22
Ponzu, red chilli & garlic, rice cracker	
<b>Truffle Corvina</b> ♦	24
Truffle ponzu, rice cracker, shiitake	
<b>Seasonal Vegetarian Ceviche</b> V, GF	19
Smoked beetroot, cucumber granita, feta	

## RAW BAR

<b>Beef Tataki</b> GF	28
Red chilli, daikon, fig purée & truffle	
<b>Yellowtail ‘Sashimi Style’</b> ♦	24
Green chilli sauce, daikon & orange tobiko	
<b>Bluefin Tuna</b>	28
Pickled brown shimeji, truffle & yuzu ponzu, Oscietra caviar	
<b>Argentinian Prawns</b> GF	26
Winter tomato gazpacho, pink pepper corn, prawn cracker	

## SALADS

<b>COYA Salad</b> ♦	24
Crispy chicken, romaine lettuce, quail eggs, anchovies & Manchego	
<b>Kale Salad</b> V	20
Candied walnuts, goji, Manchego, dried cranberry, miso & apple dressing	
<b>Burrata</b> V	22
Heirloom tomatoes, grapes, Peruvian olive powder & pomegranate	

## FISH & SEAFOOD

<b>Miso Chilean Sea Bass Cazuela</b> ♦ GF	54
Bomba rice, chilli lime butter, sweet corn purée & pea shoots	
<b>Salmon Fillet</b> GF	34
Miso smoked chilli, compressed cucumber & apple, jalapeños	
<b>Jumbo Tiger Prawns</b> (2 pcs) GF	50
Green & red chilli salsa, soy, ginger & grilled lemon	
<b>Crispy Octopus</b> GF	36
Potato mousse, botija olives, smoked paprika	
<b>Dover Sole</b> (600g) GF	70
Salsa criolla, pil pil & fresh herbs	
<b>Prawns &amp; Squid Rigatoni</b>	36
Tomato sauce, stracciatella & fresh herbs	

## MEAT & POULTRY

<b>Black Angus Rib-Eye</b> (330g) GF	55
Adobo & chimichurri	
<b>Grilled Baby Chicken</b> ♦ GF	34
Smoked chilli, choy sum, coriander aioli	
<b>Spicy Beef Fillet</b> ♦ (250g) GF	50
Chinese chilli & garlic, crispy shallots, pickled chilli	
<b>Lamb Chops</b> (3 pcs)	45
Pepper marinade, sweet paprika, smoked aubergine caviar & coriander	

## TASTING MENU

DISCOVERY MENU • £ 95 PER GUEST  
INDULGENCE MENU • £ 125 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.

<b>Australian Wagyu Sirloin</b> (300g)	75
Guasacaca & spicy chimichurri	
<b>Tomahawk</b> (1.2kg)	250
Truffle jus, padron pepper & wasabi cream	

## SIDES

<b>Stir-fried Rice ‘Chaufa’</b> GF	18
Chifa vegetables, eggs & soy	
<b>COYA Chips</b> ♦ V, GF	14
Smoked tomato sauce & Peruvian cheese sauce	
<b>Baby Gem Salad</b> VG	12
House dressing, toasted panko & chives	
<b>Smoked Corn Salad</b> VG, GF	15
Corn, choclo, cancha, sweet peppers, roasted onion & coriander	
<b>Chargrilled Broccoli</b> VG	14
Sweet & spicy miso, yuzu, sesame, smoked almonds	
<b>Charcoal Baked Sweet Potato</b> V, GF	16
Chilli lime butter, salted jumbo corn, crème fraîche & fresh herbs	

## DESSERTS

<b>Churros</b> ♦ V	16
Milk chocolate & dulce de leche sauce, orange zest	
<b>Peruvian Chocolate Souffle</b> V, GF	16
Andoa chocolate souffle, crispy rice & hazelnut ice cream	
<b>Manchego Cheesecake</b> V, GF	16
Buckwheat crumble, Manchego cheesecake, berries & hibiscus jam	
<b>Yuzu &amp; Almond Cake</b> VG, GF	16
Lemon crèmeux, almond & orange cake, candied & fresh citrus	
<b>Pandan &amp; Pineapple Suspiro</b> V, GF	16
Pandan meringue & pandan cream, coconut ice cream & pineapple salsa	
<b>Dessert Platter</b>	72
COYA signature desserts selection, fresh fruits & sorbets	

## WHERE SUMMER FINDS US

MONACO • MYKONOS • SAINT-TROPEZ • IBIZA • MARBELLA

## BEYOND BORDERS

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

## DISCOVERY MENU

95 per guest  
Minimum of two guests

### Guacamole ♦ VG, GF

Avocado, chalaquita, yellow chilli, corn tortillas

### Padron Peppers GF

Lemon & yellow chilli salt

### Snow Crab Tostada

Corn tortillas, avocado purée, yellow chilli & Oscietra caviar

### Chicken Empanada

Pulled breast, soffritto & garlic sauce



### Classic Sea Bass Ceviche ♦ GF

“Leche de tigre”, red onions, sweet potato, jumbo corn

### Spicy Yellowfin Tuna ♦

Ponzu, chilli, garlic, rice & nori cracker

### Argentinian Prawns GF

Winter tomato gazpacho, pink pepper corn, prawn cracker

### Yellowtail ‘Sashimi Style’ ♦

Green chilli sauce, daikon & orange tobiko



### Miso Chilean Sea Bass Cazuela ♦ GF

Bomba rice, chilli lime butter, sweet corn purée & pea shoots

### Spicy Beef Fillet GF

Chilli & garlic, crispy shallots, pickled chilli

### Chargrilled Broccoli VG

Sweet & spicy miso, yuzu, sesame, smoked almonds



### Churros V

Milk chocolate & dulce de leche sauce, orange zest

### Yuzu & Almond Cake VG, GF

Lemon crèmeux, almond & orange cake, candied & fresh citrus

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## INDULGENCE MENU

125 per guest  
Minimum of two guests

### Guacamole ♦ VG, GF

Avocado, chalaquita, yellow chilli, corn tortillas

### Padron Peppers GF

Lemon & yellow chilli salt

### Snow Crab Tostada

Corn tortillas, avocado purée, yellow chilli & Oscietra caviar

### Wagyu Bao

Smoked wagyu brisket , truffle emulsion, rocket cress



### Classic Sea Bass Ceviche ♦ GF

“Leche de tigre”, red onions, sweet potato, jumbo corn

### Spicy Yellowfin Tuna ♦

Ponzu, chilli, garlic, rice & nori cracker

### Coconut Sea Bream Ceviche GF

Limo chilli, fresh ginger & crispy plantain

### Argentinian Prawns GF

Winter tomato gazpacho, pink pepper corn, prawn cracker

### Beef Tataki GF

Red chilli, daikon, fig purée & truffle



### Miso Chilean Sea Bass Cazuela ♦ GF

Bomba rice, chilli lime butter, sweet corn purée & pea shoots

### Australian Wagyu Sirloin

Truffle Jus, gem salad, wasabi cream & chimichurri

### COYA Chips V, GF

Smoked tomato sauce & Peruvian cheese sauce



### Churros ♦ V

Milk chocolate & dulce de leche sauce, orange zest

### Manchego Cheesecake V, GF

Buckwheat crumble, Manchego cheesecake berries & hibiscus jam

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