



MENÚ ALEGRIA

95 per person

Guacamole VG, GF
Avocado, chalaquita, yellow chilli,
corn tortillas

Snow Crab Tostada
Corn tortillas, avocado purée, yellow chilli,
& Oscietra caviar

Chicken Chargrilled Skewers GF
Yellow chilli, mirin glaze, chives

Classic Sea Bass Ceviche GF
'Leche de Tigre', red onions
sweet potato, jumbo corn

Truffle Corvina
Truffle sauce, rice cracker, cep & cancha powder

Spicy Yellowfin Tuna
Ponzu, chilli, garlic, rice & nori cracker

Yellowtail 'Sashimi' Style
Green chilli sauce, daikon & orange tobiko

Salmon Fillet GF
Miso smoked chilli, compressed cucumber
& apple, jalapeños

Spicy Beef Fillet GF
Chilli & garlic, crispy shallots pickled chilli

Charcoal Baked Sweet Potato V, GF
Chilli lime butter, salted jumbo corn
crème fraîche & fresh herbs

Churros V
Milk chocolate & dulce de leche sauce, orange zest

Manchego Cheesecake V, GF
Buckwheat crumble, Manchego cheesecake &
quince sauce

MENÚ ENCANTO

120 per person

Guacamole VG, GF
Avocado, chalaquita, yellow chilli,
corn tortillas

Wagyu Chargrilled Skewers GF
Smoked chilli, parsley

Snow Crab Tostada
Corn tortillas, avocado purée, yellow chilli,
& Oscietra caviar

Ceviche Mixto GF
King bream, Atlantic prawns,
crispy squid, yellow chilli

Argentinian Prawns GF
Winter tomato gazpacho, pink pepper corn,
prawn cracker

Bluefin Tuna Tataki
Pickled brown shimeji, truffle & yuzu ponzu,
Oscietra caviar

Chilean Sea Bass Cazuela GF
Miso chargrilled Chilean sea bass bomba rice,
chilli lime butter

Australian Wagyu Sirloin GF
Truffle jus, gem salad, wasabi cream & chimichurri

Baby Gem Salad VG
House dressing, toasted panko & chives

Chargrilled Broccoli VG
Sweet & spicy miso, yuzu, sesame, smoked almonds

Black Forest V, GF
Chocolate mousse, cherry jam & pisco chantilly

Maca & Panela Sticky Toffee Pudding V
Date & maca sponge, vanilla ice cream
& toffee sauce

MENÚ FIESTA

150 per person

Selection of COYA Dips & Crackers VG, GF
Guacamole, spicy chickpeas & rocoto
served with corn tortillas & focaccia

Smoked Shiitake Taco V
Avocado, chalaquita
feta & chipotle

Wagyu Beef Gyoza
Smoked shiitake, sweet soy
Peruvian chillies szechuan sauce

Corn Empanadas
Pulled bbq chicken, garlic aioli

Signature Ceviches Platter
Selection of signature dishes from "Ceviche & Raw Bar":
Classico • Corvina • Spicy Tuna • Yellowtail • Bluefin Tuna

Beef Tataki GF
Red chilli, daikon, fig purée & truffle

Lobster Cazuela GF
Bomba rice, saffron, avocado
lime & yellow chilli

Australian Tomahawk
Truffle bone marrow jus
padron peppers, burnt lemon

Roasted Seasonal Vegetables V, GF
Smoked tomato sauce, Peruvian cheese sauce,
coriander

COYA Dessert Platter
Signature selection of desserts & exotic fruits

All prices are listed in GBP and are inclusive of VAT.
A 13% service charge will be added to your bill.
If you have allergies or dietary enquiries, please speak to our staff prior to ordering.
(V) Vegetarian (VG) Vegan (GF) Gluten Free

