

 MENÚ DEGUSTACIÓN
90 per person

Guacamole VG GF
Avocado, chalaquita, ají amarillo
corn tortillas

Snow Crab Taco
Gaucamole, siracha cream cheese
yuzu tobiko

Wagyu Bao
Smoked wagyu brisket
truffle emulsion, rocket cress

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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 tiger, Japanese radish
orange tobiko

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Sea Bream Fillet GF
Sweet & sour peppers, fennel salad
ají amarillo emulsion

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

Grilled Broccoli VG GF
Chilli garlic, toasted sesame seeds

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Orange & Lime Churros
Milk chocolate & dulce de leche

Manchego Cheesecake V GF
Buckwheat crumble, guava sauce

 MENÚ HUANCAYO
110 per person

Guacamole VG GF
Avocado, chalaquita, ají amarillo
corn tortillas

Portobello Mushrooms VG GF
Ají panca, parsley

Lobster and Prawns Gyoza
Ají panca, coriander, lobster broth

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Classic Seabass Ceviche
“Leche de Tigre”, red onions
sweet potato, jumbo corn

Truffle Corvina
Truffle sauce, rice cracker
cep & cancha powder

Bluefin Tuna Tataki
Lucuma sauce, wasabi
ají panca & wasabi caviar

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Wild Mushroom Cazeula V VG
Peruvian potatoes, ceps puree
truffles

Ribeye Steak GF
Adobo, chimichurri

Brocoli VG GF
Tenderstem broccoli, sesame seeds
ají rocoto & soy dressing

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Summer Berries Suspiro V GF
Summer berries, soft meringue raspberry &
sherry vinegar

Pastel Tres Leches V
Three milks cake, vanilla ice cream & salted dulce
de leche

 MENÚ AYACUCHO
120 per person

Guacamole VG GF
Avocado, chalaquita, ají amarillo
corn tortillas

Smoked Shiitake Taco V
Avocado, chalaquita
feta & chipotle

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

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COYA Signature Platter

Classic Seabass 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 tiger, Japanese radish, orange tobiko

Bluefin Tuna Tataki
Lucuma sauce, wasabi, ají panca & wasabi caviar

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

Duck Breast GF
Smoked honey, ají panca, physalis

Potatoes ‘Bravas’ V GF
Smoked tomato sauce
Peruvian cheese sauce, coriander

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COYA Dessert Platter
COYA signature selection
fresh fruits and sorbets

If you have allergies or dietary enquiries, please speak to our staff prior to ordering.
A 15% service charge will be added to your bill.
V: Vegetarian GF: Gluten Free VG: Vegan