

APPETIZERS

♦ **Guacamole 19** VG GF
Avocado, amarillo chilli, corn tortillas

Yellowfin Tuna Tartare 28 GF
Avocado, truffle & lime dressing

Wagyu Tartare 27 GF
Peruvian cheese sauce, panca chilli & crispy plantain

Corn 'Empanadas' (3 pcs) 21 GF
Pulled BBQ chicken, garlic sauce

Crispy Baby Squid 21 GF
Green chilli, toasted quinoa & lime, Peruvian green sauce

Wagyu Bao Buns (3 pcs) 29
12 hrs smoked wagyu brisket, truffle emulsion

Lobster Gyoza 28
Lobster & chilean seabass, edamame, ponzu

'Acevichado' Maki Roll 24
Kingfish, yellow chilli, soy kombu crumbs, shiso

Avocado Maki Roll 16 VG
Shiitake, peruvian chilli, quinoa, black sesame

SALADS

Baby Spinach 23 V
Water melon, candied walnuts, goji berries
manchego, pomegranate

COYA Salad 48 GF
Lobster, romain lettuce, arugula, nori, avocado & lime

Heritage Tomatoes 22 V
Grilled baby gem, avocado, pickled shallot, aji amarillo dressing
Additional Grilled Tuna Belly 12

CHAR GRILLED SKEWERS (3 pcs)

Portobello Mushroom 14 VG GF
Panca chilli, parsley

Yellowfin Tuna 22 GF
Yuzu kosho, lime, sesame seeds

♦ **Chicken 18** GF
Yellow chilli, mirin glaze, chives

♦ **Beef Fillet 23** GF
Panca chilli, coriander, chives



SCAN ME!

Signature COYA Platter 90
COYA selection of ceviches & 'sashimi'
Additional Oscietra Caviar (50gr) 150

PERUVIAN CEVICHES & 'SASHIMI'

Ceviche Trio Platter 65
Classic sea bass, truffle sea bream & spicy tuna

♦ **Classic Sea Bass Ceviche 21** GF
Cured sea bass, classic tiger, red onions, sweet potato, jumbo corn

Truffle Sea Bream Ceviche 26
Cured sea bream, truffle tiger, rice cracker, shiitake

♦ **Spicy Yellowfin Tuna Ceviche 22**
Ponzu, chilli, garlic, rice & nori cracker

Wagyu Beef Tataki 28 GF
Cashew nut puree, limo chilli, josper leeks, pea shoots

Mango Ceviche 17 VG GF
Dragonfruit, watermelon, tahini, honeycomb

Tuna 'Sashimi' Style 28 GF
Passion fruit sauce, caviar, wakame seaweed

Yellowtail 'Sashimi' Style 25
Green chilli tiger, daikon, orange tobiko

FISH & SEAFOOD

From the Robata Grill

♦ **Chilean Sea Bass Rice 60** GF
Miso char grilled Chilean sea bass, bomba rice, chilli & lime butter

Grilled Octopus 36 GF
Chimichurri, burnt lemon & sauce

Carabineros Prawn MP GF
Chilli salsa, yuzu, amarillo chilli

Grilled Salmon 39 GF
Escabeche sauce, red onion, courgette, fennel

Catch of the Day MP GF
Market selection of fish or seafood

MEAT & POULTRY

Baby Chicken 39 GF
Panca chilli, coriander aioli, grilled vegetables

♦ **Spicy Beef Fillet (250gr) 55** GF
Chilli & garlic, crispy shallots, pickled chilli

Australian Wagyu Ribeye (280gr) 160 GF
Grade 7, Peruvian spice rub, chimichurri

Prime Ribeye Steak (280gr) 54 GF
Adobo, chimichurri & guasacaca

Presa Iberica 48 GF
Smoked miso & guava glaze, roasted pineapple

VEGETABLES

Grilled Corn 17 VG GF
Marinated corn from Peru, coriander, red chilli

Grilled Broccoli 16 V GF
Chilli garlic sauce, toasted sesame seeds

♦ **Potatoes 'Bravas' 14** GF
Smoked tomato sauce, Peruvian cheese sauce, coriander

Miso Aubergine 18 V
Aubergine, miso and lemon sauce

MENU DEGUSTACIÓN

160 per person

Minimum of two guests

Classic Sea Bass Ceviche GF

Cured sea bass, classic tiger, red onions
sweet potato, jumbo corn

Truffle Sea Bream Ceviche

Cured sea bream, truffle tiger
rice cracker, shiitake

Spicy Yellowfin Tuna Ceviche

Ponzu, chilli, garlic, rice & nori cracker

Yellowtail ‘Sashimi’ Style

Green chilli tiger, daikon, orange tobiko

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Baby Spinach V

Watermelon, candied walnuts
goji berries, manchego, pomegranate

Chicken Skewer GF

Yellow chilli, mirin glaze, chives

Crispy Baby Squid GF

Green chilli, toasted quinoa & lime
Peruvian green sauce

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Chilean Sea Bass Cazuela GF

Miso char grilled Chilean sea bass
bomba rice, chilli & lime butter

Spicy Beef Fillet GF

Chilli & garlic, crispy shallots, pickled chilli

Grilled Broccoli V GF

Chilli garlic sauce, toasted sesame seeds

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Orange & Lime Churros

Milk chocolate & dulce de leche sauce
orange zest

Berries Merengue GF

Matcha, chantilly, fresh berries & hibiscus

All prices are listed in Euros.

Customer is not obliged to pay if the notice of payment
has not been received (Receipt-invoice)

V: Vegetarian VG: Vegan GF: Gluten Free

MENU DE LUJO

190 per person

Minimum of two guests

Guacamole VG GF

Avocado, chalaquita, yellow chilli, corn tortillas

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‘Acevichado’ Maki Roll

Kingfish, yellow chilli, soy kombu crumbs, shiso

COYA Salad GF

Lobster, romain lettuce, arugula, nori, avocado & lime

Wagyu Bao Bun

12 Hrs smoked wagyu brisket, truffle emulsion

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Yellowfin Tuna Tartare GF

Avocado, truffle & lime dressing

Truffle Sea Bream Ceviche

Cured Sea Bream, truffle tiger
rice cracker, shiitake

Wagyu Beef Tataki GF

Cashew nut puree, limo chilli, josper leeks, pea shoots

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Carabineros Prawn GF

Chilli salsa, yuzu, amarillo chilli

Australian Wagyu Ribeye GF

Grade 7, Peruvian spice rub, chimichurri

Potatoes ‘Bravas’ GF

Smoked tomato sauce
Peruvian cheese sauce, coriander

Miso Aubergine V

Aubergine, miso & lemon sauce

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‘Tres Leches’

Three milks cake, vanilla ice cream
salted dulce de leche

Guava Cheesecake V

Buckwheat crumble, manchego cheese, lime

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