



COYA

MENÚ

80 per person

Dorada Criollo

Sea bream, aji amarillo, crispy corn, coriander

Atún Chifa

Yellowfin tuna, soy, sesame seeds, shrimp cracker

Tiradito Yellowtail a la Trufa

Yellowtail, dashi, truffle oil, chives

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Anticucho de Lomo de Res 110g GF

Beef fillet, aji panca, coriander

Kale y Manchego V

Kale, candied walnuts, goji, manchego, dried cranberry

Calamares con Ocopa GF

Baby squid, Peruvian marigold, quinoa

Lomo de Res GF

Spicy beef fillet, crispy shallots, aji limo, star anise

Arroz Nikkei GF

Chilean sea bass, rice, lime, chilli

Salmón a la Brasa GF

Salmon fillet, stir-fry quinoa, soy, green vegetables

Patatas Bravas V GF

Crispy potatoes, spicy tomato, huancaína sauce

Brócoli VG GF

Sprouting broccoli, sesame seeds

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Las Frutas VG GF

Selection of fruits

Tarta de Queso

Cheesecake, Pisco, fresh strawberries

Chocolate Fundido V GF

Illanka Chocolate fondant, almond ice cream

If you have allergies or dietary enquiries please speak to our staff prior to ordering. A discretionary 13.5% service charge will be added to your bill | coyarestaurant.com | [@coyamayfair](https://www.instagram.com/coyamayfair) | [#coyamayfair](https://www.facebook.com/coyamayfair)

V: Vegetarian GF: Gluten Free VG: Vegan