



TASTING MENU

To be experienced by the whole table

per person 80

APERITIVOS

Appetisers

Crocantes con Guacamole 8

Corn tortillas, shrimp crackers, guacamole

Croquetas de Lubina 9

Chilean sea bass croquettes, red chilli

Calamares con Ocopa 12 GF

Baby squid, Peruvian marigold, quinoa

Gambas 11

Crispy tiger prawns, aji rocoto

CEVICHEs

Cured fish

Mistura de Ceviches 28

Selection of COYA signature ceviches

Lubina Clásica 9 GF

Sea bass, red onions, sweet potato, white corn

Atún Chifa 12

Yellowfin tuna, soy, sesame seeds, shrimp cracker

Corvina Trufa 16

Corvina, truffles, ponzu, chives

Salmón Nikkei 9

Salmon, celery juice, ginger, daikon, wasabi tobiko

Ceviche de Remolacha 8 VG GF

Golden beets, aji rocoto, chia seeds

TIRADITOS

Peruvian sashimi

Vieiras 16 GF

Scallops, Peruvian olives, crispy cancha, aji limo

Pez Limón 15

Yellowtail, green chilli, radish

Atún Nikkei 12

Yellowfin tuna, sesame seeds, pickled cucumber

Hiramasa a la Trufa 14

Kingfish, dashi, truffle oil, chives

Tataki de Apionabo 12 VG GF

Celeriac tataki, cepes, hazelnuts, aji limo

TACOS

3 pieces

Atún 9

Tuna, green beans, wasabi

Berenjena y Pimientos 8 V

Josper grilled aubergine and peppers, chipotle chilli, masago areare

Cangrejo 9

Cornish crab, avocado, yuzu tobiko

Salmón 8

Salmon, avocado, aji amarillo

ENSALADAS

Salads

Quinoa al Tamarindo 8 VG GF

Quinoa, coriander, mint, pomegranate

Trio de Maiz 9 VG GF

Josper corn, crispy corn, white corn, sweet onions

Kale y Manchego 9 V

Kale, candied walnuts, goji, manchego, dried cranberry

ANTICUCHOS

Marinated skewers fired on a charcoal grill

Pollo 8 GF

Chicken, aji amarillo, garlic

Corazón Tradicional 7 GF

Ox heart, aji panca, parsley

Lomo de Res 110g 15 GF

Beef fillet, aji panca, coriander

Gambas 10 GF

Tiger prawns, aji panca, chives

Anticucho de Tofu 8 VG GF

Tofu, spring onion, peppers, crispy quinoa

PARA PICAR

Small dishes to share

Tartare de Atún Nikkei 11

Tuna tartare, radish, soya, seaweed crackers

Alitas de Pollo 8 GF

Chicken wings, amarillo salt, tamarind glaze

Pulpo Rostizado 15 GF

Roasted octopus, potato, botija olives

Cerdo Bao 12

Slow cooked pulled pork, chipotle, salsa criolla

ResTataki 12

Beef tataki, grilled leeks, cashew nuts

Wagyu Bao 18

Beef wagyu, mushroom, rocket

CAZUELAS

Iron pots

Papa Seca 23 V GF

Peruvian potatoes, wild mushrooms, truffles

Papa Fresca

Butternut squash, purple

potatoes, aji mirasol, aged vegan cheese

Arroz Nikkei 39 GF

Chilean sea bass, rice, lime, chilli

AVES Y CARNES

Poultry and meat

Pollo a la Parrilla 20 GF

Corn fed baby chicken, aji panca, coriander

Costillas de Cerdo 18 GF

Pork back ribs, tamarind glaze, cashew nuts

Chuletas de Borrego 27 GF

Lamb chops, crushed aubergines, garlic chips

Bife de Ancho 33 GF

Josper rib eye, chimichurri

Lomo de Res 37 GF

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

Bife Angosto Wagyu 98 GF

Chilean wagyu sirloin, field mushrooms

Chuletón 75 GF

Josper rib of beef, field mushrooms

PESCADOS Y MARISCOS

Fish and seafood

Salmón a la Brasa 19 GF

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

Lubina Chilena 31 GF

Chilean sea bass, aji amarillo

Langostino Tigre 29

Josper tiger prawn, chilli salsa

Filete de Dorada 18 GF

Sea bream, pink fir potatoes, fennel salad

ACOMPAÑANTES

Side dishes

Col Picuda 7 V GF

Hispi cabbage, sesame, paprika

Patatas Bravas 6 V GF

Crispy potatoes, spicy tomato, huancaína sauce

Berenjena 6 VG GF

Japanese aubergines, miso, sesame

Arroz con Choclo 5 VG GF

White rice, corn, sweet garlic

Brócoli 7 VG GF

Sprouting broccoli, sesame seeds

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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.

V: Vegetarian VG: Vegan GF: Gluten Free



COYA

SET LUNCH MENU

per person **28**

Choice of 2

Salmón Nikkei

Salmon, celery juice, ginger, daikon, wasabi tobiko

Atún Chifa

Yellowfin tuna, soy, sesame seeds, shrimp cracker

Tacos de Berenjena y Pimientos

Josper grilled aubergine, peppers, chipotle chilli, masago arare

Ensalada de Quinoa V GF

Quinoa, coriander, mint, pomegranate

Croquetas de Lubina

Chilean sea bass croquettes, red chilli

Anticucho de Pollo GF

Chicken, aji amarillo, garlic

REFRESCOS

Non alcoholic

Inti 8 D

Passion fruit juice, pineapple juice, vanilla syrup & coconut puree

Flor de Melocoton 8

Apple and lemon juice, peach puree, lavender & basil leaves

Chicha Morada 8

Fresh raspberries, lemon and Peruvian purple corn juice

Choice of 1

Served with rice/salad

Salmón a la Brasa GF

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

Filete de Dorada GF

Sea bream, pink fir potatoes, fennel salad

Cazuela de Calabaza VG GF

Pumpkin, aji amarillo, pop corn, marigold

Pollo a la Parrillaa GF

Corn fed baby chicken, aji panca, coriander

Picanha GF

Spicy beef, aji limo, star anise

JUGO FRESCO

Freshly made juices
(Available till 3:00pm)

Manzana 6 C

Baby spinach, celery, cucumber, apple

Pepino 6

Pineapple, grapefruit, chia seeds

Rojo 6

Beetroot, carrots, orange, lemon, ginger

Available for lunch only, for a maximum of 6 people.
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