

## SET LUNCH MENU

40 per guest | 1 Appetizer & 1 Main  
45 per guest | 1 Appetizer, 1 Main & 1 Dessert

### APPETIZERS

Choice of one

#### Aged Beef Tartare

Ají rocoto, baby watercress, capers, egg yolk

#### Wood-Fired Endive V, GF

Strawberries, ají mirasol, walnut, Manchego

#### Causa Acebichada

Sea bream, ají amarillo, lime

#### Salmon Tiradito

Ají rocoto, citrus

### MAINS

Choice of one

#### Beef Sirloin GF

Crispy potatoes, peppers, chimichurri

#### Chicken Anticuchero GF

Ají panca, grilled courgette, pickled onion

#### Charred Hake Fillet GF

Ají amarillo, tomato, white beans, salsa verde

#### Green Rice VG, GF

Peas, wild herbs

### DESSERTS

Choice of one

#### Churros V

Milk chocolate & dulce de leche sauce

#### Strawberry Suspiro V, GF

Charred strawberries, caramelised meringue, strawberry sorbet, rhubarb purée, light vanilla cream

#### Tropical Sundae V, GF

Coconut ice cream, passion fruit coulis, fresh mango, crispy lime & coconut shard

## PARA EMPEZAR

<b>Guacamole</b> ♦ VG, GF Charred tomato, red onion, corn tortillas	18
<b>Baby Squid Chicharrones</b> GF Ocopa, quinoa, lime	21
<b>Smoked Shiitake Tacos</b> (2 pcs) V Chalaquita, feta, chipotle	15

## CEVICHE Y TIRADITOS

<b>Sea Bream Ceviche</b> GF Ají limo, sweet potatoes, choclo	21
<b>Spicy Tuna Ceviche</b> ♦ Chilli, ponzu, sesame, crispy rice	22
<b>Yellowtail Tiradito</b> Green chilli, daikon, tobiko	24

## VERDE

<b>Burrata</b> V, GF Grilled peach, candied ají amarillo, huacatay	23
<b>COYA Salad</b> ♦ Chicken, baby gem, quinoa, parmesan, huacatay	25
<b>Corn Trio</b> VG, GF Grilled corn, choclo, cancha	18

## PARILLA

<b>Black Angus Rib-Eye</b> (330g) GF Adobo, chimichurri	55
<b>Baby Chicken</b> GF Ají panca, coriander aioli, lemon	34
<b>Lamb Chops</b> (3 pcs) Ají panca, smoked aubergine, huacatay	45
<b>Spicy Beef Fillet</b> (250g) GF Chilli, garlic, crispy shallots	48
<b>Salmon</b> GF Ají panca, cucumber, apple, jalapeño	35
<b>Charred Aubergine</b> V, GF Ají rocoto yoghurt, ocopa, pomegranate	24

## WHERE SUMMER FINDS US

MONACO · IBIZA · MARBELLA



## BEYOND BORDERS

LONDON · DUBAI · ABU DHABI · DOHA · RIYADH  
BARCELONA · MUSCAT

## CAZUELAS Y CALIENTES

<b>Chilean Sea Bass Cazuela</b> ♦ GF Bomba rice, chilli lime butter, sweet corn purée	54
<b>Arroz Verde</b> VG, GF Peas, courgette, wild mushrooms, truffle, lemon	36
<b>Jumbo Tiger Prawns</b> GF Chilli salsa, lemon	50

## PARA COMPARTIR

<b>Prime Rib of Beef</b> (1kg) GF Beef jus, salsa criolla	130
<b>Chilean Wagyu Sirloin BMS 6/7</b> (400g) GF Chimichurri, guasacaca, salsa criolla	110

## ACOMPAÑANTES

<b>COYA Chips</b> ♦ V, GF Smoked tomato, huancaína	14
<b>Chaufa Rice</b> V Stir-fried rice, soy, vegetables	18
<b>Flamed Broccolini</b> V, GF Peruvian chilli butter	14
<b>Garden Leaves Salad</b> VG, GF Pickled shallot, house vinaigrette	12

## POSTRES

<b>Dessert Platter</b> COYA's Signature selection of our finest desserts, paired with fresh fruits & house made sorbets	72
<b>Churros</b> ♦ V Milk chocolate & dulce de leche sauce	16
<b>Vanilla Brûlée</b> V, GF Classic vanilla crème brulee with raspberry jam, raspberry sorbet & quinoa crumble	16
<b>Tropical Sundae</b> V, GF Coconut ice cream, passion fruit coulis, fresh mango, crispy lime & coconut shard	16
<b>Strawberry Suspiro</b> V, GF Charred strawberries, caramelised meringue, strawberry sorbet, rhubarb puree, light vanilla cream	16
<b>Chocolate Espuma</b> Andoa chocolate mousse, coffee & tonka bean ice cream, cocoa nibs & chocolate sauce	16
<b>Tarta de Queso Manchego</b> V, GF Manchego cheesecake, quinoa crumble & guava sauce	16

## TASTING MENU

DISCOVERY MENU · £ 95 PER GUEST

Origins of our produce  
Fish : Zone FAO 87/27/57/41/37 | Meat : France, UK, Spain, Chile, Italy

All prices are listed in GBP & are inclusive of VAT.  
A discretionary 12.5% service charge will be added to your bill.

♦ Global Signature Dish (V) Vegetarian (VG) Vegan (GF) Gluten Free  
If you have allergies or dietary enquiries, please speak to our staff prior to ordering.

# DISCOVERY MENU

95 per person  
Minimum of two guests

## Guacamole ♦ VG, GF

Charred tomato & red onion salsa,  
corn tortilla

## Snow Crab Taco

Avocado, chilli, lime

## Wagyu Beef Empanada

Salsa de ajo



## Sea Bream Ceviche GF

Ají limo, sweet potatoes, choclo

## Spicy Tuna Ceviche

Chilli, ponzu, sesame, crispy rice

## Yellowtail Tiradito

Green chilli, daikon, tobiko



## Chilean Sea Bass Cazuela ♦ GF

Bomba rice, chilli lime butter, sweet corn purée

## Spicy Beef Fillet GF

Chilli, garlic, crispy shallots

## Flamed Broccolini V, GF

Peruvian chilli butter



## Churros ♦ V

Milk chocolate & dulce de leche sauce

## Vanilla Brûlée V, GF

Classic vanilla crème brulee with raspberry jam,  
raspberry sorbet & quinoa crumble

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## THE SPIRIT OF COYA



COYA reimagines the flavours of Peru  
for the modern world, vibrant yet  
refined, rooted in heritage yet inspired  
by global influences.

What began in London has become a  
worldwide celebration of creativity,  
connection, and effortless dining,  
where every experience feels both  
sophisticated & welcoming.