

SET LUNCH MENU

35 per guest | 1 Appetizer & 1 Main Course

40 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

Guacamole

◆ VG, GF

Charred tomato, red onion, corn tortillas

Baby Squid Chicharrones

GF

Ocopa, quinoa, lime

Smoked Shiitake Tacos

(2 pcs) V

Chalaquita, feta, chipotle

CEVICHE Y TIRADITOS

Sea Bream Ceviche

GF

Ají limo, sweet potatoes, choclo

Spicy Tuna Ceviche

◆

Chilli, ponzu, sesame, crispy rice

Yellowtail Tiradito

Green chilli, daikon, tobiko

VERDE

Burrata

V, GF

Grilled peach, candied ají amarillo, huacatay

COYA Salad

◆

Chicken, baby gem, quinoa, parmesan, huacatay

Corn Trio

VG, GF

Grilled corn, choclo, cancha

PARILLA

Black Angus Rib-Eye

(330g) GF

Adobo, chimichurri

Baby Chicken

GF

Ají panca, coriander aïoli, lemon

Lamb Chops

(3 pcs)

Ají panca, smoked aubergine, huacatay

Spicy Beef Fillet

(250g) GF

Chilli, garlic, crispy shallots

Salmon

GF

Ají panca, cucumber, apple, jalapeño

Charred Aubergine

V, GF

Ají rocoto yoghurt, ocopa, pomegranate

WHERE SUMMER FINDS US

MONACO • IBIZA • MARBELLA



BEYOND BORDERS

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

◆ 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.

CAZUELAS Y CALIENTES

Chilean Sea Bass Cazuela

◆ GF

Bomba rice, chilli lime butter, sweet corn purée

Arroz Verde

VG, GF

Peas, courgette, wild mushrooms, truffle, lemon

Jumbo Tiger Prawns

GF

Chilli salsa, lemon

PARA COMPARTIR

Prime Rib of Beef

(1kg) GF

Beef jus, salsa criolla

Chilean Wagyu Sirloin BMS 6/7

(400g) GF

Chimichurri, guasacaca, salsa criolla

ACOMPAÑANTES

COYA Chips

◆ V, GF

Smoked tomato, huancaína

Chaufa Rice

V

Stir-fried rice, soy, vegetables

Flamed Broccolini

V, GF

Peruvian chilli butter

Garden Leaves Salad

VG, GF

Pickled shallot, house vinaigrette

POSTRES

Dessert Platter

COYA's Signature selection of our finest desserts, paired with fresh fruits & house made sorbets

Churros

◆ V

Milk chocolate & dulce de leche sauce

Vanilla Brûlée

V, GF

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

Tropical Sundae

V, GF

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

Strawberry Suspiro

V, GF

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

Chocolate Espuma

Andoa chocolate mousse, coffee & tonka bean ice cream, cocoa nibs & chocolate sauce

Tarta de Queso Manchego

V, GF

Manchego cheesecake, quinoa crumble & guava sauce

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.

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

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.

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.