

PARA EMPEZAR

|                                          |           |
|------------------------------------------|-----------|
| <b>Guacamole</b> ♦ VG, GF                | <b>18</b> |
| Charred tomato, red onion, corn tortilla |           |
| <b>Snow Crab Tacos</b> (2 pcs)           | <b>22</b> |
| Avocado, chilli, lime                    |           |
| <b>Wagyu Beef Empanadas</b> (2 pcs) ♦    | <b>25</b> |
| Salsa de ajo                             |           |
| <b>Baby Squid Chicharrones</b> GF        | <b>21</b> |
| Ocopa, quinoa, lime                      |           |
| <b>Smoked Shiitake Tacos</b> V (2 pcs)   | <b>15</b> |
| Chalaquita, feta, chipotle               |           |

CEVICHEs Y TIRADITOS

|                                                                                                                                                             |            |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|
| <b>COYA Grand Ceviche &amp; Tiradito</b>                                                                                                                    | <b>110</b> |
| Selection of our finest ceviches & tiraditos, featuring<br>Sea Bream • Salmon • Yellowtail • Tuna • Argentinian Prawns<br>Dressed in vibrant leche de tigre |            |
| <b>Additional Oscietra Caviar</b> (10g)                                                                                                                     | <b>45</b>  |
| <b>Sea Bream Ceviche</b> GF                                                                                                                                 | <b>21</b>  |
| Ají limo, sweet potatoes, choclo                                                                                                                            |            |
| <b>Spicy Tuna Ceviche</b> ♦                                                                                                                                 | <b>22</b>  |
| Chilli, ponzu, sesame, crispy rice                                                                                                                          |            |
| <b>Mango Ceviche</b> VG, GF                                                                                                                                 | <b>19</b>  |
| Cucumber, coriander, green chilli, jumbo corn                                                                                                               |            |
| <b>Yellowtail Tiradito</b>                                                                                                                                  | <b>24</b>  |
| Green chilli, daikon, tobiko                                                                                                                                |            |
| <b>Bluefin Tuna Tiradito</b> GF                                                                                                                             | <b>28</b>  |
| Avocado, leche de tigre, jalapeños, truffle                                                                                                                 |            |
| <b>Argentinian Prawns Causa</b>                                                                                                                             | <b>24</b>  |
| Potato, avocado, ají amarillo, tomato                                                                                                                       |            |

VERDE

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

PARILLA

|                                        |           |
|----------------------------------------|-----------|
| <b>Black Angus Rib-Eye</b> (330g) GF   | <b>55</b> |
| Adobo, chimichurri                     |           |
| <b>Baby Chicken</b> GF                 | <b>34</b> |
| Ají panca, coriander aioli, lemon      |           |
| <b>Octopus a la Oliva</b>              | <b>38</b> |
| Botija olives, tomato, smoked paprika  |           |
| <b>Lamb Chops</b> (3 pcs)              | <b>45</b> |
| Ají panca, smoked aubergine, huacatay  |           |
| <b>Spicy Beef Fillet</b> (250g) GF     | <b>48</b> |
| Chilli, garlic, crispy shallots        |           |
| <b>Salmon</b> GF                       | <b>35</b> |
| Ají panca, cucumber, apple, jalapeño   |           |
| <b>Charred Aubergine</b> GF, V         | <b>24</b> |
| Ají rocoto yoghurt, ocopa, pomegranate |           |

CAZUELAS Y CALIENTES

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

WHERE SUMMER FINDS US

MONACO • IBIZA • MARBELLA

BEYOND BORDERS

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

PARA COMPARTIR

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

ACOMPAÑANTES

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

POSTRES

|                                                                                                     |           |
|-----------------------------------------------------------------------------------------------------|-----------|
| <b>Dessert Platter</b>                                                                              | <b>72</b> |
| COYA's signature selection of our finest desserts,<br>paired with fresh fruits & house made sorbets |           |

|                                                                                                      |                  |
|------------------------------------------------------------------------------------------------------|------------------|
| <b>Churros de Naranja</b> ♦ V                                                                        | <b>16</b>        |
| Orange & lime churros, milk chocolate<br>& dulce de leche sauce                                      |                  |
| <b>Vanilla Brûlée</b> V, GF                                                                          | <b>15</b>        |
| Classic vanilla crème brûlée with raspberry jam,<br>raspberry sorbet & quinoa crumble                |                  |
| <b>Tropical Sundae</b> V, GF                                                                         | <b>16</b>        |
| Coconut ice cream, passion fruit coulis, fresh mango,<br>crispy lime & coconut shard                 |                  |
| <b>Strawberry Suspiro</b> V, GF                                                                      | <b>15</b>        |
| Charred strawberries, caramelised meringue,<br>strawberry sorbet, rhubarb purée, light vanilla cream |                  |
| <b>Chocolate Espuma</b>                                                                              | <b>16</b>        |
| Andoa chocolate mousse, coffee & tonka bean ice cream,<br>cocoa nibs & chocolate sauce               |                  |
| <b>Daily Selection of Ice Creams &amp; Sorbets</b>                                                   | <b>4 / scoop</b> |
| A selection of our house made, artisanal<br>ice creams & sorbets                                     |                  |

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 13% 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 Empanadas**

Salsa de ajo



**Sea Bream Ceviche** GF

Ají limo, sweet potatoes, choclo

**Spicy Yellowfin 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** GF, V

Peruvian chilli butter



**Churros de Naranja** ♦ V

Orange and lime churros, milk chocolate  
& dulce de leche sauce

**Vanilla Brûlée** V, GF

Classic vanilla crème brulée 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.