

APERITIVOS

Appetizers

Guacamole 57
Avocado, corn tortillas, shrimp crackers kcal 691

Calamares con Ocopa 58 GF
Baby squid, quinoa, Peruvian marigold kcal 185

Croquetas de Lubina 64
Chilean sea bass croquettes, red chilli kcal 460

Churros de Papa Seasonal V
Manchego cheese, truffle kcal 264

CEVICHES

Cured fish

Mistura de Ceviches 298
Selection of COYA signature ceviches kcal 514

Lubina Clásica 72 GF
Sea bass, red onions, sweet potato, choclo kcal 124

Atún Chifa 72
Yellowfin tuna, sesame seeds, rice cracker, soy kcal 146

Dorada Criollo 54 GF
Sea bream, aji amarillo, crispy corn, coriander kcal 104

Hongos 46 VG GF
Wild mushrooms, choclo, shallots, crispy enoki kcal 84
Additional Truffle Seasonal

Salmón Nikkei 54
Salmon, celery juice, ginger, daikon, wasabi tobiko kcal 174

Pargo a la Trufa 88
Red snapper, truffle, ponzu, chives kcal 171
Additional Truffle Seasonal

Dorada al Coco 68
Sea bream, coconut milk, aji limo kcal 423

TIRADITOS

Peruvian sashimi

Pulpo 70 GF
Octopus, mango salsa, botija olives kcal 333

Pez Limón 88
Yellowtail, green chilli, daikon kcal 457

Serviola a la Trufa 86
Amberjack, dashi, truffle oil, chives kcal 169
Additional Truffle Seasonal

Dorada 84
Red snapper, scallop crisp, cancha, wasabi, grapes, seaweed kcal 121

Atún Nikkei 68
Yellowfin tuna, sesame seeds, pickled cucumber kcal 130

TACOS

3 pieces

Salmón 60 GF
Salmon, avocado, aji amarillo kcal 187

Atún 66 GF
Tuna, green beans, wasabi kcal 166

Cangrejo 87 GF
Soft shell crab, avocado, wasabi tobiko kcal 114



SCAN ME!

ENSALADAS

Salads

Quinua al Tamarindo 62 V GF
Quinoa, coriander, mint, pomegranate kcal 324

Trio de Maíz 54 VG GF
Josper corn, crispy corn, jumbo corn, red chillies kcal 450

Kale y Manchego 54 V
Kale, candied walnuts, goji, manchego, dried cranberry kcal 149
Additional Truffle Seasonal

Picante de Pepino 49 VG GF
Cucumber, green apple, miso, coriander, sesame oil, almonds kcal 265

Burrata 98 V GF
Tomatoes, grapes, pickled aji limo, botija olives kcal 499

ANTICUCHOS

Marinated skewers
fired on a charcoal grill

Langostinos Tigre 67 GF
Tiger prawns, aji panca, chives kcal 182

Pollo 50 GF
Chicken, aji amarillo, garlic kcal 413

Setas 42 VG GF
Forest mushrooms, aji panca, parsley kcal 116

Res 64 GF
Beef fillet, aji panca, coriander kcal 394

Tradicional 46 GF
Veal heart, aji panca, parsley kcal 265

PARA PICAR

Small dishes to share

Maki Roll de Calamares 76
Baby squid, aji amarillo, miso, pomegranate, crispy quinoa kcal 225

Baos con Res Wagyu 81
Wagyu shortrib, mantou baos, aji amarillo kcal 325

Empanadas de Buey 76
Oxtail, tamarind mayonnaise kcal 612

Maki Roll de Pez Limon 60 GF
Yellowtail, fennel, aji limo, chickpea kcal 227

Tataki de Res Wagyu 98 GF
Wagyu beef tataki, cashew nut puree, josper leeks kcal 305
Additional Truffle Seasonal

Cangrejo al Coco 96 GF
King crab, oscietra caviar, avocado kcal 228

Baos con Langosta 102
Lobster, oscietra caviar, celery, smoked aji panca kcal 366

Choclo con Queso 44 V
Grilled baby corn, soy butter, huacatay, manchego, dried lime kcal 623

Maki Roll de Aguacate 52 V
Shiitake, aji limo, avocado, quinoa, black sesame kcal 330

Camarones con Quinua 74
Stir-fry quinoa, prawns, aji panca kcal 433

CAZUELAS

Iron pots

Papa Seca Seasonal V GF
Peruvian dried potatoes, black truffle, mushrooms kcal 532

Papa Seca Coliflor 98 VG GF
Peruvian dried potato, cauliflower, celeriac, aji amarillo kcal 110
Additional Truffle Seasonal

Arroz Nikkei 216
Chilean sea bass, rice, lime, chilli kcal 1070

Langosta 158
Lobster, rice, pea shoots kcal 1406

Rey Cangrejo 187
King crab, fennel, butternut squash, edamame, beetroot, aji amarillo kcal 522

AVES Y CARNES

Poultry and meat

Pollo a la Parrilla 148
Corn fed baby chicken, aji panca, coriander kcal 1148

Chuletas de Borrego 198 GF
Lamb chops, fig & aji amarillo chutney kcal 1159

Lomo de Res 248
Spicy beef fillet, crispy shallots, aji limo, star anise kcal 914

Costillas de Res 196
Beef ribs, miso, aji limo kcal 1501

Costillas de Cordero 158
Lamb ribs, tamarind glaze, cashew nuts kcal 1866

Bife Angosto Wagyu 470 GF
Wagyu sirloin, Peruvian spice rub, grade 7, chimichurri sauce kcal 933
Additional Truffle Seasonal

Bife Ancho Wagyu 610 GF
Wagyu Ribeye, Peruvian spice rub, grade 9, chimichurri sauce kcal 1087
Additional Truffle Seasonal

PESCADOS Y MARISCOS

Fish and seafood

Salmón a la Brasa 112
Salmon fillet, stir-fry quinoa, soy, green vegetables kcal 635

Lubina Chilena 180
Chilean sea bass, aji amarillo kcal 473

Rey Cangrejo 186
Josper grilled king crab, red miso, yuzu, aji amarillo kcal 595

Escabeche Peruano 274 GF
Char grilled whole sea bream in banana leaf, tamarillo, aji panca, moscatel kcal 1105

Pulpo Rostizado 168
Roasted octopus, potato, bottarga, botija olives, aji amarillo kcal 648
Additional Truffle Seasonal

Langosta al Josper 410
Lobster, chimichurri sauce kcal 1406

ACOMPAÑANTES

Side dishes

Espárragos a la Brasa 44 V
Grilled asparagus, tomato dressing kcal 55

Quinua Sofrita 46 V
Stir-fry quinoa, soy, green vegetables kcal 292

Brócoli 44 V GF
Sprouting broccoli, chilli garlic butter, sesame seeds kcal 201

Patatas Bravas 46 V GF
Crispy potatoes, spicy tomato, huancaína sauce kcal 223

Puré de Papa Seasonal V GF
Potato, aji amarillo, truffle kcal 197



COYA

SET LUNCH MENU

Available Sunday to Thursday from 12:30pm to 3:30pm

per person **130**

APPETIZERS

Choice of two

Hongos Ceviche VG GF
Wild mushrooms, choclo,
shallots, crispy enoki

Dorada Criollo GF
Sea bream, aji amarillo, crispy
corn, coriander

Tacos de Salmón GF
Salmon, avocado, aji
amarillo

Maki Roll de Aguacate V
Shiitake, aji limo, avocado,
quinoa, black sesame

Picante de Pepino VG GF
Cucumber, green apple, miso,
coriander, sesame oil,
almonds

Kale y Manchego V
Kale, candied walnuts, goji,
manchego, dried cranberry

Croquetas de Lubina
Chilean sea bass
croquettes, red chilli

Baos con Res Wagyu
Wagyu shortrib, mantou
baos, aji amarillo

Anticuchos de Pollo GF
Chicken, aji amarillo, garlic

Anticuchos de Setas VG GF
Forest mushrooms, aji panca,
parsley

MAINS

Choice of one

Pollo a la Parrilla
Corn fed baby chicken, aji
panca, coriander

Costillas de Res
Beef ribs, miso, aji limo

Arroz Nikkei

Chilean sea bass, rice, lime, chilli

Papa Seca Coliflor

VG GF
Peruvian dried potato,
cauliflower, celeriac, aji amarillo

Camarones con Quinua

Stir-fry quinoa, prawns, aji panca

Escabeche Peruano

GF
Char grilled sea bream fillet in
banana leaf, tamarillo, aji
panca, moscatel

DRINKS

Chicha Sour 40

Slow drink purple corn & pineapple
infused Zacapa Ambar, COYA Blend
pisco, fresh lime juice, touch of
egg white

Espresso Martini 50

Coffee liquor, Russian Standard
Vodka, fresh coffee

Moscow Mule 40

Russian Standard vodka, fresh
lime juice, Angostura bitter, top
ginger beer

Old Fashion 40

Bulleit Bourbon, Angostura
bitter, brown sugar

Passion Fruit Martini 40

Freshly squeezed passion fruit,
Russian Standard Vodka, passion
fruit puree

Estrella 40

Purple Rain 30

Chicha morada, passion fruit puree,
fresh lime juice and pineapple juice,
touch of sugar

Que Pina 30

Basil leaves, pineapple puree,
dry sage, vanilla syrup, top up
soda water

All prices are inclusive of 10% service charge, 5% VAT and subject to 7% municipality fee
V: Vegetarian VG: Vegan GF: Gluten Free



COYA

MENÚ DEGUSTACIÓN

510 per person

Guacamole

Avocado, corn tortillas, shrimp crackers

Lubina Clásica GF

Sea bass, red onions, sweet potato, choclo

Atun Chifa

Yellowfin tuna, sesame seeds,
rice cracker, soy

Pargo a la Trufa

Red snapper, truffle, ponzu, chives

Pez Limón GF

Yellowtail, green chilli, daikon

Anticuchos de Pollo GF

Chicken, aji amarillo, garlic

Anticuchos de Res GF

Beef fillet, aji panca, coriander

Calamares con Ocopa GF

Baby squid, Peruvian marigold, quinoa

Trio de Maíz VG GF

Grilled corn, crispy corn,
jumbo corn, red chillies

Arroz Nikkei

Chilean sea bass, rice, lime, chilli

Lomo de Res

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

Patatas Bravas V GF

Crispy potatoes, spicy tomato,
huancaína sauce

Chicha Morada

Peruvian purple corn colada, passion fruit and
strawberry, orange shortbread

Chocolate Fundido GF

Illanka chocolate fondant,
coconut, passion fruit ice cream

Churros de Naranja

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

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