



COYA

APERITIVOS

Appetizers

Crocantes con Guacamole 15
Corn tortillas, shrimp crackers, guacamole

Calamares con Ocopa 16 GF
Baby squid, Peruvian marigold, quinoa

Croquetas de Lubina 13
Chilean sea bass croquettes, miso, spicy mayonnaise

Degustación de Caviar Kristal 50gr/220 - 125gr/550
Caviar Kristal by Kaviari, with a garnish selection

CEVICHE

Citrus cured fish

Mistura de Ceviches 63
Selection of COYA signature ceviches

Lubina Clásica 15 GF
Striped bass, red onion, sweet potato, white corn

Atún Chifa 16
Albacore tuna, sesame, soy rice crackers

Corvina a la Trufa 18
Stone bass, truffle, ponzu, chives

Pez Limón con Coco 17 GF
Yellowtail, coconut, plantain, ají limo

TIRADITOS

Peruvian sashimi

Pez Limón 17
Yellowtail, green chilli, radish

Salmón Nikkei 16 GF
Faroe islands salmon, sesame, wasabi, kaffir lime

Tataki de Res 18 GF
Beef tataki, grilled leeks, ají limo, cashew nuts

TACOS

3 pieces

Salmón 13
Smoked salmon, cream cheese, sriracha, chives

Tacos de Shiitake con Chalaquita 12 V
Chargrilled shiitake, tomato, red onion, avocado

Res 15
Beef fillet tartare, shallots, ají panca, cured egg yolks

Atún 13
Albacore tuna, cabbage, avocado, sesame, seaweed

ENSALADAS

Salads

Trío de Maíz 14 VG
Chargrilled corn, crispy corn, sweet pepper, mint

Soltero de Quinoa 15 V
Quinoa, fava beans, ají rocoto, tomatoes, queso fresco

Kale y Manchego 15 V
Kale, candied walnuts, goji, manchego, cranberries

ANTICUCHOS

Marinated skewers fired on a charcoal grill

Pollo 14 GF
Chicken, ají amarillo, garlic

Res 16 GF
Beef fillet, ají panca, coriander

Gambas 17
Tiger prawns, ají pasilla, chives

Setas 10 VG GF
Portobello mushrooms, ají panca, parsley

PARA PICAR

Small dishes

Baos de Cerdo (4pcs) 15
Pulled pork, pickled cucumber, salsa criolla

Pulpo Rostizado 27 GF
Chargrilled Mediterranean octopus, black chickpeas, avocado, olives, chipotle

Empanadas de Maíz 15 GF
Daily choice of corn empanadas, garlic sauce

Tartar de Ternera 20 GF
Veal tartare, katsuobushi, pickled onions, marinated egg yolks

Chicharrones de Pollo 16
Crispy chicken, chipotle, spicy guava sauce

CAZUELAS

Iron pots

Arroz Nikkei 45 GF
Chilean sea bass, rice, lime, ají amarillo

Arroz Chaufa 26 V
Smoked seitan, rice, eggs, spring onion, soy sprouts

Arroz Caldoso de Camarón 39
Chargrilled shrimps, rice, red onion, coriander, lime

PESCADOS Y MARISCOS

Fish and seafood

Lubina Chilena 39 GF
Chilean sea bass, miso, ají amarillo, coleslaw

Salmón a la Brasa 27
Salmon fillet, stir-fry quinoa, soy, green vegetables

Dorada Real 9/100gr GF
Royal Sea Bream, pineapple chimichurri, coriander, herbs

Langostino Tigre 43
Tiger prawn, chili salsa, chives

AVES Y CARNES

Poultry and meat

Pollo a la Parrilla 27 GF
Corn-fed baby chicken, ají panca, coriander

Pato a la Brasa 32 GF
Duck breast, smoked honey, ají panca, miso

Lomo de Res 43 GF
Spicy beef fillet, crispy shallots, ají limo, star anise

Bife Angosto de Wagyu 300g 98 GF
Chilean Wagyu rib eye, adobo, chimichurri

Panceta de Cerdo 29 GF
Pork belly, tamarind, ají panca, cashew nuts

ACOMPAÑANTES

Side dishes

Papitas con ajo 11 V GF
New potatoes, coriander aioli, garlic chips

Berenjena 11 V
Grilled aubergine, miso, sesame

Bok Choy 11 VG
Chargrilled bok choy, ají amarillo, soy, garlic chips

Brócoli 12 V GF
Sprouting broccoli, spicy butter, sesame

Origine of our produce Fish : Zone FAO 87/27/57/41/37 | Meat : France, UK, Spain, Chile, Italy
If you have allergies or dietary enquiries please speak to our staff prior to ordering.

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