



APERITIVOS

Appetizers

Guacamole ☼ 10 Avocado, corn tortillas, shrimp crackers	Croquetas de Lubina 12 Chilean sea bass croquettes, red chilli
Calamares con Ocopa ☼ 14 Baby squid, Peruvian marigold, quinoa	Tempura de Verdura ♡ 12 Seasonal vegetables, aji rocoto

CEVICHEs

Cured Fish

Lubina Clásica ☼ 14 Sea bass, red onion, white corn, sweet potato	Salmón Nikkei 12 Salmon, celery juice, ginger, daikon, wasabi tobiko
Atún Chifa 15 Yellowfin tuna, sesame seeds, rice cracker, soy	Calabacines ♡ ☼ 11 Courgette, shiitake, mint, garlic chips
Dorada al Coco ☼ 12 Sea bream, coconut milk, aji limo	Corvina a la Trufa 17 Corvina, truffle, ponzu, chives
Trio de Ceviches 38 Lubina Clásica, Atún Chifa, Corvina a la Trufa	

TIRADITOS

Peruvian Sashimi

Citrus Salmón 14 Cured salmon, stem ginger, maracuya, hazelnut, radish	Atún Nikkei 15 Yellowfin tuna, sesame seeds, pickled cucumber
Pez Limón 17 Yellowtail, green chilli, daikon	Hiramasa 16 Kingfish, dashi, truffle oil, chives
Tataki de Res ☼ 15 Beef tataki, grilled leeks, cashew nuts	

TACOS

3 pieces

Berenjena ♡ 9 Aubergine, yoghurt, sesame	Salmón 11 Salmon, tomato, avocado
Tartare de Wagyu 21 Wagyu beef, aji panca, bottarga, black quinoa	Espárragos ♡ 10 Green asparagus, aji amarillo, garlic
Cangrejo 12 Cornish crab, aji amarillo, avocado	Atún 12 Tuna, green beans, wasabi

PESCADOS Y MARISCOS

Fish and Seafood

Salmón a la Brasa ☼ 22 Salmon fillet, golden beetroot, cucumber, mint	Langostino Tigre 35 Tiger prawn, chilli salsa
Dorada a la Parrilla 800g ☼ 65 Chargrilled whole gilt head bream, peas, asparagus, broad beans	Rey Cangrejo 41 Josper grilled king crab, red miso, yuzu, aji amarillo
Lubina Chilena ☼ 36 Chilean sea bass, aji amarillo	

AVES Y CARNES

Poultry and Meat

Pollo a la Parrilla ☼ 23 Corn fed baby chicken, aji panca, coriander	Lomo de Res 200g ☼ 36 Spicy beef fillet, crispy aji rocoto, star anise
Chuletas de Cordero ☼ 29 Lamb chops, roasted tamarillo, garlic chips	Bife Wagyu 290g ☼ 95 Wagyu sirloin, fields mushrooms
Chuletón 1kg ☼ 84 Josper rib of beef, field mushrooms	Costillas de Cerdo ☼ 24 Pork back ribs, cashew nuts tamarind glaze
Bife Ancho 300g ☼ 37 Rib eye, chimichurri sauce	

CAZUELAS

Iron Pot

Arroz Nikkei ☼ 39 Chilean sea bass, rice, lime, chilli	Vegetariana ♡ ☼ 24 Asparagus, confit tomatoes, goat cheese, peas, beans
Langosta ☼ 42 Lobster, rice, pea shoots	

ACOMPAÑANTES

Side dishes

Espárragos al Josper ♡ ☼ 9 Grilled asparagus, tomato dressing	Berenjena ♡ ☼ 8 Aubergines, miso, sesame
Patatas Bravas ♡ ☼ 8 Crispy potatoes, spicy tomato, huancaina sauce	Quinoa Sofrita ♡ ☼ 8 Stir fry quinoa, soya, green vegetables
Brócoli ♡ ☼ 8 Sprouting broccoli, sesame seeds	

ENSALADAS

Salads

Quinoa al Tamarindo ♡ ☼ 11 Quinoa, coriander, mint, pomegranate	Burrata ♡ 16 Tomatoes, grapes, pickled aji limo, botija olives
Trio de Maíz ♡ ☼ 11 Josper corn, crispy corn, sweet onion, red chilli	Tomate Picante ♡ ☼ 12 Tomatoes, red onion, green chilli
Ensalada COYA ♡ ☼ 14 Green vegetables, pepper, Peruvian olives, aji amarillo	

ANTICUCHOS

Marinated skewers fired on charcoal grill

Pollo ☼ 9 Chicken, aji amarillo, garlic	Gamba Roja ☼ 18 Red mediterranean prawns, aji limo
Cordero ☼ 12 Lamb, chives, cumin, oregano	Setas ♡ ☼ 8 Forest mushrooms, aji panca, parsley
Res 110g ☼ 14 Beef fillet, aji panca, coriander	

PARA PICAR

Small dishes

Favoritos de COYA 49 Selection of signature COYA starters	Pulpo al Olivo ☼ 17 Josper grilled octopus, Peruvian olives
Causa de Beterraga ♡ ☼ 11 Beetroot puree, goat cheese, walnut, apple, radish	Baos con Cerdo 12 Slow cooked pulled pork, chipotle, salsa criolla
Tartare de Atún Nikkei ☼ 29 Tuna tartare, soya, oscietra caviar	Ternera ☼ 14 Veal, Manchego, quail egg, aji panca

♡ = Vegetarian ☼ = Gluten free

If you have any allergies or dietary enquiries please speak to our staff prior ordering



MENÚ DEGUSTACIÓN

90€ per person

Lubina Clásica ^{GF}

Sea bass, red onion, sweet potato, white corn

Dorada al Coco ^{GF}

Sea bream, coconut milk, aji limo

Calabacines ^{V GF}

Courgette, shitake, mint, garlic chips

Tiradito de Hiramasa

Kingfish, dashi, truffle oil, chives

Anticucho de Pollo ^{GF}

Chicken, aji amarillo, garlic

Burrata ^V

Burrata, grapes, tomatoes, botija olives, pickled aji limo

Tartare de Atún Nikkei ^{GF}

Tuna tartare, soya, oscietra caviar

Lubina Chilena ^{GF}

Chilean sea bass, aji amarillo

Lomo de Res ^{GF}

Spicy beef fillet, crispy aji rocoto, star anise

Chuletas de Cordero ^{GF}

Lamb chops, roasted tamarillo, garlic chips

Brócoli ^{V GF}

Sprouting broccoli, sesame seeds

Berenjena ^{V GF}

Aubergines, miso, sesame

Mousse de Coco

Coconut mousse, cucumber, pineapple sorbet

Ganache de Caramelo

Salted caramel ganache, pisco, raspberry sorbet

Tea and coffee are included

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