

## APERITIVOS

Appetizers

**Guacamole 58**  
Avocado, corn tortillas  
shrimp crackers

**Calamares con Ocopa 58** GF  
Baby squid, quinoa  
Peruvian marigold

**Croquetas de Lubina 64**  
Chilean sea bass, croquettes  
red chilli

**Churros de Papa Seasonal** V  
Crispy potato, manchego  
truffle

## CEVICHES

Cured fish

**Mistura de Ceviches 304**  
Selection of COYA signature  
ceviches

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

**Atún Chifa 74**  
Yellowfin tuna, sesame seeds  
rice cracker, soy

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

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

**Salmón Nikkei 56**  
Salmon, celery juice, ginger  
daikon, wasabi tobiko

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

**Espárragos Blancos 52** VG GF  
White asparagus, yuzu, plantain  
walnut, aji amarillo

## TIRADITOS

Peruvian sashimi

**Camarones 68** GF  
Tiger prawns, miso, shiso chimichurri  
plum, pea shoot oil

**Pulpo 74** GF  
Octopus, mango salsa, botija olives

**Pez Limón 88**  
Yellowtail, green chilli, daikon

**Serviola con Erizo de Mar 86**  
Amberjack, sea urchin, beetroot  
pumpkin aioli, aji amarillo  
Additional Truffle Seasonal

**Atún Nikkei 72**  
Yellowfin tuna, wasabi, yogurt  
katsuobushi, quinoa

## TACOS

3 pieces

**Salmón 60** GF  
Salmon, avocado, aji amarillo

**Atún 88** GF  
Yellowfin tuna, oscietra caviar  
tamarind, aji panca

**Cangrejo 87** GF  
Soft shell crab, avocado  
wasabi tobiko



SCAN ME!

## ENSALADAS

Salads

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

**Kale y Manchego 55** V  
Kale, candied walnuts, goji  
manchego, dried cranberry  
Additional Truffle Seasonal

**Picante de Pepino 51** VG GF  
Cucumber, green apple, miso  
coriander, sesame oil, almonds

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

## ANTICUCHOS

Marinated skewers fired  
on a charcoal grill

**Langostinos Tigre 67** GF  
Tiger prawns, aji panca  
chives

**Pollo 52** GF  
Chicken, aji amarillo, garlic

**Setas 42** VG GF  
Forest mushrooms, aji  
panca, parsley

**Res 78** GF  
Beef fillet, aji panca, coriander

**Calamares 53** GF  
Squid, aji limo, chives, quinoa

## PARA PICAR

Small dishes to share

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

**Baos con Res Wagyu 88**  
Wagyu short rib, mantou baos  
aji amarillo

**Empanadas de Buey 76**  
Oxtail, tamarind mayonnaise

**Maki Roll de Camarones 86**  
Prawn tempura, oscietra caviar, white  
asparagus, plum

**Tartar de Res Wagyu 110**  
Wagyu beef, olive oil caviar, aji limo  
quinoa, coriander, potato buns  
Additional Truffle Seasonal

**Berenjenas Frita 68** V  
Aubergine, beetroot, coriander,  
aji panca

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

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

**Maki Roll de Aguacate 56** V  
Shiitake, aji limo, avocado  
quinoa, black sesame

**Batata Frita 53** V  
Sweet potato, tamarind soy  
huancaína sauce, mint

## CAZUELAS

Iron pots

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

**Quinotto de Cebada Perlada 96** VG  
Quinoa, pearl barley, sprouting  
broccoli, cancha, coriander  
Additional Truffle Seasonal

**Arroz Nikkei 229**  
Chilean sea bass, rice, lime, chilli

**Langosta 168**  
Lobster, rice, pea shoots

## AVES Y CARNES

Poultry and meat

**Pollo a la Parrilla 152**  
Corn fed baby chicken  
aji panca, coriander

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

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

**Costillas de Res 218**  
Beef ribs, miso, aji limo

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

**Bife Ancho Wagyu 610** GF  
Wagyu rib eye, Peruvian spice rub  
grade 9, chimichurri sauce  
Additional Truffle Seasonal

**Pierna de Pato 172**  
Crispy duck leg, purple potatoes  
aji rocoto, baby spinach, choclo

## PESCADOS Y MARISCOS

Fish and seafood

**Salmón a la Brasa 118**  
Salmon fillet, stir-fry quinoa  
soy, green vegetables

**Lubina Chilena 180**  
Chilean sea bass, aji amarillo

**Langostinos Thermidor 192**  
King prawns, aji amarillo, truffle  
thermidor sauce

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

**Pulpo Rostizado 178**  
Roasted octopus, potato  
bottarga, botija olives, aji  
amarillo  
Additional Truffle Seasonal

**Langosta al Josper 435**  
Lobster, chimichurri sauce

## ACOMPAÑANTES

Side dishes

**Espárragos a la Brasa 45** V  
Grilled asparagus, tomato dressing

**Quinoa Sofrita 47** V  
Stir-fry quinoa, soy  
green vegetables

**Brócoli 45** V GF  
Sprouting broccoli, chilli  
garlic butter, sesame  
seeds

**Patatas Bravas 47** V GF  
Crispy potatoes, spicy tomato  
huancaína sauce

**Puré de Papa Seasonal** V GF  
Potato, aji amarillo, truffle



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## SET LUNCH MENU

Available Monday 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 short rib, 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

**Quinotto de Cebada Perlada** VG  
Quinoa, pearl barley, sprouting broccoli, cancha, coriander

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

**Escabeche Peruano** GF  
Chargrilled sea bream fillet in banana leaf, tamarillo, aji panca, moscatel

### DRINKS

**Sandia Ruibarbo** 40  
COYA Pisco blend, Jasmin Silver Needle, Aperol, rhubarb watermelon cordial

**Espresso Martini** 50  
Coffee liqueur, Ketel One Vodka Vodka, fresh coffee

**Moscow Mule** 40  
Ketel One Vodka, fresh lime juice, Angostura bitters topped with ginger beer

**Old Fashioned** 40  
Woodford Reserve, Angostura bitters, brown sugar

**Passion Fruit Martini** 40  
Freshly squeezed passion fruit Ketel One Vodka, passion fruit purée

**Estrella** 40

**Purple Rain** 30  
Chicha morada, passion fruit purée fresh lime juice and pineapple juice touch of sugar

**Scarlet** 30  
Lyre's Campari, Lyre's Amaretto, pomegranate juice, salt



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## MENÚ DEGUSTACIÓN

540 per person

### Guacamole

Avocado, corn tortillas, shrimp crackers

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### Pargo a la Trufa

Red snapper, truffle, ponzu, chives

**Espárragos Blancos** VG GF  
White asparagus, yuzu, plantain walnut, aji amarillo

**Camarones** GF  
Tiger prawns, miso, shiso chimichurri, plum pea shoot oil

**Serviola con Erizo de Mar**  
Amberjack, sea urchin, beetroot pumpkin aioli aji amarillo

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### Baos con Res Wagyu

Wagyu short rib, mantou baos, aji amarillo

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

**Berenjenas Frita** V  
Aubergine, beetroot, coriander, aji panca

**Croquetas de Lubina**  
Chilean sea bass, croquettes red chilli

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### Arroz Nikkei

Chilean sea bass, rice, lime, chilli

**Costillas de Res**  
Beef ribs, miso, aji limo

**Puré de Papa** V GF  
Potato, aji amarillo, truffle

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### Chicha Morada

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

**Hoja de Maiz** GF  
Sweetcorn meringue, passion fruit, mango yoghurt ice cream, gold leaf

**Cheesecake de Lima**  
Lime cheesecake, peach, mango, exotic fruits sorbet