

MENÚ DE PLATA

For groups of 7 guests and above

90 per person

Crocantes con Guacamole VG GF

Corn tortillas, plantain, ají amarillo guacamole

Tostada de Atún

Corn tostada, yellowfin tuna seaweed salad, spicy mayo

Mejillas de Rape

Cured monkfish cheeks, nori mojo verde sauce

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Ceviche de Lubina Clásico GF

Seabass, red onion, sweet potato white corn

Ceviche de Atún Chifa

Yellowfin tuna, sesame seeds rice crackers, soy

Tiradito de Hiramasa

Kingfish, dashi, truffle oil, chives

Tataki de Atún Nikkei

Yellowfin tuna, papaya, passion fruit, ají panca oil

Arroz Nikkei GF

Chilean seabass, rice, lime, chilli

Lomo de Res GF

Spicy beef fillet, crispy shallots ají limo

Brócoli VG GF

Tenderstem broccoli, sesame seeds

Quinoa Sofrita VG GF

Stir fried quinoa, seasonal vegetables spring onions, soy sprouts

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Churros de Naranja V

Orange and lime churros milk chocolate and dulce de leche

Suspiro de Coco y Frambuesa GF

Coconut mousse, meringue, raspberry and hibiscus sauce, piquillo and raspberry sorbet

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All our prices are inclusive of 20% VAT | A discretionary 15% service charge will be added to your bill if you have allergies or dietary enquiries please speak to our staff prior to ordering.

V: Vegetarian VG: Vegan GF: Gluten Free

MENÚ DE ORO

For groups of 7 guests and above

110 per person

Crocantes con Guacamole y Chalaquita VG GF

Corn tortillas, guacamole, aji limo

Anticucho de Res GF

Beef fillet, aji panca, coriander

Calamares con Ocopa GF

Baby squid, Peruvian marigold, quinoa

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Ceviche de Lubina Criolla GF

Sea bass, sweet potato
white corn, aji amarillo

Ceviche de Atún Chifa

Yellowfin tuna, sesame seeds
rice crackers, soy

Ceviche de Dorada GF

Pink sea bream, tamarillo, papaya

Hiramasa a la Trufa

Kingfish, dashi, truffle, mushrooms
chives

Rodaballo a la parrilla Adobado GF

Grilled Turbot, jalapeño
salsa roja, wild asparagus

Lomo de Wagyu Chileno GF

Chilean wagyu sirloin, adobo
guasacaca

Patatas Bravas V GF

Crispy potatoes, spicy tomato sauce
huancaína sauce

Espinacas y Manchego V

Baby spinach, candied walnuts
goji berries, cranberries, manchego

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Churros de Naranja V

Orange and lime churros
milk chocolate and dulce de leche

Tres leches V

Three milks cake, vanilla ice cream
salted dulce de leche

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