

APERITIVOS

Guacamole ♦ VG, GF Avocado, chalaquita & lime, corn tortilla	19
Crispy Chicken ♦ Crispy chicken, relish & spicy guava sauce	22
Wagyu Empanadas ♦ (2 pcs) Smoked brisket, sofrito & garlic sauce	19
Padron Peppers GF Lime & ají amarillo chilli salt	14
Smoked Shiitake Tacos (2 pcs) V Avocado, chalaquita & crumble feta	16
Salmon Toasts (2 pcs) GF Corn tortillas, avocado puree, yuzu gel & Oscietra caviar	24
Crispy Seafood Platter Prawns, squid, baby octopus, corvina & citrus dip	38

CEVICHEs BY COYA

Signature Ceviche Platter Selection of signature dishes from "Ceviche & Raw Bar": Classic • Snapper • Spicy Tuna • Yellowtail • Bluefin Tuna	130
Classic Sea Bass ♦ GF "Leche de tigre", red onion, sweet potatoes, jumbo corn	22
Spicy Yellowfin Tuna ♦ Ponzu, red chilli & garlic, rice cracker	28
Truffle Sea bass Truffle ponzu, rice cracker, cancha corn	27
Coconut Snapper GF Limo chilli, fresh ginger & crispy plantain	26
Vegetarian Seasonal Ceviche V, GF Smoked beetroot, cucumber granita, feta	21

CRUDO

Caviar Oscietra 50g 125g Salsa criolla, crème fraîche, eggs, lime & sweet potato blinis	170 420
Yellowtail 'Sashimi Style' Green chilli sauce, daikon & orange tobiko	27
Bluefin Tuna Rocoto chilli, coconut sauce & Oscietra caviar	38
Tiger Prawns Winter tomato gazpacho, pink pepper corn, rice cracker	34
Wagyu Tataki Red chilli, fig purée & truffle	40

SALADS

Baby Spinach Salad V Candied walnuts, goji, feta cheese, fresh mint leaves, dried cranberry, miso & apple dressing	22
Coya Salad Crispy chicken, lettuce, quail eggs, anchovies & manchego	32
Burrata & Pickled Chilles V, GF Cherry tomatoes, grapes, Peruvian olive powder & pomegranate	29

FISH & SEAFOOD

Miso Chilean Sea Bass Cazuela ♦ GF Bomba rice, chilli lime butter, sweet corn purée & pea shoots	58
Seabream Fillet Marinated romano peppers, yellow chilli vinegrette & fennel salad	48
Josper Grilled Red Prawns GF Green & red chilli salsa, soy, ginger & grilled lemon	MP
Crispy Octopus Potato mousse, bottarga, botija olives, smoked paprika	42
Whole Seabass (1kg) (For Two) GF Salsa verde, pickled shallots & fried capers	150
Prawns & Squid Rigatoni Tomato sauce, stracciatella & fresh herbs	39

MEAT & POULTRY

Grilled Baby Chicken ♦ GF Panca chilli, grilled choy sum, coriander aioli	38
Spicy Beef Fillet ♦ (250g) GF Chinese chilli & garlic, crispy shallots, pickled chilli	52
New Zeland Grass Fed Lamb Chops (4pcs) GF Pepper marinade & almond, sweet paprika	80
Chilean Wagyu Sirloin (350g) GF Guasacaca & spicy chimichurri	150
Chilean Wagyu Rib-Eye (500g) GF Wafu sauce, roasted vegetable sauce, chimichurri	230
Black Angus T-Bone GF Truffle Jus, padron pepper, roasted vegetables sauce	MP

MARBELLA EXCLUSIVE SPECIALS

Oysters N.3 (3 pcs) Red vinegar and raspberry & Ponzu Nikkei, charapita chilli sauce & lime	28
Corvina Sashimi 'Marbella Style' "Leche de tigre" two ways, mango salsa & coriander	34
Taco Tuna (2 pcs) Tuna tartar, truffled cheese cream & avocado-yuzu emulsion	19
Presa Iberica Skewers (2 pcs) Pineapple & guava glaze, spicy mayo, garlic chips, red shiso	22
Mix Grilled Meat Platter Coya selection of prime grilled meats	390
Glazed Duck Breast GF Smoked panca chilli, soy, lucuma & kumquat	44
Wagyu Cecina Croquette (3 pcs) Wagyu cecina croquette, roasted red pepper sauce & pickle aji amarillo	29

SIDES

Coya Chips V, GF Smoked tomato sauce & Peruvian cheese sauce	16
Baby Gem Salad VG House dressing, toasted panko & chives	14
Smoked Corn Salad VG, GF Corn, choclo, cancha, sweet peppers, roasted onion & coriander	18
Chargrilled Broccoli VG Sweet potatoes & spicy miso, yuzu, smoked almonds	18
Charcoal Baked Sweet Potato V, GF Chilli-lime butter, salted jumbo corn, crème fraîche & fresh herbs	24
Stir-fried Rice 'Chaufa' Seasonal vegetables, eggs & soy	28

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All prices are listed in Euros.
If you have allergies or dietary requirements please speak to our staff prior ordering.

V: Vegetarian VG: Vegan GF: Gluten Free ♦ Signature Dish



THE SPIRIT OF COYA

COYA reimagines the flavours of Peru for the modern world, vibrant yet refined, rooted in heritage yet inspired by global influences.

What began in London has become a worldwide celebration of creativity, connection, and effortless dining, where every experience feels both sophisticated & welcoming.