

PARA PICAR

Appetizers

- ◆ **Guacamole con Crocantes** 19 VG GF
Avocado, corn tortillas, chalaquita & ají amarillo
- Chicharrones de Pollo** 21
Crispy chicken, chipotle & spicy guava sauce
- ◆ **Tacos de Shiitake con Chalaquita** (3 pcs) 22 V
Grilled shiitake, feta cheese, avocado & coriander
- ◆ **Empanadas de Carne** (3 pcs) 29
Corn empanadas, smoked wagyu brisket garlic sauce
- Tacos de Salmón Picante** (3 pcs) 24
Salmon tartar, ají amarillo cream, chives
- h **Jalea Mixta** 36
Crispy prawns, octopus, baby squid & seabass ají verde salsa

ANTICUCHOS

Charcoal Grilled Skewers

- Anticuchos de Berenjena** (2 pcs) 17 VG GF
Miso glazed aubergine, sesame lemon & chives
- ◆ **Anticuchos de Pollo** (2 pcs) 19 GF
Corn-fed chicken thigh, ají amarillo, chives
- ◆ **Anticuchos de Lomo de Res** (2 pcs) 24 GF
Beef fillet, ají panca, chives & coriander

ENSALADAS

Salads

- ◆ **Trío de Maíz** 18 VG GF
Grilled corn, crispy corn, white corn sweet peppers & fresh herbs
- Espinacas con Queso Manchego** 21 V
Baby spinach, goji berries, cranberries manchego cheese
- Verduras de Temporada y Quinoa** 24 V GF
Mixed summer greens, crispy chickpeas, quinoa, fetta & rocoto dressing



SCAN ME!

PLATOS

Platters

- Mistura de Crudo** 124
Selection of five raw dishes
- Ostras de Roca N.3** (3 pcs) 28 GF
Natural, Passion fruit or lime foam
- Caviar Oscietra** 50gr/125gr 170/420
COYA Caviar with classic toppings

CEVICHE Y TIRADITOS

Citrus cured fish & Peruvian Style Sashimi

- ◆ **Ceviche de Lubina Clásico** 20 GF
Sea bass, white corn, sweet potatoes, red onion
- ◆ **Ceviche de Corvina a la Trufa** 27
Stone bass, truffle ponzu, dry ceps, chives
- ◆ **Ceviche de Atún Chifa** 28
Spicy yellowfin tuna, sesame, soy, rice crackers
- Ceviche de Pargo al Coco** 24 GF
Snapper, coconut, plantain, ají limo
- Ceviche de Maíz** 18 GF V VG
Charred sweet corn, choclo, shallots and pickled baby corn
- ◆ **Tiradito de Pez Limón** 27
Yellowtail, green chilli, daikon, orange tobiko
- Sashimi de Atún Rojo** 32
Bluefin tuna, rocoto tiger, coconut & wasabi tobiko
- Tiradito de Corvina** 30
Stone bass, mango, ají rocoto & ají amarillo tiger
- Tataki de Res Wagyu** 38 GF
Chilean wagyu tataki, chilli salsa, grilled leeks spicy cashewnut pure

◆ COYA Signature Dishes h Marbella Exclusive Dishes

PESCADOS Y MARISCOS

Fish & seafood

- ◆ **Arroz Nikkei** 58 GF
Chilean sea bass, bomba rice, lime, miso & ají amarillo
- Carabineros a la Parrilla** MP GF
Carabineros prawns, chilli salsa, coriander aioli
- h **Lubina Dos Ajíes** 125 GF
Whole grilled Sea bass, fennel, red & green chili sauce
- h **Pulpo a la Brasa** 38 GF
Josper octopus leg, escabeche, avocado & camote puree
- Dorada Parrilla** 48 GF
Seabream fillet, marinated peppers & ají amarillo sauce

AVES Y CARNES

Poultry & meat

- ◆ **Pollo a la Parrilla** 38 GF
Corn-fed baby chicken, ají panca, soy, coriander aioli
- ◆ **Lomo de Res** (250gr) 52 GF
Spicy beef fillet, crispy shallots, ají limo
- Pato Laqueado** (400gr) 44 GF
Duck breast, lucuma, ají panca & physalis
- Chuletas de Cordero** (4 pcs) 80
New Zealand grass fed lamb, roasted peppers & almond dip, ají limo
- Lomo Bajo Wagyu** (330gr) 145 GF
Chilean wagyu sirloin grade 8, guasacaca & chimichurri
- h **Chuleta de Ternera blanca** (600gr) 96 GF
Ají Panca marinated veal chop, buttermut squash roasted sweet corn
- Parrillada de Carne Mixta** 380
COYA selection of grilled prime meats

VEGETALES Y CEREALES

Vegetables & cereals

- Puntalette con huancaína** 34 V
Semolina risoni, creamy huancaína, wild mushroom sweet potato & truffle
- Arroz Chaufa** 28 V
Stir-fried long grain rice, egg, summer vegetables bean sprouts
- Brócoli Bimi** 18 VG GF
Tenderstem broccoli, ají rocoto & soy dressing, sesame seeds
- ◆ **Papitas con Ajo** 16 V GF
Crispy baby potatoes, coriander aioli, garlic chips
- Espárragos Asados** 19 GF VG
Roasted green asparagus, miso, kumquat

If you have allergies or dietary requirements, please speak to our staff prior to ordering.

V: Vegetarian VG: Vegan GF: Gluten Free