



Menu 1
£60 per person



Lubina Clásico
Sea bass, red onions, sweet potato, white corn

Atún Nikkei
Yellowfin tuna, ginger, chilli salsa

Corvina Chifa
Corvina, soy, sesame seeds, shrimp cracker

Calabacines y Hongos (v)
Courgettes, shiitake, mint, garlic chips

Calamares Fritos con Ocopa
Baby squid, Peruvian marigold, quinoa

Ensalada de Maiz (v)
Josper corn, crispy corn, sweet onion, red chillies

Causa Tradicional
Yukon gold potato, crab, josper peppers

Gambas Anticucho
Tiger Prawn, aji rocoto, coriander

Salmón
Salmon fillet, golden beetroot, cucumber and mint

Bife de Chorizo
Josper grilled sirloin, chimichurri, tamarind salsa

Pollo Asado
Corn fed baby chicken, aji panca, coriander

Patatas Bravas a la Peruana
Crisp potatoes, spicy tomatoes, huancaína sauce

Arroz Peruano
White rice, white corn, sweet garlic

Brócoli
Sprouting broccoli, chilli and garlic butter

Tarta de Queso con Calabaza
Delica pumpkin cheesecake, caramelised pecan nuts

Sundae de Maiz
Corn sundae, sweet corn ice cream and pop corn

Caramelo con Chocolate y Sorbete de Frambuesa
Salted caramel ganache, pisco and raspberry sorbet

*If you have allergies or dietary enquiries please speak to our staff prior to ordering.
A discretionary 13.5% service charge will be added to your bill*

Lubina Clásico
Sea bass, red onions, sweet potato, white corn

Atún Nikkei
Yellowfin tuna, ginger, chilli salsa

Corvina Chifa
Corvina, soy, sesame seeds, shrimp cracker

Calabacines y Hongos (v)
Courgettes, shiitake, mint, garlic chips

Calamares Fritos con Ocopa
Baby squid, Peruvian marigold, quinoa

Ensalada de Maiz (v)
Josper corn, crispy corn, sweet onion, red chillies

Causa Tradicional
Yukon gold potato, crab, josper peppers

Gambas Anticucho
Tiger Prawn, aji rocoto, coriander

Salmón
Salmon fillet, golden beetroot, cucumber and mint

Bife de Chorizo
Josper grilled sirloin, chimichurri, tamarind salsa

Pollo Asado
Corn fed baby chicken, aji panca, coriander

Patatas Bravas a la Peruana
Crisp potatoes, spicy tomatoes, huancaína sauce

Arroz Peruano
White rice, white corn, sweet garlic

Brócoli
Sprouting broccoli, chilli and garlic butter

Tarta de Queso con Calabaza
Delica pumpkin cheesecake, caramelised pecan nuts

Sundae de Maiz
Corn sundae, sweet corn ice cream and pop corn

Caramelo con Chocolate y Sorbete de Frambuesa
Salted caramel ganache, pisco and raspberry sorbet

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COYA
ONE ONE EIGHT PICCADILLY

Seabream Criollo
Sea bream, amarillo chilli, crispy corn, coriander

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

Atún Tiraditos
Yellowfin tuna, ginger, chilli salsa

Espárragos Peruanos (v)
Josper asparagus, aji amarillo, garlic

Calamares Fritos con Ocopa
Baby squid, Peruvian marigold, quinoa

Pulpo al Olivo
Octopus, olives, josper potatoes

Pollo Anticucho
Chicken, aji amarillo, garlic

Ensalada de Maiz
Josper corn, crispy corn, sweet onion, chilli

Lubina Chilena
Chilean sea bass, amarillo chili

Langostino Tigre
Tiger prawn, chilli salsa

Lomo de Res
Josper rib eye, chimichurri, aji rocoto salsa

Papa Seca (v)
Peruvian dried potatoes, butternut squash, salsa criolla

Patatas Bravas a la Peruana
Crisp potatoes, spicy tomatoes, huancaína sauce

Brócoli
Sprouting broccoli, chilli and garlic butter

Arroz Peruano
White rice, white corn, sweet garlic

Tarta de Queso con Calabaza
Delicate pumpkin cheesecake, caramelised pecan nuts

Las Frutas
Selection of exotic fresh fruit

Caramelo con Chocolate y Sorbete de Frambuesa
Salted caramel ganache, pisco and raspberry sorbet

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Menu 2 £70 per person



COYA
ONE ONE EIGHT PICCADILLY

Seabream Criollo
Sea bream, amarillo chilli, crispy corn, coriander

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

Atún Tiraditos
Yellowfin tuna, ginger, chilli salsa

Espárragos Peruanos (v)
Josper asparagus, aji amarillo, garlic

Calamares Fritos con Ocopa
Baby squid, Peruvian marigold, quinoa

Pulpo al Olivo
Octopus, olives, josper potatoes

Pollo Anticucho
Chicken, aji amarillo, garlic

Ensalada de Maiz
Josper corn, crispy corn, sweet onion, chilli

Lubina Chilena
Chilean sea bass, amarillo chili

Langostino Tigre
Tiger prawn, chilli salsa

Lomo de Res
Josper rib eye, chimichurri, aji rocoto salsa

Papa Seca (v)
Peruvian dried potatoes, butternut squash, salsa criolla

Patatas Bravas a la Peruana
Crisp potatoes, spicy tomatoes, huancaína sauce

Brócoli
Sprouting broccoli, chilli and garlic butter

Arroz Peruano
White rice, white corn, sweet garlic

Tarta de Queso con Calabaza
Delicate pumpkin cheesecake, caramelised pecan nuts

Las Frutas
Selection of exotic fresh fruit

Caramelo con Chocolate y Sorbete de Frambuesa
Salted caramel ganache, pisco and raspberry sorbet

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Menu 3
£80 per person



Lubina Clásico
Sea bass, red onions, sweet potato, white corn

Atun con Trufa
Tuna, autumn truffles, ginger

Pez Limón Nikkei
Yellowtail, green chilli, lime

Espárragos Peruanos (v)
Josper asparagus, aji amarillo, garlic

Calamares Fritos con Ocopa
Baby squid, Peruvian marigold, quinoa

Gambas Anticucho
Tiger prawns, aji panca, chives

Pollo Anticucho
Chicken, aji amarillo, garlic

Ensalada de Maiz
Josper corn, crispy corn, sweet onion, chilli

Solomillo de Res
Spicy beef fillet, spring onions, rocoto chilli, star anise

Lubina Chilena
Chilean sea bass, amarillo chili

Josper Lobster
Lobster, chimichurri, cucumber and avocado salad

Papa Seca con Setas y Trufa (v)
Peruvian dried potatoes, wild mushrooms, perigord truffle

Patatas Bravas a la Peruana
Crisp potatoes, spicy tomatoes, huancaína sauce

Brócoli
Sprouting broccoli, chilli and garlic butter

Arroz Peruano
White rice, white corn, sweet garlic

Chocolate Fundido
Fortunato No. 4 chocolate, roasted white chocolate ice cream

Las Frutas
Selection of exotic fresh fruit

Parfait de Arabica
Kiwicha, caramelised banana, Zacapa 23 YO rum

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Lubina Clásico
Sea bass, red onions, sweet potato, white corn

Atun con Trufa
Tuna, autumn truffles, ginger

Pez Limón Nikkei
Yellowtail, green chilli, lime

Espárragos Peruanos (v)
Josper asparagus, aji amarillo, garlic

Calamares Fritos con Ocopa
Baby squid, Peruvian marigold, quinoa

Gambas Anticucho
Tiger prawns, aji panca, chives

Pollo Anticucho
Chicken, aji amarillo, garlic

Ensalada de Maiz
Josper corn, crispy corn, sweet onion, chilli

Solomillo de Res
Spicy beef fillet, spring onions, rocoto chilli, star anise

Lubina Chilena
Chilean sea bass, amarillo chili

Josper Lobster
Lobster, chimichurri, cucumber and avocado salad

Papa Seca con Setas y Trufa (v)
Peruvian dried potatoes, wild mushrooms, perigord truffle

Patatas Bravas a la Peruana
Crisp potatoes, spicy tomatoes, huancaína sauce

Brócoli
Sprouting broccoli, chilli and garlic butter

Arroz Peruano
White rice, white corn, sweet garlic

Chocolate Fundido
Fortunato No. 4 chocolate, roasted white chocolate ice cream

Las Frutas
Selection of exotic fresh fruit

Parfait de Arabica
Kiwicha, caramelised banana, Zacapa 23 YO rum

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