



COYO

MEXICAN FOOD & SUSHI BAR

FROM THE SUSHI BAR

TARTAR

SALMON TARTAR 255,-
Salmon, kizami and tobiko
F, Mu, E, Sy

CLASSIC SASHIMI

(4 pcs)

SALMON	F	139,-
AKAMI TUNA	F	179,-
HALIBUT	F	159,-
HAMACHI	F	179,-
SCALLOP	Mo	159,-

SPECIAL SASHIMI

(4 pcs)

SASHIMI MIX PLATE – 279,-
Salmon, akami tuna, halibut, scallop,
truffle oil and ikura
F, Su, Sy, Se, E

SALMON TATAKI 239,-
Flambéed salmon, miso sauce
and tobiko

CLASSIC NIGIRI

(4 pcs)

SALMON	F	159,-
AKAMI TUNA	F	189,-
HALIBUT	F	169,-
HAMACHI	F	189,-
SCALLOP	Mo	139,-

SPECIAL NIGIRI

(4 pcs)

ABURI SAKE 219,-
Flambéed salmon with
miso sauce. *F, E, Sy*

HIRAME 229,-
Flambéed halibut with yuzu
wasabi dressing
F, Sy, Se

CHEF'S MIX CHOICE

16 PCS 439,-
32 PCS 739,-

Mixed Sushi Combos
Please ask for allergens

CLASSIC MAKI

(8 pcs)

SALMON MAKI 189,-

Salmon, spring onion, tobiko and mayo. *F, E, Se*

COYO TEMPURA MAKI 189,-

Tempura scampi, avocado, sesame seeds and mayo. *G, F, Sy, Se*

SCALLOP MAKI 229,-

Scallop, cucumber, ikura and sesame seeds. *Sy, Se, Mo, E*

CALIFORNIA MAKI 189,-

Crab meat, avocado, cucumber, tobiko and sesame seeds. *Sh, E, Se*

TUNA MAKI 209,-

Akami tuna, mayo and sesame seeds. *F, E, Se*

MORIAWASE

Mixed sashimi plate served on ice.
4 types of seasonal fish

16 PCS 569,-

32 PCS 889,-

Please ask for allergens

SPECIAL MAKI

(8 pcs)

PX MAKI 225,-

Tempura scampi, avocado, strong salmon and PX sauce. Topped with mango butter and spring onion

G, Cu, F, So, M, Se, Mu, Su

KIWAMI 239,-

Cucumber and seasonal white fish, topped with tuna and truffle sauce *F, So*

SPICY MAGURO 229,-

Tuna, avocado, cucumber and sriracha *G, F, So, Se, Su*

QUIRI MAKI 189,-

Salmon, scampi, avocado, cucumber and tobiko *F, G, E, Sh, R*

FUTO MAKI

(6 pcs)

YUZU TEMPURA SCAMPI 239,-

Futomaki with cucumber, avocado, double tempura scampi, yuzu mayo and shichimi togarashi

G, Cr, E, F, So, M, Se, Mu

HOT FUTOMAKI 209,-

Salmon, teriyaki, chili mayo and avocado *F, E, G*

FROM THE MEXICAN KITCHEN

SNACKS/STARTERS

GUACAMOLE CLÁSICO 189,-

Smashed avocado with lime, garlic and coriander, topped with olive oil and sweet pomegranate. Served with homemade tortilla chips.

SALSA TASTING 159,-

A selection of tomatillo salsa, mango habanero salsa and salsa roja. Served with homemade tortilla chips. *Ce*

RANCHERO BEAN DIP 139,-

Creamy bean dip made with beans, fresh onion, garlic, coriander and red pepper, blended into a rich and flavorful dip. Served with homemade tortilla chips. *Ce*

CHEDDAR NACHOS 229,-

Homemade corn tortilla chips topped with melted cheddar cheese, beans, guacamole, sour cream, pickled jalapeños and fresh pico de gallo. *M, Ce, Su*

Add:

BIRRIA or PULLED PORK..... 69,-

Ask for halal alternative.

CEVICHES

À LA MINUTE

GAMBAS DE LIMA 239,-

Argentinian king prawns marinated in leche de tigre with garlic, onion, celery, ginger, lemon and coriander. Tossed with tomato, avocado, cucumber and parsley. Served with crispy homemade tostadas. *Ce, Sh*

NIKKEI CEVICHE 269,-

Peruvian-Japanese ceviche with tuna, avocado, daikon, cucumber and citrus soy dressing. Served with crispy rice crackers with wakame and red chili. *F, Se, So, Su, Ce*

SALAD

MANGO JALISCO SALAD 207,-

Fresh salad with mango dressing, mango, corn, avocado and tortilla strips.

SCAMPI MANGO JALISCO SALAD . 289,-

Fresh salad with mango dressing, mango, corn, avocado and tortilla strips.. *G, Sh*

LUNCH

Served until 16:00

BURRITOS

Served in a warm wheat tortilla with melted cheese, filled with rice, pico de gallo, lettuce, smashed beans and corn.

BIRRIA BURRITO (H).....289,-

Slow-cooked, spiced beef with rich flavor and tender texture, with tomatillo salsa. *G, M, Ce, So*

PASTOR BURRITO (H).....279,-

Marinated chicken with a sweet and smoky profile with Salsa roja. *G, M, Ce, Su*

MILPA BURRITO.....259,-

Sautéed mixed mushrooms with deep, earthy flavors and Chipotle mayo. *G, E, M, Ce*

CERDO BURRITO.....279,-

Tender pulled pork in a smoky chili and honey sauce, with Salsa roja. *G, M, Ce, So*

JALISCO BOWLS

Served with rice, cherry tomatoes, corn, pickled cabbage, cucumber, edamame beans and corn chips.

WITH FLAUTAS DE RES *Su, M*.....279,-

WITH PASTOR CHICKEN (H) *Su, M*..279,-

FLAUTA DE CAMOTE *M*.....259,-

Add-ons:

GUACAMOLE.....79,-

POMMES FRITES *on the side*.....89,-

PERFECT TO SHARE!

GARNACHAS

Melted cheese tacos. 2 pcs. Served with salsa roja.

QUESABIRRIAS (H)..... 289,-

Slow-cooked brisket marinated in Mexican chili adobo, with salsa roja, onion, coriander and consommé. *M, Ce, So*

COSTRA DE PASTOR (H)..... 279,-

Chicken pastor served with coriander, onion, fresh pineapple and salsa roja. *M, Ce, Su*

COSTRA DE MILPA 257,-

Mushrooms, corn, coriander and garlic. Topped with crispy gouda cheese. *M, Ce*

FLAUTAS

Crispy tacos. 2 pcs.

FLAUTAS DE RES 267,-

Crispy beef taco with salsa roja, sour cream, halloumi and beet mayo. *M, E, Ce*

FLAUTAS DE CAMOTE 259,-

Crispy sweet potato taco with mango habanero salsa, sour cream, halloumi and chipotle mayo. *M, E*

FLAUTAS DE PATO 269,-

Crispy pulled duck tacos with mole poblano, a sauce with chocolate, chili and nuts, sour cream, halloumi and red cabbage. *Se, G, M, E, Ce, So*

TACOS

2 stk.

TACO DE PASTOR (H)..... 199,-

Marinated chicken with guajillo and pineapple, served with onion, coriander, fresh pineapple and salsa roja. *Ce, Su*

TACO DE GAMBAS 189,-

Golden fried Nobashi prawns served in tortilla with spicy pickled red cabbage, trout roe and chipotle chili mayo *G, F, Sh, Su, E*

TACOS DE CERDO 199,-

Tender pulled pork in a smoky chili and honey sauce, served with guacamole, pico de gallo and salsa roja. *So, Su, Mu*

TACO DE PESCADO 189,-

Crispy fried fish served in tortilla, topped with fresh coleslaw, trout roe and coriander chili cheese sauce. *G, M, F, E, Mu*

TANDOORI CHICKEN TACO (H) 209,-

Grilled chicken marinated in tandoori spices, served with tortillas, fresh vegetables and yogurt sauce with mint. Served with wheat tortillas. *Mu, M, G, Su, Sh*

MAIN COURSES

BRISKET NORTEÑO (H)

300 g juicy beef brisket, oven-baked for 15 hours and glazed with chimichurri. Served with fresh coleslaw and warm corn tortillas. *E, Su, Mu*

449,-

GOLDEN COD

Cod served with a coconut and prawn sauce. Served with potato purée and sautéed seasonal vegetables. Topped with fresh coriander and grilled red chili. *F, Sh, M*

379,-

URUGUAYAN ENTRECÔTE (H)

250 g beef entrecôte, grilled to perfection and served with oven-roasted potatoes, grilled padrón peppers and the house signature chimichurri sauce. *Su, Mu*

469,-

SET MENU 850,-

per person - minimum 2 persons

GUACAMOLE

Freshly made guacamole served with crispy tortilla chips

NIKKEI CEVICHE

Tuna ceviche with leche de tigre, soy sauce, tamarind and sesame oil, combined with avocado, cucumber and daikon. Served with crispy rice crackers *F, So, Se, Ce, Su*

TACO PASTOR

Achiote-marinated chicken served in corn tortilla with pineapple and pico de gallo. *Su, Ce*

TACO CERDO

Slow-cooked pulled pork with guacamole and pico de gallo. *So, Su, Mu*

SLOW-COOKED BRISKET –

Slow-cooked brisket marinated with chili, onion, garlic, ancho and guajillo chili. Served with coleslaw and corn tortilla. *E, Su, Mu*

TRES LECHES

Light sponge cake soaked in three kinds of milk, topped with cream and cacao. *M, G, E*

SIDES

CORN RIBS 119,-

Grilled corn brushed with garlic, fresh herbs and olive oil. Served with chili con carne mayo and lime. *E, Mu*

POMMES FRITES 89,-

Served with chipotle mayo. *E, Mu*

POBLANO RICE 99,-

Green rice cooked with coriander, onion, garlic and jalapeño chili, with corn, peas and carrot. *Ce*

TORTILLAS 59,-

Homemade corn tortillas.

COLESLAW 45,-

Finely chopped red cabbage and carrots, mixed with fresh coriander and a tangy mayo dressing with a hint of spice. *E, Su, Mu*

SALSA AND SAUCES

CHIMICHURRI 49,-

Classic Argentinian sauce with oregano, garlic and chili. *Su*

SALSA ROJA 45,-

Roasted tomatoes and dried chili with garlic, onion and coriander. *Ce*

SALSA TOMATILLO 45,-

Green salsa with tomatillo, chili, garlic, avocado and herbs. *Ce*

CHIPOTLE MAYO 45,-

Smoky mayo with chipotle chili. *E, Mu, Su*

MANGO HABANERO SALSA 45,-

Sweet and spicy salsa with mango, habanero and lime.

DIABLO SALSA 45,-

Extra spicy salsa made with roasted chilies. *Ce*

RØMME 49,-

Creamy and mild. *M*

DESSERT

CHURROS 189,-

Golden churros served with rich chocolate sauce, crispy vanilla crumble and homemade lucuma vanilla ice cream *G, M*

AVOCADO BROWNIE 189,-

Homemade brownie made with dark chocolate, nuts and avocado butter. Served with pistachio ice cream and salted caramel sauce. *E, M, G, Wa, P*

TRES LECHES 185,-

Light sponge cake soaked in three kinds of milk, topped with cream and cacao. *M, G, E*

PASSION MANGO SORBET 159,-

Refreshing Passion fruit and mango homemade sorbet with soft plantbased gluten free crumble.

KIDS

NIÑO QUESADILLA 129,-

Wheat tortilla with melted cheese, served with ketchup and salad. *M, G*

CRISPY CHICKEN 199,-

Breaded, juicy chicken breast served with golden fries, tomato sauce and sour cream. *M, G*

COYO

WWW.COYORESTAURANT.NO

Wifi-passord: a1b2c3d4

M Milk	E Eggs	Se Sesame seed
G Gluten	B Barley	R Rye
F Fish	Sh Shellfish	P Pine nuts
Ce Celery	Sy Soy	Al Almonds
Pe Peanuts	Wa Walnuts	Pi Pistachios
Su Sulfites	Ha Hazel nut	Mu Mustard
Pe Pecan nuts	Mo Molluscs	

Please let us know if you have any allergies or intolerances. We reserve the right to price changes and typos © Coyo 2026.

Vegetarian:  Spicy/Hot-Scale: ,  or 

Fish:  (H) Halal-option

We do not split bills in more than 5 parts