



COYA

## LUNCHEON MENU



**Martín Chambi** Jiménez, one of the first major Latin American photographers born in Peru, is recognized for the profound historic and ethnic documentary value of his photographs, capturing the towns and countryside of the Peruvian Andes.

## DIVE INTO OUR LUNCHEON MENU

**38** per person | 1 Appetizer & 1 Main  
**45** per person | 1 Appetizer, 1 Main & 1 Dessert

### APPETIZERS

**Heritage Tomato** VG GF  
Charred Baby gem, heritage tomatoes  
pickle red onion, ají amarillo dressing

**Classic Sea Bass Ceviche** GF  
'Leche de Tigre', red onion  
sweet potato, jumbo corn

**Gazpacho** V  
Heritage plum tomatoes on vine, peppers  
rocoto chilli, crème fraîche, chalaquita

**Sweet Potato Gyoza** V  
Edamame, ají panca szechuan  
paprika, peashoots

**Pulled Pork Taco (2 pcs)** GF  
Corn tortilla, chalaquita  
pickled ginger, yuzu kosho

### MAINS

**Udon**  
Stir-fry thick noodles, XO  
smoked shiitake, bok choy

**Sea Bream Fillet** GF  
Sweet & sour peppers, fennel salad  
ají amarillo emulsion

**Grilled Baby Chicken** GF  
Ají panca, coriander aioli  
grilled vegetables

**'Lomo Saltado'**  
Stir-fry beef, crispy yuca  
sweetcorn rice

**Chilean Sea Bass Cazuela (+8)** GF  
Miso chargrilled Chilean sea bass  
bomba rice, chilli & lime butter

**Sirloin (+10)** GF  
Sirloin steak, yuca chips  
chimichurri

### SIDE DISHES

**Crispy Yuca (+9)** GF  
Casava, rocoto chilli  
huancaína sauce

**Potatoes 'Bravas' (+9)** V GF  
Smoked tomato sauce  
Peruvian cheese sauce, coriander

**Broccoli (+9)** VG GF  
Chilli garlic  
toasted sesame seeds



### DESSERTS

**Orange & Lime Churros** V  
Milk chocolate & dulce de leche

**Pecan Pie Espuma** GF  
Crème fresh foam, chancaca & lúcuma ice cream

**Summer Berries Suspiro** GF  
Summer berries, soft meringue, raspberry & sherry vinegar

### BEVERAGES

#### WINES BY THE GLASS

NV **Veuve Clicquot Brut**, 19  
Yellow Label

2023 **Albariño**, 16  
Pazo de Señorans

2022 **Bourgogne Pinot Noir**, 18  
D. Duband

#### MOCKTAILS

**Palomita** 13  
Midi Ruby aperitif, grapefruit  
chicha morada, Franklin & Sons  
grapefruit soda

**Scarlet** 13  
Lyre's Italian Spritz, Lyre's Amaretti  
pomegranate, lime, orgeat

**No - Rita** 13  
Seedlip grove, spicy agave, lime

#### COCKTAILS

**Pisco Sour** 17  
creamy | citrusy | fresh  
COYA Pisco, fresh lime juice  
sugar, egg white, Angostura bitters

**Chilcano** 17  
refreshing | thirst quencher  
COYA Pisco, fresh lime juice  
Franklin & Sons ginger ale  
Angostura bitters

**MaraCOYA Mule** 18  
refreshing | tropical  
Macerado del Peru, mango syrup  
lemon, Franklin & Sons ginger ale

All prices are listed in GBP & are inclusive of 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