



COYA

EXPRESS LUNCH MENU



Portrait of Miguel Quispe 'El Inca', 1926 - Martín Chambi

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.

EXPRESS LUNCH MENU

To be experienced by the whole table, up to 9 guests.

40 per person | 1 Appetizer & 1 Main

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

APPETIZERS

COYA Salad

Quail eggs, romaine lettuce, anchovies, manchego

GF Classic Sea Bass Ceviche

"Leche de Tigre", red onion, sweet potatoes, jumbo corn

V, GF Quinoa Chowder

Purple potato, edamame, panela cheese, Peruvian corn, chalaquita

V, GF Smoked Wild Mushroom Gyoza

Spring onion, smoked chilli, Peruvian dipping sauce

GF (2 pcs) Pulled Pork Taco

Corn tortilla, pico de gallo, pickled ginger, yuzu kosho

MAINS

Cassava Gnocchi V, GF

Roasted pumpkin, crispy sage, smoked goat's cheese

Sea Bream Fillet GF

Marinated Romano peppers, fennel salad, yellow chilli vinaigrette

Baby Chicken GF

Smoked chilli, coriander aioli, grilled choy sum

Lomo Saltado GF

Stir-fry beef, crispy potatoes, sweetcorn rice

Miso Chilean Sea Bass Cazuela GF (+8)

Bomba rice, chilli lime butter, sweetcorn purée & pea shoots

Black Angus Rib-Eye (300g) GF (+15)

Adobo & chimichurri

SIDE DISHES

COYA Chips V, GF (+9)

Smoked tomato sauce, & Peruvian cheese sauce

Baby Gem Salad VG (+9)

House dressing, toasted panko & chives

Broccoli VG, GF (+9)

Sweet & spicy miso, yuzu, sesame, smoked almonds

DESSERTS

Churros V

Milk chocolate & dulce de leche, orange & lime zest

Yuzu Cremeux & Almond Cake VG, GF

Yuzu crèmeux, almond & orange cake, candied & fresh citrus

Pandan & Pineapple Suspiro GF

Pandan meringue & pandan cream, coconut ice cream & pineapple salsa



WINES BY THE GLASS

2024 Grüner Veltliner Terrassen 16

Bründlmayer, Kamptal, Austria

2022 Chardonnay, Catena Alta 21

Catena Zapata, Mendoza, Argentina

2023 Malbec 16

Terrazas de los Andes, Mendoza, Argentina

2022 Saumur Rouge 19

Domaine Guiberteau, Loire, France

NON ALCOHOLIC COCKTAILS

Palomita 13

Lyre's Dry, grapefruit, chicha morada, chili, Franklin & Sons grapefruit soda

Scarlet 13

Lyre's Italian Spritz, Lyre's Amaretti, pomegranate, lime, orgeat

Purple Rain 13

Seedlip Grove 42, chicha morada, lavender syrup, lime juice, Franklin & Sons ginger ale

COCKTAILS

Me Porto Bonito 16

silky | tropical | light

Santiago de Cuba 11 yrs rum, coconut, vanilla, pineapple, tonka, fake lime

Pisco Royale 19

crisp | refreshing

COYA Pisco, lychee, pomegranate & rosemary Veuve Clicquot champagne

Chilcano 17

refreshing | thirst quencher

COYA Pisco, fresh lime juice, Franklin & Sons ginger ale, Angostura bitters

All prices are listed in GBP & are inclusive of VAT.

A discretionary 12.5% 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