



COYA

LUNCHEON MENU



Portrait of Miguel Quispe 'El Inca', 1926 - Martin 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.

DIVE INTO OUR LUNCHEON 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

King bream, sweet potatoes, yellow chilli, pico de gallo, white corn

V Butternut Squash Soup

Crispy quinoa, crème fraîche, Peruvian corn, chalaquita

Sweet Potato Gyoza

Edamame, smoked chilli szechuan, paprika, pea shoots

(2 pcs) Pulled Pork Taco

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

MAINS

Cassava Gnocchi V, GF

Roasted pumpkin, crispy sage, burrata

Salmon Fillet GF

Miso smoked chilli, jalapeños, compressed cucumber & apple

Baby Chicken GF

Smoked chilli, coriander aioli, grilled choy sum

Lomo Saltado

Stir fry beef, crispy potatoes, sweetcorn rice

Chilean Sea Bass Cazuela (+8) GF

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

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

Adobo & chimichurri

SIDE DISHES

COYA Chips (+9) V, GF

Smoked tomato sauce & Peruvian cheese sauce

Gem Salad (+9)

House dressing, toasted panko & chives

Broccoli (+9) V

Sweet & spicy miso, yuzu, sesame, smoked almonds

DESSERTS

Churros V

Orange & lime churros, milk chocolate & dulce de leche

Vanilla Brûlée V, GF

Classic vanilla creme brûlée with raspberry jam, raspberry sorbet & quinoa crumble

Tropical Sundae V, GF

Coconut ice cream, passion fruit mango coulis, fresh mango, crispy lime & coconut shard



BEVERAGES

WINES BY THE GLASS

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

2023 **Albariño**, 16
Pazo de Señorans

2022 **Bourgogne Pinot Noir**, 19
D. Duband

MOCKTAILS

COYA Chicha Morada 13
Purple corn, pineapple, orange, spices, Franklin & Sons Ginger Ale

La Mar 14
Tanqueray 0.0%, lemongrass, timur berry, blue spirulina, Franklin & Sons tonic water

Michelada Cero 11
COYA spiced tomato mix, ají panca, Asahi 0.0%

Soba Circus 9
Sparkling natural energy drink with nootropics

COCKTAILS

Margarita Amarilla 22
Mijenta Blanco tequila, ají amarillo, passion fruit, lime, agave

El Mercante 18
Krol I vodka, fino sherry, apricot brandy, umami vermouth

Yuzu Highball 17
Kay sake, verjus, lychee, Franklin & Sons yuzu soda

Choco-Orange Carajillo 17
Licor 43, Ojo de Dios cafe, espresso, cacao, orange bitters

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

A discretionary 13% 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