



Bottomless Fridays

85 Bottomless cocktails & Champagne from 7pm to 8:30pm
(+45) for additional bottomless experience from 8.30pm to 10pm
(To be experienced by the whole table)

STARTERS TO SHARE

VG GF **Guacamole**
Avocado, chalaquita
ají amarillo, corn tortillas

Ceviche Mixto GF
Sea bream, stone bass
yellowtail, squid, aji amarillo

GF **Whipped Feta**
Crispy quinoa, ají panca
focaccia, chimichurri

King Bream Tiradito
Passion fruit, ponzu, Nashi pear
pickled bonito flakes

MAINS

Choice of one

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

Spicy Sirloin GF
Yuca chips, chimichurri
crispy shallots

GF **Chilean Sea bass**
Aji amarillo
pickled peppers, fennel

Udon V
Stir fry thick noodles,
bok choy, smoked shiitake

DESSERTS

COYA Dessert Platter

Signature selection of desserts & exotic fruits

All prices are listed in GBP & are inclusive of VAT.
A discretionary 13.5% 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



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COCKTAILS

Tommy's Margarita 13 (gl)
El Jimador Tequila, lime, agave

Moscow Mule 13 (gl)
Ketel One Vodka, lime, Franklin & Sons ginger beer

Rum Espresso Martini 13 (gl)
Planteray Dark Rum, coffee liqueur, espresso



SHOTS/COPITAS

PYRAMIDS

50ml	x4	x8	x12
Pisco Sour	28	56	84
Espresso Martini	28	56	84
Margarita	28	56	84
Passion Fruit Martini	28	56	84

CHAMPAGNE

NV **Veuve Clicquot**, Brut Yellow Label **105**

NV **Bollinger**, Special Cuvée **160**

NV **Ruinart**, Blanc de Blancs **180**

2013 **Dom Pérignon** **295**

CHAMPAGNE ROSÉ

NV **Veuve Clicquot**, Brut Rosé **130**

NV **Ruinart**, Brut Rosé **190**

Each order will only allow one drink per person.



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CANAPÉS

Potato Croquettes
Truffle mayo

GF **Chicken Anticucho**
Ají amarillo, mirin glaze, lime

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