



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 Butternut Squash Soup

Crispy quinoa, crème fraîche, Peruvian corn, chalaquita

VG 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

Wild Mushroom Cazuela V, GF

Peruvian potatoes, ceps purée, truffles

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, sweet corn rice

Miso Chilean Sea Bass Cazuela GF (+8)

Bomba rice, chilli & lime butter, sweet corn 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 V, 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 19
Catena Zapata,
Mendoza, Argentina

2023 Malbec 16
Terrazas de los Andes,
Mendoza, Argentina

2022 Saumur Rouge 19
Domaine Guiberteau,
Loire, France

NON ALCOHOLIC COCKTAILS

La Ruenda 25
(Serves two)

Everleaf Mountain,
Emoliente, Rooibos

Purple Rain 13

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

COCKTAILS

Margarita Amarilla 18
fruity | spicy | crunchy

Mijenta Tequila Blanco, passion fruit,
fresh lime & agave, ají amarillo

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