

MENU SABOR

65 per guest

To be enjoyed by the whole table

Padron Peppers GF

Lemon & yellow chilli salt

Wagyu Beef Empanada GF

Smoked brisket, soffritto & garlic sauce



Classic Sea Bass Ceviche ♦ GF

“Leche de tigre”, red onions, sweet potato, jumbo corn

Spicy Yellowfin Tuna

Ponzu, red chilli & garlic, rice cracker

Yellowtail ‘Sashimi Style’

Green chilli sauce, daikon & orange tobiko



Wild Mushroom Cazuela V, GF

Peruvian potatoes, ceps purée, truffles

Baby Chicken GF

Smoked chilli, grilled choy sum coriander aioli

Chargrilled Broccoli VG, GF

Sweet & spicy miso, yuzu, sesame, smoked almonds



Churros V

Milk chocolate & dulce de leche sauce, orange zest

Tropical Sundaes V, GF

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

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All prices are listed in GBP & are inclusive of VAT.
A discretionary 13% service charge will be added to your bill.

♦ Global Signature Dish (V) Vegetarian (VG) Vegan (GF) Gluten Free
If you have allergies or dietary enquiries, please speak to
our staff prior to ordering.