

DESSERTS

Dessert Platter 72

COYA's signature selection of our finest desserts, paired with fresh fruits & house made sorbets

Churros de Naranja V 16

Orange & lime churros, milk chocolate & dulce de leche sauce

Dewatsuru Umeshu Umegokochi, Plum Sake 12

Vanilla Brûlée V, GF 15

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

2019 Sauvignon Blanc, Late Harvest, Viña Echeverria 10

Tropical Sundae V, GF 16

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

2020 Klein Constancia, Vin de Constance 25

Strawberry Suspiro V, GF 15

Charred strawberries, caramelised meringue, strawberry sorbet, rhubarb purée, light vanilla cream

2023 Passito di Pantelleria, Ben Ryé, Donnafugata 22

Chocolate Espuma GF 16

Andoa chocolate mousse, coffee & tonka bean ice-cream, cocoa nibs & chocolate sauce

NV Tannat, Alcyone, Viñedo de los Vientos, Atlantida 14

Daily Selection of Ice Cream & Sorbet 4/scoop

A selection of our house-made, artisanal ice creams & sorbets

COCKTAILS


Kata Killa 30

Ron Santiago de Cuba 20 yrs, Hennessy VS, Barolo Kinato, pistachio, hazelnut, cacao

Hay-Agua-Ska 23

Barajas Tequila, chilli & mango Pisco Macerado, pandan, kalamansi

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.