



Every Saturday

£95 Bottomless cocktails & Champagne from 12pm to 1.30pm
(+£65) for additional bottomless experience from 1.30pm to 3pm
(To be experienced by the whole table)

STARTERS TO SHARE

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

Ceviche Mixto GF
Sea bream, octopus, prawns
squid, ají amarillo

GF **Whipped Feta**
Crispy quinoa, ají panca
flat bread, wafu sauce

Pulled Pork Taco GF
Corn tortilla, chalaquita
pickle ginger, yuzu kosho

MAINS

Choice of one

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

Sirloin GF
Yuca chips, chimmichuri
crispy shallots

GF **Chilean Seabass**
Ají panca, coconut
fennel, coriander, mint

Udon V
Stirfry thick noodles, xo,
bok choy, smoke shiitake

DESSERTS

COYA Dessert Platter
Signature selection of desserts & exotic fruits
& fruit platter

All prices are listed in GBP & are inclusive of VAT.
A discretionary 15% 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)
Volcan Blanco Tequila, lime, agave

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

Rum Espresso Martini 13 (gl)
Eminente Reserva 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 **95**

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

NV **Ruinart**, Blanc de Blancs **210**

2013 **Dom Pérignon** **360**

CHAMPAGNE ROSÉ

NV **Veuve Clicquot**, Brut Rosé **145**

NV **Ruinart**, Brut Rosé **230**

Each order will only allow one drink per person.