



COYA

FESTIVE LUNCHEON 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.

FESTIVE LUNCHEON MENU

To be experienced by the whole table, up to 9 guests.

48 per person | 1 Appetizer & 1 Main

55 per person | 1 Appetizer, 1 Main & 1 Dessert

APPETIZERS

V COYA Salad

Quail eggs, romain lettuce
anchovies, manchego

GF Classic Sea Bass Ceviche

King bream, sweet potatoes
ají limo, pico de gallo, white corn

V Quinoa Chowder

Purple potato, edamame, panela cheese
Peruvian corn, chalaquita

GF Sweet Potato Gyoza

Edamame, smoked chilli szechuan
paprika, pea shoots

GF (2 pcs) Pulled Pork Taco

Corn tortilla, pico de gallo
pickled ginger, yuzu kosho

MAINS

Cassava Gnocchi

Roasted pumpkin, crispy sage
burrata

Salmon Fillet GF

Miso smoked chilli, jalapeños
compressed cucumber & apple

Baby Chicken GF

Ají panca, coriander aioli
grilled choisum

Lomo Saltado

Stir fry beef, crispy potatoes
sweetcorn rice

Chilean Sea Bass Cazeula (+8)

Bomba rice, chilli lime butter
sweetcorn purée & pea shoots

Black Angus Rib-Eye (300g) GF (+15)

Adobo & chimichurri

SIDE DISHES

COYA Chips (+9) V, GF

Smoked tomato sauce
& Peruvian cheese sauce

Gem Salad (+9)

House dressing
toasted panko & chives

Broccoli (+9) V

Sweet & spicy miso, yuzu
sesame, smoked almonds

DESSERTS

Churros V

Orange & lime churros, milk chocolate & dulce de leche

Yuzu & Almond Cake VG, GF

Yuzu cremeux, almond & orange cake, candied & fresh citrus

Pandan & Pineapple Suspiro GF

Pandan meringue & pandan cream
coconut ice cream & pineapple salsa



WINES BY THE GLASS

2020 Greco di Tufo, Cutizzi 11
Feudi di San Giorgio
Campania, Italy

2019 Chardonnay, Alta 17
Catena Alta
Mendoza, Argentina

2020 Rioja Crianza, La Montesa 13
P. Remondo
Rioja, Spain

2020 G d'Estournel 15
Cos d'Estournel
Bordeaux, France

NON ALCOHOLIC COCKTAILS

Palomita 13
Lyre's Dry, grapefruit, chicha morada
chili, Franklin & Sons grapefruit soda

Scarlet 13
Lyre's Italian Spritz, Lyre's Amaretti
pomegranate, lime, orgeat

Purple Rain 13
Seedlip Grove 42, chicha morada
lavender syrup, lime juice
Franklin & Sons ginger ale

COCKTAILS

Me Porto Bonito 16
silky | tropical | light
Eminente Reserva rum, coconut
vanilla, pineapple, tonka, fake lime

Puerto Viejo 17
herbal | bitter | bold
Plantation 3 Stars, Yellow Chartreuse
Angostura, lime juice, orgeat, pineapple

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 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