

MENÚ ALEGRÍA

95 per person

Guacamole ♦ VG, GF
Avocado, chalaquita, yellow chilli,
corn tortillas

Snow Crab Tostada
Corn tortillas, avocado purée,
yellow chilli & Oscietra caviar

Padron Peppers VG, GF
Lemon & yellow chilli salt

Chicken Empanada ♦
Pulled breast, soffritto & garlic sauce



Classic Sea Bass Ceviche ♦ GF
“Leche de tigre”, red onions,
sweet potato, jumbo corn

Argentinian Prawns GF
Winter tomato gazpacho, pink pepper corn,
prawn cracker

Spicy Yellowfin Tuna Ceviche ♦
Ponzu, chilli, garlic, rice & nori cracker

Yellowtail ‘Sashimi Style’ ♦
Green chilli sauce, daikon & orange tobiko



Miso Chilean Sea Bass Cazuela GF
Bomba rice, chilli lime butter,
sweet corn purée & pea shoots

Spicy Beef Fillet GF
Chilli & garlic, crispy shallots, pickled chilli

Chargrilled Broccoli VG
Sweet & spicy miso, yuzu, sesame,
smoked almonds



Churros V
Milk chocolate & dulce de leche sauce,
orange zest

Pandan and Pineapple Suspiro VG, GF
Pandan meringue & pandan cream,
coconut ice cream & pineapple salsa

MENÚ ENCANTO

115 per person

Guacamole ♦ VG, GF
Avocado, chalaquita, yellow chilli,
corn tortillas

Edamame VG, GF
Lemon & yellow chilli salt

Wagyu Beef Gyoza
Smoke shiitake, ají panca szechuan



Classic Sea Bass Ceviche ♦ GF
“Leche de tigre”, red onions,
sweet potato, jumbo corn

Truffle Corvina Ceviche GF
Truffle sauce, rice cracker,
cep & cancha powder

Bluefin Tuna Tataki
Pickled shimeji, truffle, yuzu, ponzu,
Oscietra caviar



Wild Mushroom Cazuela V, GF
Peruvian potatoes, ceps purée, truffles

Ribeye Steak GF
Adobo, chimichurri

Chargrilled Broccoli VG
Sweet & spicy miso, yuzu, sesame,
smoked almonds



Churros V
Milk chocolate & dulce de leche sauce,
orange zest

Manchego Cheesecake V, GF
Buckwheat crumble, Manchego cheesecake
berries and hibiscus jam

MENÚ FIESTA

125 per person

Guacamole ♦ VG, GF
Avocado, chalaquita & lime,
corn tortilla

Padron Peppers VG, GF
Lemon & yellow chilli salt

Snow Crab Tostada
Corn tortillas, avocado purée,
yellow chilli & Oscietra caviar

Wagyu Bao ♦
Smoked wagyu brisket, truffle emulsion,
rocket cress



Classic Sea Bass Ceviche ♦ GF
“Leche de tigre”, red onion,
sweet potatoes, jumbo corn

Spicy Yellowfin Tuna Ceviche ♦
Ponzu, chilli, garlic, rice & nori cracker

Coconut Sea Bream Ceviche GF
Limo chilli, fresh ginger & crispy plantain

Argentinian Prawns GF
Winter tomato gazpacho, pink pepper corn,
prawn cracker

Beef Tataki GF
Red chilli, daikon, fig purée & truffle



Miso Chilean Sea Bass Cazuela ♦ GF
Bomba rice, chilli lime butter,
sweet corn purée & pea shoots

Australian Wagyu Sirloin
Guasacaca, wasabi cream & chimichurri

Coya Chips V, GF
Smoked tomato sauce & Peruvian cheese sauce



COYA Dessert Platter
Signature selection of desserts & exotic fruits

All prices are listed in GBP and are inclusive of VAT.

A 13% 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