

## 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



**Chocolate Espuma** GF  
Andoa chocolate mousse, coffee and tonka bean  
ice cream, cocoa nibs and chocolate sauce

**Strawberry Suspiro** V, GF  
Charred strawberries, caramelised meringue,  
strawberry sorbet, rhubarb purée, light vanilla cream

## 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

**Tropical Sundae** V, GF  
Coconut ice cream, passionfruit mango coulis,  
fresh mango, crispy lime & coconut shard

## 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