



## YOUR IFTAR, THE COYA WAY

### NON ALCOHOLIC COCKTAILS

#### COYA Chicha Morada 13

Purple corn, pineapple, orange, spices,  
Franklin & Sons ginger ale

#### La Mar 14

Tanqueray 0.0%, lemongrass, timur berry,  
blue spirulina, Franklin & Sons tonic water

#### Arcoiris 13

Everleaf Mountain, raspberry,  
hibiscus, peach

#### Tesoro del Campo 13

Everleaf Forest, passion fruit,  
Red Bull tropical, prickly pear

## IFTAR MENU

65 per person

### TO START

**Medjool dates / Guacamole /  
Soup of the day / Cheese Bread**

### APPETIZERS

Full selection included

**Edamame** VG GF  
Yellow chilli, lemon

#### Wagyu Gyoza

Chilean wagyu, mushrooms, ají panca  
szechuan sauce

#### Shiitake Taco V

Grilled shiitake, feta cheese, avocado  
& coriander

#### Coya Salad

Romaine lettuce, quail eggs, anchovies  
& Manchego cheese

#### Chicken Empanada

Bbq pulled chicken breast, garlic aioli

### MAIN COURSE

Choice of one

#### Wild Mushroom Cazuela V GF

Peruvian potatoes, truffle butter,  
truffle hens egg

#### Sea Bream Fillet GF

Sea bream fillet, marinated peppers,  
fennel salad & fresh herbs

#### Chilean Sea Bass Cazuela GF

Chilean sea bass, bomba rice, lime,  
miso & ají amarillo

#### Baby Chicken

Grilled choy sum, ají panca, coriander

#### Lomo Saltado

Beef stir fry, sweetcorn rice, crispy potato

#### Lamb Ribs

Miso & tamarind glaze & buckwheat

### DESSERT

To share

#### Pistachio Tres Leches

Tres leches cake, salted pistachio praline,  
vanilla ice cream and kataifi

A discretionary 13% service charge will be added to your bill.  
All prices are listed in GBP.

If you have allergies or dietary enquiries, please speak  
to our staff prior to ordering.

V: Vegetarian VG: Vegan GF: Gluten Free