



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

Inclusive of one glass of Veuve Clicquot Brut Champagne

APPETIZERS

COYA Salad

Quail eggs, romaine lettuce
anchovies, Manchego

GF Classic Sea Bass Ceviche

King bream, sweet potatoes
yellow chilli, pico de gallo, white corn

V Quinoa Chowder

Purple potato, edamame, panela cheese
Peruvian corn, chalaquita

V Sweet Potato Gyoza

Edamame, smoked chilli szechuan
paprika, pea shoots

(2 pcs) Pulled Pork Taco

Corn tortilla, pico de gallo
pickled ginger, yuzu kosho

MAINS

Cassava Gnocchi V, GF

Roasted pumpkin, crispy sage
burrata

Salmon Fillet GF

Miso smoked chilli, jalapeños
compressed cucumber & apple

Baby Chicken GF

Smoked chilli, coriander aïoli
grilled choy sum

Lomo Saltado GF

Stir fry beef, crispy potatoes
sweetcorn rice

Chilean Sea Bass Cazeula (+8) GF

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 Crèmeux & Almond Cake V, GF

Lemon crèmeux, almond & orange cake, candied & fresh citrus

Pandan & Pineapple Suspiro GF

Pandan meringue & pandan cream
coconut ice cream & pineapple salsa

BEVERAGES

WINES BY THE GLASS

NV Veuve Clicquot Brut, 19
Yellow Label

2023 Albariño, 17
Pazo de Señorans

2022 Bourgogne Pinot Noir, 19
D. Duband

MOCKTAILS

Palomita 13

Midi Ruby aperitif, grapefruit
chicha morada, Franklin & Sons
grapefruit soda

Scarlet 13

Lyre's Italian Spritz, Lyre's Amaretti
cranberry, lime, orgeat

No - Rita 13

Seedlip grove, spicy agave, lime

COCKTAILS

Pisco Sour 17

creamy | citrusy | fresh
COYA Pisco, fresh lime juice
sugar, egg white, Angostura bitters

Chilcano 17

refreshing | thirst quencher
COYA Pisco, fresh lime juice
Franklin & Sons ginger ale
Angostura bitters

Pisco Royale 20

crisp | fruity
COYA Pisco, lychee, pomegranate &
rosemary, Veuve Clicquot champagne

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

A discretionary 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