



COYA

LUNCHEON MENU



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.

DIVE INTO OUR LUNCHEON MENU

38 per person | 1 Appetizer & 1 Main
45 per person | 1 Appetizer, 1 Main & 1 Dessert

APPETIZERS

Heritage Tomato VG GF
Charred Baby gem, heritage tomatoes
pickle red onion, ají amarillo dressing

Classic Sea Bass Ceviche GF
'Leche de Tigre', red onion
sweet potato, jumbo corn

Gazpacho V
Heritage plum tomatoes on vine, peppers
rocoto chilli, crème fraîche, chalaquita

Sweet Potato Gyoza
Edamame, ají panca szechuan
paprika, peashoots

Pulled Pork Taco (2 pcs) GF
Corn tortilla, chalaquita
pickled ginger, yuzu kosho

MAINS

Udon
Stir-fry thick noodles, XO
smoked shiitake, bok choy

Sea Bream Fillet GF
Sweet & sour peppers, fennel salad
ají amarillo emulsion

Grilled Baby Chicken GF
Ají panca, coriander aioli
grilled vegetables

'Lomo Saltado'
Stir-fry beef, crispy baby potatoes
sweetcorn rice

Chilean Sea Bass Cazuela (+8) GF
Miso chargrilled Chilean sea bass
bomba rice, chilli & lime butter

Sirloin (+10) GF
Sirloin steak, yuca chips
chimichurri

SIDE DISHES

Crispy Yuca (+9) GF
Casava, rocoto chilli
huancaína sauce

Aubergine (+9) VG GF
Miso, buckwheat, lime juice

Broccoli (+9) VG GF
Chilli garlic
toasted sesame seeds



DESSERTS

Orange & Lime Churros V
Milk chocolate & dulce de leche

Pecan Pie Espuma GF
Crème fresh foam, chancaca & lucuma ice cream

Summer Berries Suspiro GF
Summer berries, soft meringue, raspberry & sherry vinegar

BEVERAGES

WINES BY THE GLASS

NV **Veuve Clicquot Brut**, 19
Yellow Label

2023 **Albariño**, 16
Pazo de Señorans

2022 **Bourgogne Pinot Noir**, 18
D. Duband

MOCKTAILS

Palomita 13
Midi Ruby aperitif, grapefruit
chicha morada, Franklin & Sons
grapefruit soda

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

MaraCOYA Mule 18
refreshing | tropical
Macerado del Peru, mango syrup
lemon, Franklin & Sons ginger ale

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

A discretionary 15% 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