

MENÚ DEL SOL

65 per guest

To be enjoyed by the whole table

Baby Squid Chicharrones GF

Ocopa, quinoa, lime

Smoked Shiitake Taco V

Chalaquita, feta, chipotle



Sea Bream Ceviche GF

Ají limo, sweet potatoes, choclo

Salmon Tiradito

Ají rocoto, citrus



Charred Aubergine V, GF

Ají rocoto yoghurt, ocopa, pomegranate

Baby Chicken GF

Ají panca, coriander aioli, lemon



Churros V

Milk chocolate & dulce de leche sauce

Tropical Sundae V, GF

Coconut ice cream, passion fruit coulis, fresh mango,
crispy lime & coconut shard

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All prices are listed in GBP & are inclusive of VAT.
A discretionary 12.5% service charge will be added to your bill.



Global Signature Dish (V) Vegetarian (VG) Vegan (GF) Gluten Free
If you have allergies or dietary enquiries, please speak to
our staff prior to ordering.

MENÚ DE LA LUNA

85 per guest

To be enjoyed by the whole table

Guacamole ♦ VG, GF

Charred tomato, red onion, corn tortillas

Smoked Shiitake Taco V

Chalaquita, feta, chipotle

Wagyu Beef Empanada

Salsa de ajo



Sea Bream Ceviche GF

Ají limo, sweet potatoes, choclo

Spicy Yellowfin Tuna Ceviche

Chilli, ponzu, sesame, crispy rice

Bluefin Tuna Tiradito GF

Avocado, leche de tigre, jalapeños, truffle



Salmon GF

Ají panca, cucumber, apple, jalapeño

Spicy Beef Fillet GF

Chilli, garlic, crispy shallots

Flamed Broccolini V, GF

Peruvian chilli butter



Tarta de Queso Manchego V, GF

Manchego cheesecake, quinoa crumble & guava sauce

Churros ♦ V

Milk chocolate & dulce de leche sauce

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MENÚ DE LAS ESTRELLAS

105 per guest

To be enjoyed by the whole table

Guacamole ♦ VG, GF

Charred tomato, red onion, corn tortillas

Snow Crab Taco

Avocado, chilli, lime

Wagyu Bao

Smoked wagyu brisket, truffle emulsion, rocket cress



Sea Bream Ceviche GF

Ají limo, sweet potatoes, choclo

Mango Ceviche VG, GF

Cucumber, coriander, green chilli, jumbo corn

Argentinian Prawns Causa

Potato, avocado, ají amarillo, tomato



Jumbo Tiger Prawns GF

Chilli salsa, lemon

Lamb Chops

Ají panca, smoked aubergine, huacatay

Chaufa Rice V

Stir-fried rice, soy, vegetables



COYA Dessert Platter

COYA's Signature selection of our finest desserts,
paired with fresh fruits & house made sorbets

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