

MENÚ ALEGRÍA

95 per guest

To be enjoyed by the whole table

Guacamole ♦ VG, GF

Charred tomato, red onion, corn tortilla

Smoked Shiitake Tacos V

Chalaquita, feta, chipotle

Chicken 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, jalapeño, truffle



Salmon GF

Ají panca, cucumber, apple, jalapeño

Spicy Beef Fillet GF

Chilli, garlic, crispy shallots

Flamed Broccolini GF, V

Peruvian chilli butter



Chocolate Espuma

Andoa chocolate mousse, coffee & tonka bean ice cream,
cocoa nibs & chocolate sauce

Strawberry Suspiro V, GF

Charred strawberries, caramelised meringue, strawberry sorbet,
rhubarb purée, light vanilla cream

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All prices are listed in GBP & are inclusive of VAT.
A discretionary 13% 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 ENCANTO

115 per guest

To be enjoyed by the whole table

Guacamole ♦ VG, GF

Charred tomato, red onion, corn tortilla

Snow Crab Tacos

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



Churros de Naranja V

Orange & lime churros, 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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MENÚ FIESTA

125 per guest

To be enjoyed by the whole table

Guacamole ♦ VG, GF

Charred tomato, red onion, corn tortilla

Snow Crab Tacos

Avocado, chilli, lime

Beef Tartare Toast

Ají rocoto, baby watercress, capers, egg yolk



COYA Grand Ceviche & Tiradito

Selection of our finest ceviches & tiraditos, featuring
Sea Bream • Salmon • Yellowtail • Tuna • Argentinian Prawns
Dressed in vibrant leche de tigre



Miso Chilean Sea Bass Cazuela ♦ GF

Bomba rice, chilli lime butter, sweet corn purée & pea shoots

Chilean Wagyu Sirloin GF

Chimichurri, guasacaca, salsa criolla

Flamed Broccolini GF, V

Peruvian chilli butter

Garden Leaves Salad GF, VG

Pickled shallot, house vinaigrette



COYA Dessert Platter

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

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