



COYA

CLÁSICO

BRUNCH MENU

£90PP with half a bottle of NV Veuve Clicquot Brut Yellow Label
£150PP with half a bottle of 2013 Dom Pérignon

PARA PICAR

VG GF **Guacamole con Crocantes**
Guacamole, corn tortillas

VG GF **Pan de Quinoa**
Quinoa flat bread, toasted seeds
spiced chickpeas puree

V **Salsa de Rocoto**
Rocoto and manchego, focaccia

VG GF **Mezclar Nueces**
Chickpeas, cancha, pico de gallo

TO START

GF **Ceviche Mixto**
Kingfish, prawns, sweetpotato, cancha
coconut ají amarillo, coriander

V **Papa Rellena**
Potato, black eyed peas, spicy tomato

GF **Empanadas de Pescado**
Chilean seabass, coconut
kaffir lime, spicy mayo

Sanguche
Crispy buttermilk chicken
pickled onion, ají amarillo, coriander

GF **Anticuchos de Pollo**
Chicken, ají amarillo, garlic

MAINS

Choice of one

Pollo a la Parrilla GF
Corn-fed baby chicken, ají panca,
coriander,

Enconcado de Bacalao GF
Cod, onion, tomato, ají panca, coconut
curry leaves, mustard

Lomo de Res GF
Beef, ají panca, star anise
crispy shallot, chillies

Saltado de Verduras VG V
King oyster, mushrooms, mix peppers
peruvian potatoes, jalapeños

LADOS PARA COMPATIR

Sides to share

Yuca Frita GF V
Fried casava chips, huancaína

Arroz Chaufa GF VG
Szechwan fried rice

Ensalada de Col
Cabbage, carrot, red onion, coriander
ají verde vinaigrette

DESSERT SELECTION

Bandeja de Postres
Desserts platter

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