



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

VG **Salsa de Rocoto**
Rocoto and black bean dip, 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, manchego
rocoto, spicy tomato

Empanadas de Mariscos
Chilean seabass, kaffir lime
rocoto, guasacaca

Sanguche
Beef brisket, pickle onion
ají amarillo, coriander

GF **Anticuchos de Pollo**
Chicken, panca, cashew nuts, yoghurt

MAINS

Choice of one

Pollo Asado GF
Baby chicken, panca, yoghurt
tamarind, coriander, cashew nuts

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
King oyster, mushrooms, mix peppers
peruvian potatoes, jalapenos

LADOS PARA COMPATIR

Sides to share

Yuca Frita GF
Fried casava chips

Arroz Chaufa GF
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