

DISCOVERY MENU

95 per person

Minimum of two guests

Guacamole ♦ VG, GF

Charred tomato & red onion salsa,
corn tortilla

Snow Crab Taco

Avocado, chilli, lime

Wagyu Beef Empanadas

Salsa de ajo



Sea Bream Ceviche GF

Ají limo, sweet potatoes, choclo

Spicy Yellowfin Tuna Ceviche

Chilli, ponzu, sesame, crispy rice

Yellowtail Tiradito

Green chilli, daikon, tobiko



Chilean Sea Bass Cazuela ♦ GF

Bomba rice, chilli lime butter, sweet corn purée

Spicy Beef Fillet GF

Chilli, garlic, crispy shallots

Flamed Broccolini GF, V

Peruvian chilli butter



Churros de Naranja ♦ V

Orange and lime churros, milk chocolate
& dulce de leche sauce

Vanilla Brûlée V, GF

Classic vanilla crème brûlée with raspberry jam,
raspberry sorbet & quinoa crumble

Origins of our produce

Fish : Zone FAO 87/27/57/41/37 | Meat : France, UK, Spain, Chile, Italy

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.

THE SPIRIT OF COYA



COYA reimagines the flavours of Peru
for the modern world, vibrant yet
refined, rooted in heritage yet inspired
by global influences.

What began in London has become a
worldwide celebration of creativity,
connection, and effortless dining,
where every experience feels both
sophisticated & welcoming.