

# POSTRES

## **Churros de Naranja 16 V**

Orange and lime churros, milk chocolate & dulce de leche  
2020 Passito di Pantelleria, Ben Ryé, Donnafugata 22

## **Tres Leches 15 V**

Three milk cake, salted dulce de leche and vanilla ice cream  
caramelised kataifi  
2023 Moscatel, Block 1, Late Harvest, M. Lorca, Argentina 12

## **Suspiro de Coco y Frutos del Bosque 15 GF V**

Coconut cream, meringue, berries & black lime sorbet  
Dewatsuru Umegokochi, Plum Sake 12

## **Souffle de Chocolate Peruano 17 GF V**

Peruvian chocolate soufflé, rice crispy & coconut ice-cream  
NV Tannat, Alcyone, Viñedo De Los Vientos, Antlatida 12

## **Manchego Tarta de Queso con Guava 17 V GF**

Manchego cheesecake, oat & buckwheat crumble  
lime gel & guava sauce  
2017 Sauvignon Blanc, Late Harvest, Viña Echeveria, Chile 9

## **Selección de Frutas Exóticas y Sorbetes 28 VG GF**

Selections of fresh fruits & sorbets  
Nakashima Yuzushu 12

## **Bandeja de Postres 70**

COYA signature selection

## **Sorbetes y helados 4/scoop**

Daily selection of sorbet and ice cream

All sweet wines served in 75ml.

If you have allergies or dietary enquiries, please speak to our staff prior to ordering.  
A discretionary 15% service charge will be added to your bill

V: Vegetarian GF: Gluten Free VG: Vegan