



COYA

# LUNCHEON MENU



*Portrait of Miguel Quispe 'El Inca', 1926 - Martín Chambi*

**Martín Chambi** Jiménez, one of the first major Latin American photographers born in Peru, is recognized for the profound historic and ethnic documentary value of his photographs, capturing the towns and countryside of the Peruvian Andes.

**38** per person | 1 Appetizer & 1 Main  
**45** per person | 1 Appetizer, 1 Main & 1 Dessert

## APPETIZERS

**Col rizada y Manchego** V  
Kale, candied walnut  
goji, cranberry, manchego

**Ceviche Clásico de Lubina** GF  
Seabass, sweet potato  
red onion, white corn

**Croquetas de Lubina**  
Chilean sea bass croquettes, spicy mayo

**Calamares con Ocopa** GF  
Fried baby squid, quinoa  
Peruvian marigold

**Anticuchos de Res** (2 pcs) GF  
Beef skewers, ají panca  
papaya salad

**Baos de Pollo Crujiente** (2 pcs)  
Bao bun, crispy buttermilk chicken  
seaweed slaw

## MAINS

**Cazuela de espárragos y  
ajetes silvestres** V GF  
Purple sprouting broccoli, wild garlic  
asparagus, basil

**Dorada a la Brasa** GF  
Grilled seabream fillet, runner beans  
ají amarillo dashi

**Arroz Nikkei** GF  
Miso chilean sea bass & rice hot pot  
lime, ají amarillo

**Pollo a la Parrilla** GF  
Baby chicken, cashew nut, yoghurt  
ají panca, potato boulangerie, coriander

**Picante de Res** GF  
Spicy beef, crispy shallots, ají limo  
stir fry rice "Chaufa"

**Pato Estofado** GF  
Duck leg, potato, ají amarillo, pico de gallo

## SIDE DISHES

**Berenjena y Pepino** (+9) VG GF  
Crispy Aubergine, Cucumber,  
miso, buckwheat

**Patatas Bravas** (+9) V GF  
New potatoes, spicy tomato  
huancaína sauce

**Brócoli** (+9) VG GF  
Sprouting broccoli  
sesame seeds



## DESSERTS

**Churros de Naranja** V  
Orange & lime churros, milk chocolate & dulce de leche

**Manchego tarta de queso con guava** V  
Manchego cheesecake, oat and buckwheat crumble  
lime gel and guava sauce

**Helados y Sorbetes** (2 scoops) GF  
Selection of ice creams and sorbets

## BEVERAGES

### WINES BY THE GLASS

**NV Veuve Clicquot Brut, 19**  
Yellow Label

**2022 Albariño, 16**  
Pazo de Señorans

**2020 Bourgogne Pinot Noir, 16**  
D. Duband

### MOCKTAILS

**Palomita 12**  
Lyre's Dry, grapefruit, chicha morada  
chili, Franklin & Sons grapefruit soda

**Blossom Spritz 12**  
COYA 0.0 dry vermouth  
Lyre's Classico

**Martini Espresso 12**  
Lyre's Cofee Originale, Lyre's Dark  
Cane, muscovado, coldbrew coffee

### COCKTAILS

**Pisco Sour 17**  
creamy | citrusy | fresh  
COYA Pisco, fresh lime juice  
sugar, egg white, Angostura bitters

**Chilcano 17**  
refreshing | thirst quencher  
COYA Pisco, fresh lime juice  
Franklin & Sons ginger ale  
Angostura bitters

**MaraCOYA Mule 19**  
refreshing | tropical  
Macerado del Peru, mango syrup  
lemon, Franklin & Sons ginger ale

All prices listed are in GBP.

Prices include VAT & a discretionary 15% service charge.

If you have allergies or dietary enquiries please speak to our staff prior to ordering.

V: Vegetarian VG: Vegan GF: Gluten Free