



COYA

# SUMMER 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.

Dive into our summer luncheon menu and refresh yourself  
with a Palomita on us!\*

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

### APPETIZERS

**Ensalada de tomates** VG  
Heritage tomatoes, pickled red onion  
avocado, aji amarillo, basil

**Ceviche de Salmón** GF  
Salmon, green jalapeños  
coconut, cancha

**Tostada de Atún** GF  
Corn tostada, yellowfin tuna  
seaweed salad, spicy mayo

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

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

**Baos de Pollo Crujiente** (2 pcs)  
Bao bun, crispy buttermilk chicken  
pickled cucumber

### MAINS

**Cazuela de Calabacín con trufa** VG GF  
Bomba rice, roasted heirloom courgettes  
pico de gallo

**Salmón a la Brasa** GF  
Salmon fillet, fennel, orange, chalapita, olives, dill

**Arroz Nikkei** GF  
Miso chilean sea bass, rice, lime, aji amarillo

**Pollo a la Parrilla** GF  
Baby chicken, aji panca, coriander

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

**Filete de flanco** GF  
Flank steak, yuca chips, chimichurri

### SIDE DISHES

**Berenjena** (+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

**Suspiro de coco y frutos del bosque** GF V  
Coconut cream, meringue, berries and black lime sorbet

**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

\*Available from 1st July until 30th August