

THE LUNCH TABLE AT COYA MAYFAIR

Available from Monday to Friday

35 per guest | 1 Appetizer & 1 Main or 1 Main & 1 Dessert

40 per guest | 1 Appetizer, 1 Main & 1 Dessert

A complimentary glass of rosé with your 40 menu

2025 Côtes de Provence, M. Château Minuty, France - 125ml - 8

APPETIZERS

Choice of one

Aged Beef Tartare

Ají rocoto, baby watercress, capers, egg yolk

Wood-Fired Endive V, GF

Strawberries, ají mirasol, walnut

Causa Acebichada

Sea bream, ají amarillo, lime

Salmon Tiradito

Ají rocoto, citrus

MAINS

Choice of one

Beef Sirloin GF

Crispy potatoes, peppers, chimichurri

Chicken Anticuchero GF

Ají panca, grilled courgette, pickled onion

Charred Hake Fillet GF

Ají amarillo, tomato, white beans, salsa verde

Arroz Verde VG, GF

Peas, courgette, wild mushrooms, lemon

DESSERTS

Choice of one

Churros de Naranja V

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

Vanilla Brûlée V, GF

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

Tropical Sundae V, GF

Coconut ice cream, passion fruit coulis, fresh mango,
crispy lime & coconut shard