



COYA

CLÁSICO

BRUNCH MENU

£90PP with half a bottle of NV Veuve Clicquot Brut Yellow Label

£150PP with half a bottle of 2013 Dom Pérignon

PARA PICAR

VG GF **Guacamole con Crocantes**
Guacamole, corn tortillas

VG GF **Pan de Quinoa**
Quinoa flat bread, toasted seeds
spiced chickpeas puree

V **Salsa de Rocoto**
Rocoto and manchego, focaccia

VG GF **Mezclar Nueces**
Chickpeas, cancha, pico de gallo

TO START

GF **Ceviche Mixto**
Kingfish, prawns, sweetpotato, cancha
coconut aji amarillo, coriander

V **Papa Rellena**
Potato, black eyed peas, manchego
rocoto, spicy tomato

GF **Empanadas de Pescado**
Chilean seabass, coconut
kaffir lime, spicy mayo

Sanguche
Crispy buttermilk chicken
pickled onion, aji amarillo, coriander

GF **Anticuchos de Pollo**
Chicken, aji amarillo, garlic

MAINS

Choice of one

Pollo Asado GF
Baby chicken, panca, yoghurt
tamarind, coriander, cashew nuts

Encondado de Bacalao GF
Cod, onion, tomato, aji panca, coconut
curry leaves, mustard

Lomo de Res GF
Beef, aji panca, star anise
crispy shallot, chillies

Saltado de Verduras VG V
King oyster, mushrooms, mix peppers
peruvian potatoes, jalapenos

LADOS PARA COMPATIR

Sides to share

Yuca Frita GF V
Fried casava chips, huancaína

Arroz Chaufa GF
Szechwan fried rice

Ensalada de Col
Cabbage, carrot, red onion, coriander
aji verde vinaigrette

DESSERT SELECTION

Bandeja de Postres

Desserts platter

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

V: Vegetarian VG: Vegan GF: Gluten Free