



POSTRES

Churros de Naranja 15 V

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

Tres Leches 14 V

Three milk cake, salted dulce de leche and vanilla ice cream
caramelised kadaifi
2017 Sauvignon Blanc, Late Harvest, Viña Echeveria, Chile 9

Tarta de queso 15 GF V

Manchego cheesecake, blackberry and spices
Dewatsuru Umegokochi "Umeshu", Plum Sake 12

Barra de Oro 15 GF

Salted caramel and Peanuts chocolate finger

Nazca Old Fashioned

Sanitago de Cuba 11yrs rum, Hennessy VS
pear & cocoa syrup, COYA bitters 18

Souffle de Chocolate Peruano 16 GF V

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

Exotic Fruits and Sorbets selections 25 VG GF

Selections of fresh fruits and sorbets

Nakashima Yuzushu 12

Bandeja de postres 65

COYA signature selection

Sorbets and Ice cream 4/scoop

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

