



COYA

FESTIVE LUNCH HOUR MENU

38 per person (1 appetizer & 1 main)

45 per person (1 appetizer, 1 main & 1 dessert)

55 per person (1 glass of NV Veuve Clicquot Ponsardin, Yellow Label Brut
1 appetizer, 1 main & 1 dessert)

Pan de Quinoa

Quinoa flat bread, spiced chickpeas purée, toasted seeds

APPETIZERS

Espinacas con Manchego V

Baby spinach, candied walnut, goji, cranberry, manchego

Ceviche Clásico de Lubina GF

Seabass, red onion, sweet potato, white corn

Tostadas de Salmón GF

Cured salmon, amarillo cream cheese, crispy corn tortilla

Calamares con Ocopa GF

Fried baby squid, Peruvian marigold, quinoa

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

Papa Seca con Calabaza V GF

Butternut squash & celeriac hot pot, peruvian potato, poached egg

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

Corn-fed chicken breast, ají panca, grilled seasonal vegetables

Picante de Res GF

Spicy beef, crispy shallots, ají limo stir fry rice "Chaufa"

Filete de Flanco GF

Flank steak, chimichurri sauce, crispy yuca

DESSERTS

Churros de Naranja V

Orange and lime churros, milk chocolate & dulce de leche

Helados y Sorbetes (2 scoops) GF

Selection of ice creams and sorbets

Galleta con Caramelo V

Chocolate & miso caramel warm cookie
vanilla ice cream

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

V: Vegetarian GF: Gluten Free VG: Vegan