

SOUL GRANDIOSO BRUNCH

TO START

Guacamole con Crocantes VG GF
Guacamole, corn tortillas

Croquetas de Papas V
New potatoes, coriander
huacaina sauce

Tostadas de Salmón GF
Salmon, avocado, ají amarillo

Anticuchos de Pollo GF
Chicken, ají amarillo, garlic

Anticuchos de Setas VG GF
Portobello mushroom
ají panca, parsley

FROM THE CEVICHE COUNTER

Ceviche de Lubina Clásico GF
Sea bass, red onions
sweet potato, white corn

Ceviche de Atún Chifa
Yellowfin tuna, sesame seeds
rice cracker, soy

Ceviche de Salmón GF
Salmon, green jalapeño
coconut, cancha

Tiradito de Hiramasa
Kingfish, dashi, truffle oil, chives

SALADS

Trio de Maíz VG GF
Josper corn, crispy corn
white corn, sweet onions

Picante de Pepino VG GF
Cucumber, green apple, miso
coriander, sesame oil, almonds

MAIN COURSE (Choice of one)

Salmón a la Brasa GF
Salmon fillet, stir-fried quinoa
green vegetable, soy

Arroz Nikkei GF
Chilean sea bass, rice
lime, ají amarillo

Papa Seca con Calabaza V GF
Butternut squash & celeriac hot pot,
peruvian potato

Pollo a la Parrilla GF
Corn fed baby chicken
ají panca, coriander

Lomo de Res GF
Sirloin, crispy shallots
ají limo, star anise

DESSERT

Bandeja de Postres
COYA fruits & desserts platter

£90PP WITH HALF A BOTTLE OF VEUVE CLICQUOT CHAMPAGNE

£150PP WITH HALF A BOTTLE OF DOM PÉRIGNON CHAMPAGNE

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 VG: Vegan GF: Gluten Free