



COYA

EXPRESS BUSINESS LUNCH MENU



Portrait of Miguel Quispe 'El Inca', 1926 - Martin Chambi

Martín Chambi Jiménez, one of the first major Latin American photographers born in Peru, is recognized for the profound historic and ethnic documentary value of his photographs, capturing the towns and countryside of the Peruvian Andes.

EXPRESS BUSINESS LUNCH MENU

To be experienced by the whole table, up to 9 guests.

38 per person | 1 Appetizer & 1 Main
45 per person | 1 Appetizer, 1 Main & 1 Dessert

APPETIZERS

Calamares con Ocopa GF
Baby squid, Peruvian marigold
seasonal vegetables

Col Rizada y Manchego V
Green curly kale, candied walnut
goji, cranberry, manchego

Sopita de la Casa V GF
Butternut squash velouté, quinoa
crème fraîche, chalaquita

Ceviche de Lubina Clásico GF
Seabass, red onion
sweet potato, white corn

Anticuchos de Res GF
Beef fillet, ají panca
roasted corn, huancaína

Anticuchos de Setas V GF
Portobello mushrooms
ají panca, salsa de ajo

MAINS

Dorada a la Brasa GF
Seabream fillet, stir-fry quinoa
soy, green vegetables

Arroz Nikkei GF
Miso chilean sea bass, rice
lime, ají amarillo

Papa Seca y Trufa VG GF
Wild mushrooms
Peruvian potato, truffle

Pato confitado con Arroz Chaufa GF
Confit duck leg, Peruvian stir fry rice
winter vegetables

Carrillera de Ternera GF
Beef cheek, potatoes, pickled onion
bok choy

Solomillo de Res GF (+10 per 250g)
Beef sirloin, crispy shallot, ají limo
star anise, yucca

DESSERTS

Churros de Naranja V
Orange & lime churros, milk chocolate & dulce de leche

Tarta de Pecanas V GF
Pecan pie, chancaca, lucuma ice cream

Helados (2 scoops) V GF
Selection of COYA home made ice creams

Sorbetes (2 scoops) VG GF
Selection of COYA home made sorbets



WINES BY THE GLASS

2020 Greco di Tufo, Cutizzi 11
Feudi di San Giorgio
Campania, Italy

2019 Chardonnay, Alta 17
Catena Alta
Mendoza, Argentina

2020 G d'Estournel 11
Cos d'Estournel
Bordeaux, France

2022 Morgon 15
A.Thevenet
Beaujolais, France

NON ALCOHOLIC COCKTAILS

Palomita 13
Lyre's Dry, grapefruit, chicha morada
chili, Franklin & Sons grapefruit soda

Scarlet 13
Lyre's Italian Spritz, Lyre's Amaretti
pomegranate, lime, orgeat

Purple Rain 13
Seedlip Grove 42, chicha morada
lavender syrup, lime juice
Franklin & Sons ginger ale

COCKTAILS

Me Porto Bonito 16
silky | tropical | light
Eminente Reserva rum, coconut
vanilla, pineapple, tonka, fake lime

Puerto Viejo 17
herbal | bitter | bold
Plantation 3 Stars, Yellow Chartreuse
Angostura, lime juice, orgeat, pineapple

Chilcano 17
refreshing | thirst quencher
COYA Pisco, fresh lime juice
Franklin & Sons ginger ale
Angostura bitters

All prices are listed in GBP & are inclusive of VAT.

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