

# Azúcar

EASTER LUNCH EXPERIENCE

75 per person | 12.30pm - 3.30pm

## DRINKS

Choice of one per person

**Veuve Clicquot Champagne** (1 glass)

**Mazamorra Tiki Mocktail**

Chicha morada, peach, Don's mix, cancha orgeat, lime, Franklin & Sons pineapple & almond soda

## SNACKS

**Guacamole** VG, GF  
Corn tostadas

## STARTERS

Choice of one per person

**COYA Salad**

Quail eggs, romaine lettuce, anchovies, Manchego

**Wagyu Beef Gyoza** (3 pcs)

Smoked shiitake, sweet soy & Peruvian chillies szechuan sauce

**Crispy Baby Squid** GF

Quinoa, green chilli, Peruvian green sauce & lime

**Smoked Shiitake Tacos** (2 pcs) V

Avocado, chalaquita & crumbled feta

**Classic Sea Bass** GF

"Leche de tigre", red onion, sweet potatoes, jumbo corn

**Vegetarian Seasonal Ceviche** V, GF

Smoked beetroot, cucumber granita, feta

**Bluefin Tuna**

Pickled brown shimeji, truffle & yuzu ponzu, Oscietra caviar

**Yellowtail 'Sashimi Style'**

Green chilli sauce, daikon & orange tobiko

## MAINS

Choice of one per person

(All served with crispy potato, spring greens, charred carrots)

**Baby Chicken** GF

Panca chilli, thyme, chicken jus

**Australian Wagyu Rump Cap** (250g) GF

Crispy shallots, pickled chillies, chimichurri

**Sea Bream Fillet** GF

Marinated peppers, fennel salad & fresh herbs

## DESSERTS

**Dessert Platter**

COYA signature desserts selection

All prices are listed in GBP & are inclusive of VAT. A discretionary 13% 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