



Every Saturday

£95 Bottomless cocktails & Champagne from 12pm to 1.30pm
(+£65) for additional bottomless experience from 1.30pm to 3pm
(To be experienced by the whole table)

STARTERS TO SHARE

VG GF **Guacamole**
Avocado, chalaquita
aji amarillo, corn tortillas

Ceviche Mixto GF
Sea bream, octopus, prawns
squid, aji amarillo

GF **Whipped Feta**
Crispy quinoa, aji panca
flat bread, wafu sauce

Pulled Pork Taco GF
Corn tortilla, chalaquita
pickle ginger, yuzu kosho

MAINS

Choice of one

GF **Baby Chicken**
Aji panca, coriander aioli
grilled vegetables

Sirloin GF
Yuca chips, chimmichuri
crispy shallots

GF **Chilean Seabass**
Aji panca, coconut
fennel, coriander, mint

Udon V
Stirfry thick noodles, xo,
bok choy, smoke shiitake

DESSERTS

COYA Dessert Platter
Signature selection of desserts & exotic fruits
& fruit platter

All prices are listed in GBP & are inclusive of VAT.
A discretionary 13.5% 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



£95 Bottomless cocktails & Champagne from 12pm to 1.30pm
(+£65) for additional bottomless experience from 1.30pm to 3pm
(To be experienced by the whole table)

COCKTAILS

Tommy's Margarita 13 (gl)
Volcan Blanco Tequila, lime, agave

Moscow Mule 13 (gl)
Belvedere Vodka, lime, Franklin & Sons ginger beer

Rum Espresso Martini 13 (gl)
Eminente Reserva rum, coffee liqueur, espresso



SHOTS/COPITAS

PYRAMIDS

50ml	x4	x8	x12
Pisco Sour	28	56	84
Espresso Martini	28	56	84
Margarita	28	56	84
Passion Fruit Martini	28	56	84

CHAMPAGNE

NV **Veuve Clicquot**, Brut Yellow Label **95**

NV **Bollinger**, Special Cuvée **160**

NV **Ruinart**, Blanc de Blancs **210**

2013 **Dom Pérignon** **360**

CHAMPAGNE ROSÉ

NV **Veuve Clicquot**, Brut Rosé **145**

NV **Ruinart**, Brut Rosé **230**

Each order will only allow one drink per person.