



EXPRESS BUSINESS LUNCH MENU



Portrait of Miguel Quispe 'El Inca', 1926 - Martín 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

COYA Salad

Quail eggs, Romain lettuce, anchovies
Manchego

Classic Sea Bass Ceviche GF

Leche de Tigre, red onions
sweet potato, jumbo corn

Quinoa Chowder V

Purple potato, edamame, Panela cheese
Peruvian corn, chalaquita

Smoked Wild Mushroom Gyoza V

Spring onion, aji amarillo, Szechuan
Nikkei dipping sauce

Pulled pork Taco (2 pcs) GF

Corn tortilla, pickled red onion
yuzu-kosho mayo, avocado

MAINS

Udon VG

Stir fry thick noodles
smoked shiitake, bok choy

Sea Bream Fillet GF

Sweet & sour peppers, fennel salad
aji amarillo emulsion

Baby Chicken GF

Aji panca, coriander aioli, grilled vegetables

Lomo Saltado

Stir fry beef, yuca chips, sweetcorn rice

Chilean Sea Bass Cazuela GF Add on 8

Miso Chilean sea bass, rice, lime
aji amarillo

Sirloin GF Add on 10

Sirloin steak, yuca chips, crispy shallots

SIDE DISHES

Yuca GF Add on 9

Yuca chips
paprika, huancaína sauce

Aubergine VG GF Add on 9

Miso & lemon sauce

Broccoli VG GF Add on 9

Chilli & garlic sauce
sesame seeds

DESSERTS

Churros V

Orange & lime churros, milk chocolate & dulce de leche

Yuzu Cremeux & Almond Cake VG GF

Yuzu cremeux, Almond, Orange cake, candied & fresh Citrus

Pandan & Pineapple Suspiro V GF

Pandan meringue & Pandan cream
Coconut sorbet & Pineapple salsa



WINES BY THE GLASS

2022 Greco di Tufo, Cutizzi 11

Feudi di San Giorgio
Campania, Italy

2020 Chardonnay, Alta 17

Catena Alta
Mendoza, Argentina

2022 Malbec 13

Terrazas de los Andes
Mendoza, Argentina

2022 Morgon 15

A.Thevenet
Beaujolais, France

NON ALCOHOLIC COCKTAILS

Palomita 12

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

Scarlet 12

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

Purple Rain 10

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

COCKTAILS

Me Porto Bonito 16

silky | tropical | light
Planteray Dark rum, coconut
vanilla, pineapple, tonka, fake lime

Oblivio 17

light | refreshing | crispy
Polarity Blacklight gin, Muyu Chinotto
black tea, Franklin & Sons soda

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 20% 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