

DESSERTS

Dessert Platter 52

COYA signature selection, fresh fruit, sorbets

Churros 15 V

Orange & lime churros, milk chocolate & dulce de leche

Almond & Matcha Cremeux 15 VG GF

Almond frangipane, Matcha cremeux, apricot sauce

Summer Berries Suspiro 16 V GF

Summer berries, soft meringue, raspberry, sherry vinegar

Pastel Tres Leches 16 V

Vanilla ice cream, salted dulce de leche

Torta de Chocolate 16 V GF

Flourless chocolate cake, caramelised peanuts, tonka & coffee parfait

Manchego Cheesecake 16 V GF

Buckwheat crumble, Manchego cheese, guava sauce

Exotic Fruit Platter & Frosted Fruits 24 VG GF

Exotic seasonal fruit platter, sorbets

Sorbets & Ice Creams 4/scoop V GF

Daily selection of sorbets & ice creams

SWEET WINE BY THE GLASS

Fonseca 10 Year Old Tawny Port 12

Porto, Portugal

2017 Sauternes, Les Carmes de Rieussec by Château Rieussec 13

Bordeaux, France

1995 Sauternes, Château de Fargues 25

Bordeaux, France

COCKTAILS

Mahy 17

Santiago de Cuba 11 yrs, Punt E Mes, Falernum liqueur, homemade Habano bitters

Rum Old Fashioned 19

Diplomatico Reserva Rum stirred with Moscovado syrup, Angostura bitters

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If you have allergies or dietary enquiries, please speak to our staff prior to ordering.

Prices include 20% VAT and a discretionary & 15% service charge will be added to your bill.

V: Vegetarian GF: Gluten Free VG: Vegan